

Best Management Practices

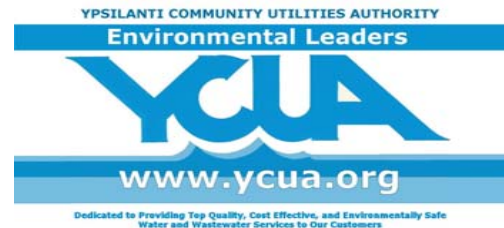
- ◆ Train all kitchen staff on proper fats, oil, and grease management.
- ◆ Never pour grease, oils, oily sauces or dressing down the drain, floor drains, storm drains, or into the dumpster.
- ◆ Never "hot flush" oil and grease down sinks and drains.
- ◆ If the material cannot be reused, contain, seal, and dispose of as solid waste. If available, have material picked up by a licensed grease hauler.
- ◆ Inspect and clean interceptors regularly to prevent clogs/overflows. FOG shall be removed from interceptors per manufacturer's recommendations. Gravity Grease Interceptors (sometimes referred to as exterior grease interceptors or passive grease interceptors) shall be cleaned at minimum on a quarterly basis. Hydromechanical Grease Interceptors (sometimes referred to as grease traps or point source grease recovery devices) shall be cleaned at minimum on a weekly basis. Additionally the interceptor shall be cleaned whenever 25% or more of any compartment becomes filled with fats, oil, grease, or solids.
- ◆ Maintain a record for all oil and grease cleaning, inspection, and removal. These records shall be kept for a minimum of 3 years.
- ◆ Damaged or malfunctioning interceptors shall be repaired immediately.
- ◆ No debris or material removed from an interceptor shall be discharged into the sanitary sewer collection or storm drain system.
- ◆ No bacteria or enzyme products shall be used in the maintenance of the interceptors.

**FOR MORE
INFORMATION, PLEASE
VISIT OUR WEBSITE OR
CONTACT ONE OF OUR
PROGRAM
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www.ycua.org

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Fats, Oil, & Grease Mitigation Program

**What every owner/
operator of a food service
establishment needs to
know!**



Why has YCUA developed a Fats, Oil, & Grease Mitigation Program?

The policy was developed to reduce sanitary sewer overflows in our collection system. Sanitary sewer overflows can adversely affect public and environmental health. When Fats, Oils, and Greases (FOG) are discharged to the sanitary sewer, they can collect on the wall of pipes and become as hard as concrete in some cases. Eventually, this buildup may completely block pipes, resulting in back-ups of raw sewage and/or flooding.



Grease buildup in a sanitary sewer!

Who will this program affect?

The program applies to all non-domestic users of the YCUA wastewater collection system classified as a Food Service Establishment (FSE). The policy defines a FSE as a non-domestic user that engages in one or more of the following food preparation activities: cooking by frying (all methods); baking (all methods); grilling; sautéing; rotisserie cooking; broiling (all methods); boiling; blanching; roasting; toasting; poaching; infrared heating; searing; barbecuing; and any other food preparation activity that produces a hot, consumable food product in or on a receptacle that requires washing.

How will this program affect my business?

If your business is identified as a food service establishment, the YCUA will be requesting to conduct an initial inspection of your facility. This will require the attendance of the owner or a manager familiar with your facility's operation. During the inspection, the YCUA will be evaluating how your facility manages FOG, configuration of plumbing fixtures associated with FOG discharge, and drainage of wastewater.

After the inspection, the YCUA will contact your restaurant by mail indicating actions that need to be taken to reduce FOG discharge to the collection system. This may require the installation of a FOG interceptor and the implementation of various best management practices.

What is a FOG interceptor?

A plumbing device that is installed in a sanitary drainage system to intercept FOG from a wastewater discharge and is identified by flow rate as well as separation and retention efficiency.

What are Best Management Practices?

Practices that will help reduce the quantity of FOG discharged to grease removal devices and the sanitary sewer collection system. The specific practices are listed on the reverse side.

Where can I get more information?

The YCUA is holding three (3) public meetings to discuss the FOG Mitigation Program Policy. The meetings will be held in the YCUA Boardroom located at 2777 State Road, Ypsilanti, Michigan 48198. Directions to the YCUA Boardroom can be obtained at www.ycua.org. The dates and times of the meetings are as follows:

**Thursday September 24, 2009 at
9:00 AM**

**Tuesday September 29, 2009 at
2:00 PM**

**Wednesday October 7, 2009 at
7:00 PM**

During the public meetings, the YCUA Compliance Department will:

- Review the FOG Mitigation Program Policy.
- Describe how compliance with the policy will be achieved.
- Review typical interceptor installations.
- Review operations that are exempt from interceptor installations.
- Take questions.

**HELP THE ENVIRONMENT BY
PREVENTING SEWER
OVERFLOWS**