

New Construction of FSEs

Class 1 and Class 2:

- Install approved Gravity Grease Interceptor (750 gallon minimum).

Class 3:

- A waiver may be provided for the requirement to install Grease Removal Equipment as approved by the FOG Program Manager.

Existing FSEs

Class 1 and Class 2 undergoing:

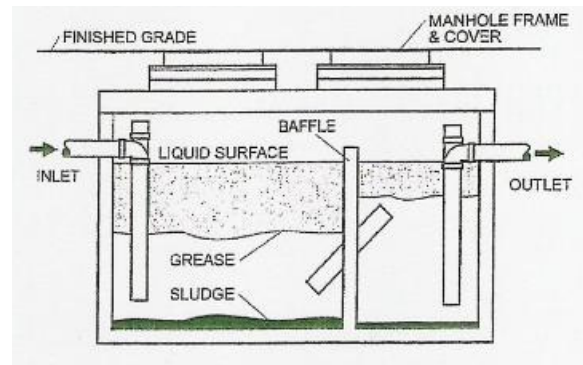
- a. Remodeling/tenant Improvements.
- b. Change in operations.

A Gravity Grease Interceptor, approved by the FOG Program Manager, must be installed.

Grease Interceptor Requirements:

- Must be properly sized.
- 750 gallon minimum.
- Segregated GW lines for Kitchen/Food Preparation area.
- Installed at a location with ample access for inspection, cleaning and removal of grease.
- Each chamber of Grease Interceptor shall provide riser manholes.

*Grease control devices will be assessed by function, ease of maintenance, and long term durability.



Informational Goal

Reduce grease accumulation in the wastewater (sewer) system that leads to sewer system overflows to protect public health and our natural environment.

Objectives

- FSEs control grease by installing Grease Interceptors.
- Kitchen practices (BMPs) minimize grease from entering building's drain.
- Proper Grease Control Devices are installed and maintained.

FSE Classifications

(Based on grease generation potential)

Class 1:

- High grease generation, cooking equipment, volume of food served, or type of food prepared.

Class 2:

- Moderate to high grease generation, such as fast food with mostly single service dishes.

Class 3:

- Low grease generation, such as sandwich and soup preparation; no cooking of raw food.

Class 4:

- Establishments with no significant grease generation such as chafing stations and beverage facilities

Class 2 or 3 may be re-designated as Class 1 for chronic non-compliance

Lamont Public Utility District



Best Management Practices for Fats, Oils and Grease for Food Service Establishments



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Definitions

Fats, Oils, and Grease (FOG)

Fats, oils, or grease of animal or plant origin having a reasonable potential to cause interference with or obstruction to the publicly owned treatment works.

Food Service Establishment (FSE)

An FSE is defined as any commercial or institutional entity operating in a permanently constructed structure for the purpose of storing, preparing, serving, manufacturing, packaging or otherwise handling food for sale or for consumption by the public. These types of facilities may include, but are not limited to, full service restaurants, fast food restaurants, cafeterias, food processing plants, and grocery store.

FOG Program Manager

Designated District staff that administer the FOG program and are responsible for all compliance determinations including approval of discretionary variances and waivers.



Kitchen Best Management Practices (BMPs)

Proper FOG BMP implementation can reduce grease interceptor pumping frequency and save dishwashing time in the kitchen.

- FSEs with a classification of 1 or 2 should display Kitchen BMP posters in a clear, visible area.
- Do not transfer grease or greasy food particles into kitchen drains.
- Install removable drain screens on all sinks and floor drains in food preparation and kitchen areas. Clean screens frequently.
- Scrape grease and greasy food particles from plates, pots, cooking equipment and utensils before washing. Discard waste into trash.
- Train kitchen workers about FOG BMPs and maintain training logs to show workers are trained annually.
- Maintain grease interceptor on a periodic basis to prevent accumulation of more than 25% oil, grease and bottom solids.
- Maintain pumping manifests or records for Grease Removal Device on site.
- Recycle waste grease using a “yellow grease” recycling barrel or bin. Store bins to prevent spillage or theft.
- Properly clean kitchen floor mats and hood filters and dispose of the wastewater in mop sink or drain connected to Grease Control Device.

PREVENT SSOs like this one that took place on June 16, 2014 on San Emedio Street in Lamont due to a blockage caused by Fats, Oils and Grease.



FOG Discharge Prevention

The following is **PROHIBITED** for all FSEs:

1. Yellow grease collected in lieu of discharging to the sewer must be stored and disposed of by approved methods.
2. Discharge of any waste including FOG and/or solid materials removed from Grease Control Device/Brown grease to sewer system.
3. Wastewater connections in kitchen area or waste streams with potential for grease-laden wastewater cannot be connected to restroom drain lines. They must be connected to separate Grease Waste line(s) that discharge to an approved Grease Interceptor.
4. Discharge of wastewater with temperatures in excess of 140° F to any Grease Control Device.
5. Wastewater from dishwashers cannot discharge into Grease Control Devices with a capacity less than 101 gallons.
6. The use of biological additives as a supplement to Grease Control Device or introduction of any additives into wastewater system.
7. Installation or operation of garbage disposals.

Lamont Public Utility District

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