



Fats, Oils, and Grease Control Program

City Corporation
205 West 3rd Place
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<http://www.citycorporation.com/fog-commercial/>

Section 1.

Purpose

Fats, Oils, and Grease (FOG) generated from Food Service Establishments (FSEs) and other commercial facilities can cause blockages and overflows in the collection system. Any sanitary sewer overflow (SSO) is a violation of City Corporation’s National Pollutant Discharge Elimination System (NPDES) permit AR0021768. Sanitary sewer overflows are harmful to human health, the environment, and are costly to repair. The accumulation of FOG reduces wastewater treatment efficiency and increases operation and maintenance costs. This program has been developed to work in conjunction with City Corporation’s Ordinance 1075 and any amending ordinances thereafter, to reduce the rate of SSOs in the collection system and decrease FOG loading at the Pollution Control Works. The purpose of this policy is to let FOG dischargers know what is expected of them and to let the public know what City Corporation is doing to mitigate FOG.

Process

To ensure compliance with the FOG requirements in this policy, City Corporation will:

- Maintain a list of commercial and FSE customers and periodically inspect to verify an interceptor is installed and maintained.
- Maintain inspection data in an electronic database.
- Take enforcement actions for violations of FOG requirements.

Section 2.

Grease Interceptor Specifications for Food Service Establishments

All food service establishments (FSEs) as described in the “City Corporation Standards & Specifications for Grease Interceptors” document and connected to the City Corporation collection system, are required to install a gravity grease interceptor (GGI) for the collection of FOG from the waste stream.

For existing FSEs not equipped with a gravity grease interceptor, the establishment shall have six (6) months from time of notification, to develop and submit to City Corporation, an engineered plan for installation of a GGI. If installation of a GGI is impractical or impossible for an existing FSE, alternative installation options such as a Hydromechanical Grease Interceptor will be considered. See Part M. of the “City Corporation Standards & Specifications for Grease Interceptors” document



for specifics. Once approval is received from City Corporation, the FSE will have six (6) months to complete the installation.

Maintenance

The interceptor will be continuously maintained in satisfactory and effective operation at the FSE owner's expense. The contents of the interceptor shall be cleaned out at a minimum of once every three (3) months or more frequently if the solids content reaches 25% of the interceptor volume. The clean out shall be performed by a licensed pumper. At the time of cleaning, all liquid and solid contents shall be removed from ALL compartments of the interceptor. All sidewalls, baffles, and the bottom of the interceptor shall be scraped and rinsed.

Copies of the clean out manifest provided by the pumper to the FSE, shall be submitted to City Corporation via mail, email, or fax.

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Grease Recycling Container Requirements

All FSEs that use either a deep fat/oil fryer or grill shall have an outside grease recycling container (GRC) for the management and recycling of used cooking oil and grease. The GRC shall be maintained to ensure that it does not leak and is weather tight. GRCs shall be pumped before they are 90% full by a licensed hauler.

Best Management Practices (BMPs)

The purpose of BMPs is to minimize the discharge of FOG into the sanitary sewer system. The following BMPs shall be implemented by nondomestic users to whom this policy applies.

- Installation of drain screens. Drain screens shall be installed on all drainage pipes in food preparation areas. This includes kitchen sinks, floor drains, and mop sinks. Drain screens shall be cleaned as needed.
- Segregation and collection of waste cooking oil and grease. All waste cooking oil and grease shall be collected and stored properly in a GRC or similar device, for recycling.



- Disposal of waste food. Food wastes shall be disposed of directly into the trash and not into the drain.
- “No Grease” signs. Signs shall be displayed at sinks and other prominent locations to serve as a reminder to employees to minimize grease discharge to the interceptor.
- Employee training. Each FSE shall conduct periodic training to employees about the importance of BMPs and proper FOG disposal.

Section 3.

Sand/Oil Interceptor Specifications for Commercial Facilities

Commercial facilities as described in the “City Corporation Standards & Specifications for Sand/Oil Interceptors” document and connected to the City Corporation collection system, are required to install a sand/oil interceptor for the collection of sand, grit, minor amounts of petroleum oil and greases from the waste stream.

For existing facilities not equipped with a sand/oil interceptor, the facility shall have six (6) months from time of notification, to develop and submit to City Corporation, an engineered plan for installation of a sand/oil interceptor. Once approval is received from City Corporation, the facility will have six (6) months to complete the installation.

Maintenance

The interceptor will be continuously maintained in satisfactory and effective operation at the commercial facility owner’s expense. The contents of the interceptor shall be cleaned out at a minimum of once every six (6) months or more frequently if the solids content reaches 25% of the interceptor volume. The clean out shall be performed by a licensed pumper. At the time of cleaning, all liquid and solid contents shall be removed from ALL compartments of the interceptor.

Copies of the clean out manifest provided by the pumper to the facility, shall be submitted to City Corporation via mail, email, or fax.

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Section 4.

Recordkeeping

All food service establishments and commercial facilities utilizing an interceptor, shall maintain copies of clean out manifests and maintenance records for a minimum of three (3) years. Copies shall be made available for inspection by City Corporation, if requested.

Section 5.

Inspections

Food service establishments and commercial facilities will be subject to periodic inspections conducted by City Corporation representatives. The purpose of the inspections will be to determine if the facilities are complying with the terms of this policy.

Owners or their occupants shall allow City Corporation access at all reasonable times to all areas of the FSE or commercial facility that contribute FOG for the purpose of inspection and records review. Denial of access for the purpose of inspecting and/or review of records will be deemed a violation of the sewer use ordinance.

After completion of the inspection, City Corporation will provide written notice to all FSEs and commercial facilities of any noted deficiencies found during the resulting inspection. City Corporation will request that the facility correct any deficiencies as soon as practicable. In the case of cleaning, the action shall be within five business days of the written notice. For mechanical correction such as plumbing, equipment changes, etc., the correction period shall not be longer than 60 days from the date of the written notice.

Section 6.

Compliance Criteria

As a minimum, an establishment shall be considered in non-compliance with this policy based on the following:

- Failure to clean out interceptors at the designated frequency.
- Failure to maintain the interceptor in good working order.
- Exceeding 25% of the grease/solids depth in an exterior interceptor.
- Failure to maintain the required records.

- Failure to submit records as required.
- Falsification of records.
- Denying access or delay in allowing an inspection.
- Being the source of a sewer line blockage and/or sanitary sewer overflow (SSO).

Section 7.

Variances

A variance as to the requirements of this policy for users may be granted by City Corporation for good cause. The user has the burden of proof of demonstrating through data and other information why a variance should be granted. Requests for a variance shall be submitted in writing. The granting of variances shall be at the discretion of City Corporation. A Request for Variance form can be found in the “Standards & Specifications for Grease Interceptors” document.

Section 8.

Enforcement

City Corporation has the authority to enforce the requirements specified herein. Violations of this policy for fats, oils, and grease will be enforced in accordance with Ordinance 1075 and any amending ordinances thereafter.