



CITY OF LAKEPORT MUNICIPAL SEWER DISTRICT

Over 100 years of community, pride, progress, and service.

FATS, OILS AND GREASE (FOG) PROGRAM FOOD SERVICE ASSESSMENT CHECKLIST

FOOD SERVICE ASSESSMENT CHECKLIST

This checklist will help you as a manager /owner of a food services establishment/facility (FSE) identify sources of fats, oil and grease and how they are being managed. By completing this checklist, you will gain a better understanding of your current practices and if they are adequate to minimize FOG discharges to the City of Lakeport Municipal Sewer District (CLMSD). Improper FOG disposal can result in costly and unhealthy sewer overflows and backups directly into your facility.

Please take a moment to review this checklist and discuss it with your Health Inspector during your next scheduled inspection. Your inspector can answer many questions you may have about FOG and grease disposal. For additional information, please contact the City's Compliance Officer at 263-3578 or via email compliance@cityoflakeport.com.

General Food Service Establishment Information

1. Facility Name: _____ Date (MM/DD/YYYY): _____
2. Facility Address: _____
3. Facility Owner/Manager: _____
4. Type of food service operation: _____
5. Responsible person/organization: _____
6. Hours of operation: _____
7. Number of meals served/day: _____
8. Number of seats: _____

Contact Info: Phone _____ Email _____

Fats, Oil and Grease Trap/Interceptor

1. Type (under the sink, in ground, mechanical): _____
2. Number of units: _____
3. Size (gallons): _____
4. Location: _____



Lakeport Municipal Code 13.20.610 B.2.: *grease interceptors shall be serviced and emptied not less often than once every sixty days-- or more often as determined by the director. Indoor grease interceptors shall be cleaned a minimum of once every fourteen days.*

Grease Trap/Interceptor Maintenance

- 1. Pump-out schedule (monthly, weekly, etc.) _____
 - 2. Pump service provider: _____
 - 3. Maintenance log available on-site? Yes No
 - 4. Is grease trap/interceptor cleaning observed by management? Yes No
 - 5. Does service include complete pumping/cleaning of the trap and sample box, not just removing the grease layer? Yes No
 - 6. Is the vault refilled with clean water, not with water already filled out? Yes No
 - 7. Are enzymes/bacteria used? If yes, vendor name? Yes No
- _____

Kitchen Equipment/Devices

Are the following kitchen devices plumbed to discharge to the grease trap/interceptor?

- 1. Dishwashers: Yes No
- 2. Pot sinks, multi-compartment sinks, mop sinks, pre-rinse sinks: Yes No
- 3. Floor drains: Yes No
- 4. Food streamers: Yes No
- 5. Food grinders/pulpers: Yes No
- 6. Steam kettle(s): Yes No
- 7. Can washer(s): Yes No

Comments: _____

Are the following cleaned or maintained periodically? Is the cleanup water discharged to the grease trap? If not, where is it discharged? _____

- 1. Exhaust hoods and filters: Yes No
- 2. Floor mats, floors and grill tops Yes No
- 3. Exterior of the grease traps/interceptors Yes No
- 4. Dumpsters/trash cans Yes No
- 5. Parking lots and sidewalks Yes No

Comments: _____

Dry Cleanup

- 1. Are serving wares, utensils or food preparation surfaces wiped before washing? Yes No
- 2. Do employees know not to allow FOG or food wastes into the drains? Yes No
- 3. Are employees provided the necessary training and tools (rubber scrapers, brooms, absorbent materials for spills) for dry cleanup? Yes No

**Spill Cleanup and Prevention**

1. Are cleanup kits in visible and accessible areas? Yes No
2. Are employees provided with adequate conveyance methods/tools (ladles, containers with lids, etc.) to prevent oil and grease spills while transferring from inside the restaurant to the outside storage bin? Yes No
3. Is there a designated employee(s) to manage/monitor cleanup? Yes No

Employee Awareness Training

1. Have employees received training in the Best Management Practices (BMPs) for handling oil and grease (i.e. spill prevention, dry cleanup, etc.)? Yes No
2. Are employees involved in keeping FOG out of the drains? Yes No
3. Are signs posted in key areas that remind staff to keep oils and grease out of the drains? Yes No
4. Are new employees trained on FOG BMPs and existing employees trained on a routine basis (e.g. quarterly, semi-annually, etc.)? Yes No

Grease Disposal

1. Are the outside oil and grease storage bins kept covered? Yes No
2. Are the outside storage bins located away from storm drains and catch basins? Yes No
3. Are dumpsters and grease recycling bins cleaned and checked for leaks often? Yes No
4. Is there a spill prevention plan, and are materials available in the event of a spill? Yes No

Grease Management Contractors

1. Does your hauler/renderer have the proper legal licenses and permits to handle the oil and grease waste? Yes No
2. Who do you contact when there is a problem? Yes No
3. Do you know where the waste grease is sent for final disposal? Yes No

For further information on proper management of oil and grease from your food service operations, contact the City's Compliance Officer at (707) 263-3578 or via email

compliance@cityoflakeport.com



GREASE TRAP/INTERCEPTOR MAINTENANCE LOG

INSTRUCTIONS: PLEASE HAVE YOUR GREASE HAULER, RECYCLER, MAINTENANCE/CLEANING CONTRACTOR OR EMPLOYEE COMPLETE THIS LOG EACH TIME YOUR GREASE TRAP AND/OR INTERCEPTOR IS CLEANED. THIS FORM MUST BE SHOWN TO THE COUNTY HEALTH INSPECTOR OR CITY STAFF, IF REQUESTED.

FOR ADDITIONAL COPIES OF THIS FORM, PLEASE CONTACT THE CITY'S COMPLIANCE OFFICER: 707.263.3578 or compliance@cityoflakeport.com

Facility Name _____	Service Company _____
Address _____	Address _____
Telephone _____	Telephone _____
Email _____	Email _____

Grease Trap/Interceptor Maintenance/Service Log

Date	Type of Service:		Number of Units Serviced	Serviced By (Name of Individual)	Gallons Pumped	Grease Disposal Site Name and Address	Condition of Unit(s) Remarks/Comments
	Recycling	Hauling					



CITY OF LAKEPORT MUNICIPAL SEWER DISTRICT

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FATS, OILS AND GREASE (FOG) PROGRAM

BEST MANAGEMENT PRACTICES (BMPs) FOR FOOD
SERVICE ESTABLISHMENTS

INSIDE THIS GUIDE

- 1 Why is FOG Important?
- 2 Simple Suggestions to Reduce FOG
- 3 Food Prep Spill Prevention
- 4 Maintenance
- 5 Oil and Grease Collection, Recycling and Food Donations
- 6 Grease Traps
- 7 Tips
- 8 BMP Summary

“The best way to manage FOG is to keep fats, oils, and grease out of the sewer system.”

What is FOG and Why is it Important to My Business?

Residual fats, oils, and grease (FOG) are by-products that food service establishments must constantly manage. Typically, FOG enters a facility's plumbing system from ware washing, floor cleaning, and equipment sanitation. FOG will clog pipes and cause unsanitary spills or overflows to occur in food preparation areas, around a food service facility (e.g., in a parking lot or alleyway), or out on the street near a manhole or sewer access point. Spills and overflows are costly to clean up for businesses and the City, which means less profit for your restaurant, or other food service establishment, and possible fines and other penalties from the City.

Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates on the interior of the municipal sewer collection system pipes. The best way to manage FOG is to keep fats, oils and grease out of the sanitary sewer systems.

Some Simple Suggestions to Reduce FOG

Training

Train kitchen staff and other employees about how they can help ensure BMPs are implemented. People are more willing to support an effort if they understand the basis for it. Through understanding, all subsequent BMPs will have a better chance of being implemented.



Dry Clean-Up

Practice dry clean-up. Remove food waste with “dry” methods such as scraping, wiping, or sweeping before using “wet” methods that use water. Wet methods typically wash the water and waste materials into the drains where it eventually collects on the interior walls of the drainage pipes. Do not pour grease, fats or oils from cooking down the drain and do not use the sink to dispose of food scraps. Likewise it is important to educate kitchen staff not to remove drain screens as this may allow paper or plastic cups, straws, and other utensils to enter the plumbing system during clean up.

The success of dry clean-up is dependent upon the behavior of the employee and availability of the tools for removal of food waste before washing. To practice dry clean-up:

- Use rubber scrapers to remove fats, oils and grease from cookware, utensils, chafing dishes, and serving ware.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.

“Do not pour grease, fats or oils from cooking down the drain and do not use the sink to dispose of food scraps.”

Signs

Post “No Grease” signs above sinks and on the front of dishwashers. Signs are a constant reminder to kitchen staff that something must be observed, such as those for hand washing or fire danger. Signs will help minimize the amount of material going into grease traps/interceptors and will reduce the cost of cleaning and disposal.

Water Temperature

Keep water less than 140°F in all sinks, especially in any pre-rinse sink in line before a mechanical dishwasher. Temperatures in excess of 140°F in any sink will dissolve grease and send it into the sewer. However, that grease will cool and eventually solidify somewhere down the line in your sewer lateral or the municipal collection system. This will create sewer blockages elsewhere, leading to spills at your facility or overflows nearby. By reducing water temperature, you will save costs for heating that water, reduce the risk of clogging up your sewer lateral, and will save the cost of hiring someone to clean out your pipes.



Food Prep Spill Prevention

Preventing spills reduces the amount of waste on food preparation and serving areas that will require clean up. A dry workplace is safer for employees in avoiding slips, trips and falls. For spill prevention:

“A dry workplace is safer for employees in avoiding slips, trips and falls.”

- Empty containers before they are full.
- Use a cover to transport grease interceptor contents to a rendering barrel.
- Provide employees with the proper tools (ladles, ample containers, etc.) to transport materials without spilling.

Maintenance

Maintenance is key to avoiding FOG blockages. Grease traps, interceptors or other FOG capturing equipment should be regularly maintained. All staff should be aware of, and trained to perform, correct cleaning procedures, particularly for under-sink interceptors that are prone to malfunction due to improper maintenance. A regular maintenance schedule is highly recommended. More beneficial maintenance suggestions include:

“Some facilities may require monthly cleaning of their grease traps or interceptors; others may need it less frequently.”

- Contract with a management company to professionally clean large hood filters. Small hoods can be hand-cleaned with spray detergents and wiped down with cloths for cleaning. Hood filters can be effectively cleaned by routinely spraying with hot water with little or no detergents over the mop sink, which should be connected to a grease trap/interceptor. After a hot water rinse (separately trapped), filter panels can go into the dishwasher. For hoods to operate properly in the removal of grease-laden vapors, the ventilation system will also need to be balanced with sufficient make-up air.
- Skim/Filter fryer grease daily and change oil when necessary. Use a test kit provided by your grocery distributor rather than simply a “guess” to determine when to change oil. This extends the life of both the fryer and the oil. Build-up of carbon deposits on the bottom of the fryer act as an insulator that forces the fryer to heat longer, causing the oil to break down sooner.



- Collect fryer oil in an oil rendering tank for disposal or transport it to a bulk oil rendering tank instead of discharging it into a grease interceptor or waste drain.
- Cleaning intervals depend upon the type of food establishment involved. Some facilities may require monthly cleaning of their grease traps or interceptors; others may need it less frequently. Establishments that operate a large number of fryers or handle a large amount of fried foods (such as chicken), along with ethnic food establishments, may need at least monthly cleanings. Full-cleaning of grease traps (removing all liquids and solids and scraping the walls) is a worthwhile investment. Remember, sugars, starches and other organics accumulate from the bottom up. If sediment is allowed to accumulate in the trap, it will need to be pumped more frequently.
- Develop a rotation system if multiple fryers are in use. Designate a single fryer for products that are particularly high in deposits, and change that one more often.

Oil and Grease Collection, Recycling and Food Donation

Get paid to recycle your yellow grease.

FOG, especially yellow grease, is a commodity that, if handled properly, should be treated as a valuable resource. Yellow grease, or "tallow," as it is sometimes referred to, is cooking grease. When heated and purified, it can be sold to soap, cosmetic, and animal feed companies. When handling your grease, consider the following:

- Some rendering companies will offer services free-of-charge and others will give a rebate on the materials collected. A list of registered grease haulers can be found in the *Grease Rendering Guide* or on the City's web site, www.cityoflakeport.com.
- Use 25-gallon rendering barrels with covers for onsite collection of oil and grease other than from fryers. Educate kitchen staff on the importance of keeping outside barrels covered at all times. During storms, uncovered or partially covered barrels allow storm water to enter the barrel resulting in oil running onto the ground and possibly into storm drains, and can contaminate an otherwise useful by-product.



*“Edible food waste
may be
donated....It helps
reduce disposal
costs....”*

- Use a 3-compartment sink for ware washing. Begin with a hot pre-wash, followed by a scouring sink with detergent, then a rinse sink.
- Make sure all drain screens are installed.
- Prior to washing and rinsing, use a hot water ONLY (no detergent) pre-rinse that is separately trapped to remove non-emulsified oils and greases from ware washing. Wash and rinse steps should also be trapped.
- Empty grill top scrap baskets or scrap boxes and hoods into the rendering barrel.
- Easy does it! Instruct staff to be conservative about their use of fats, oils and grease in food preparation and serving.
- Ensure that edible food is not flushed down your drains. Edible food waste may be donated to a local food bank. Food donation is a win-win situation. It helps restaurants reduce disposal costs and it puts the food in the hands of those who can use it. Contact the Lake County Department of Social Services at 995-4200 to learn more.

Grease Traps/Interceptors

The City's new sewer use ordinance requires all businesses that produce FOG to install, operate, and maintain a grease trap or interceptor. Installing or upgrading a grease trap or grease interceptor is a beneficial investment for any food service establishment, given the costly effects of FOG. But before doing so, the following should be considered:

- For grease traps to be effective, the unit(s) must be properly sized, constructed, and installed in a location to provide an adequate retention time for settling and accumulation of the FOG. If the unit(s) is too close to the FOG discharge and does not have enough volume to allow amassing of the FOG, the emulsified oils will pass through the unit without being captured. For information on properly locating, constructing, and sizing grease traps, contact the City's Compliance Officer or visit the City's web site at www.cityoflakeport.com



*Contact the City's
Compliance Officer
at 263-3578 for more
information.*

- Ensure all grease-bearing drains discharge to the grease trap. These include mop sinks, woks, wash sinks, prep sinks, utility sinks, pulpers, dishwashers, pre-rinse sinks, can washes, and floor drains in food preparation areas such as those near a fryer or tilt/steam kettle. No toilet wastes should be plumbed to the grease trap.
- If these suggested best management practices do not adequately reduce FOG levels, the operator may consider installing a second grease trap with flow-through venting. This system should help reduce grease effluent substantially.

Consumer Tip

Buyer beware! When choosing a method of managing your fats, oil, and grease, ensure that it does what the vendor says it will do. Some technologies or "miracle cures" don't eliminate the problem but result in grease accumulations further down the sewer line. "Out of sight" is not "out of mind." Check the vendor's references.

Contact Information

Please contact the City's Compliance Officer at 263-3578, or by E-mail at compliance@cityoflakeport.com, for more information or to discuss your particular FOG situation. We're here to help you succeed!

Mailing Address:

Lakeport City Hall
225 Park Street
Lakeport, CA 95453



SUMMARY BEST MANAGEMENT PRACTICES (BMPs) FOR FOOD RELATED FATS, OILS AND GREASE

BMPs	REASONING	BENEFITS
Train all staff on BMPs.	People are more willing to support an effort if they understand the reasons behind it.	Trained staff will be more likely to implement BMPs and work to reduce grease discharges to the sewer.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	Reminders help minimize grease discharge to the sewer or grease removal device.
Check grease interceptor solids depth routinely. The combined thickness of the floating grease and the bottom solids should not be more than 25% of the total interceptor depth.	Grease interceptors will not meet performance standards when solids and floating grease levels exceed 25%.	This will keep grease interceptor working at peak performance.
Collect and recycle waste cooking oil.	These actions reduce grease loading on grease removal devices and the sewer.	This will reduce cleaning frequency and maintenance costs for grease removal devices and reduce the amount of grease entering the system.
"Dry wipe" pots, pans, and kitchen equipment before cleaning.	"Dry wiping" will reduce the grease loading on grease removal devices and the sewer.	This will reduce cleaning frequency and maintenance costs for grease removal devices and reduce the amount of grease entering the drain.
Maintain a routine grease trap cleaning schedule.	If grease traps are not routinely cleaned, they do not work properly and do not prevent grease from entering the sewer. If the grease trap is not providing adequate protection, a grease interceptor may be required.	This reduces the amount of grease entering the drain and protects sewers from grease blockages and overflows.
Use absorbent paper under fryer baskets.	This reduces the amount of grease during cleanup.	The amount of grease entering the drain is reduced, which protects the sewer system from grease blockages and overflows.
Use absorbents, such as paper towels and cat litter, to pick up oil and grease spills before mopping.	Decreases the amount of grease that will be put down the drain.	Reduces the amount of grease entering the drain and protects sewers from grease blockages and overflows.
Do not use emulsifiers or solvents other than typical dishwashing detergents.	Emulsifiers and solvents will break down grease causing a problem downstream in the sewer.	Allows for proper removal of grease.



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FATS, OILS AND GREASE (FOG) PROGRAM FREQUENTLY ASKED QUESTIONS (FAQs)

INSIDE THIS FAQ

- 1 Is grease a problem?
- 2 What is a grease trap and how does it work?
- 3 What is a grease interceptor?
- 4 How do I clean my grease trap?
- 5 Can you recommend a maintenance schedule?
- 6 Do I need a grease trap?
- 7 Is the grease trap I have adequate?
- 8 Who inspects grease traps/interceptors?
- 9 Who determines if I need a grease trap or interceptor?
- 10 What if I don't install a grease trap?
- 11 How can I get in compliance?

Is grease a problem?

In the sewage collection and treatment business, the answer is an emphatic "YES!" Grease is singled out for special attention because of its poor solubility in water and its tendency to separate from the liquid solution.

Large amounts of oil and grease in the wastewater cause trouble in collection system pipes. It decreases pipe capacity and, therefore, requires frequent cleaning and results in a shorter lifespan. Oil and grease also hamper effective treatment at the wastewater treatment plant.

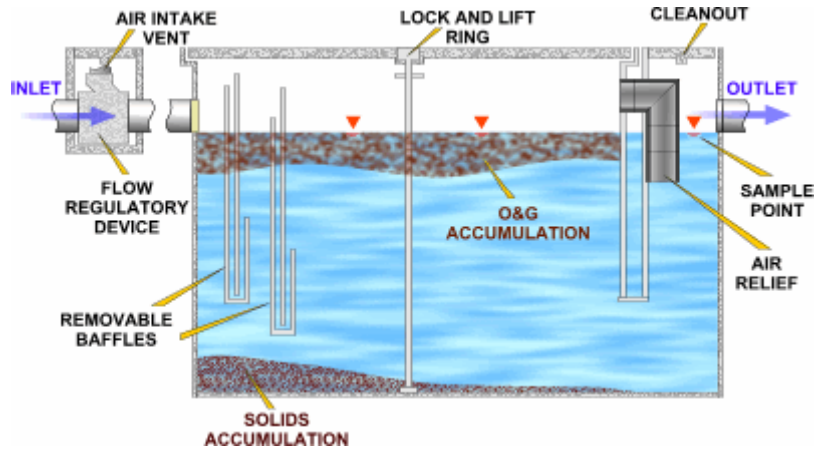
Problems caused by wastes from restaurants and other grease producing establishments have served as the basis for the City's new sewer ordinance, which governs the discharge of materials into the sewer system. It is also why the installation of grease traps or interceptors has become mandatory.

What is a grease trap and how does it work?

A grease trap is a small reservoir built into the wastewater piping, a short distance from a grease producing area. Baffles in the reservoir retain the wastewater long enough for the grease to congeal and rise to the surface. The grease can then be removed and disposed of properly. A diagram of a typical grease trap is presented in Figure 1 below.



Figure 1

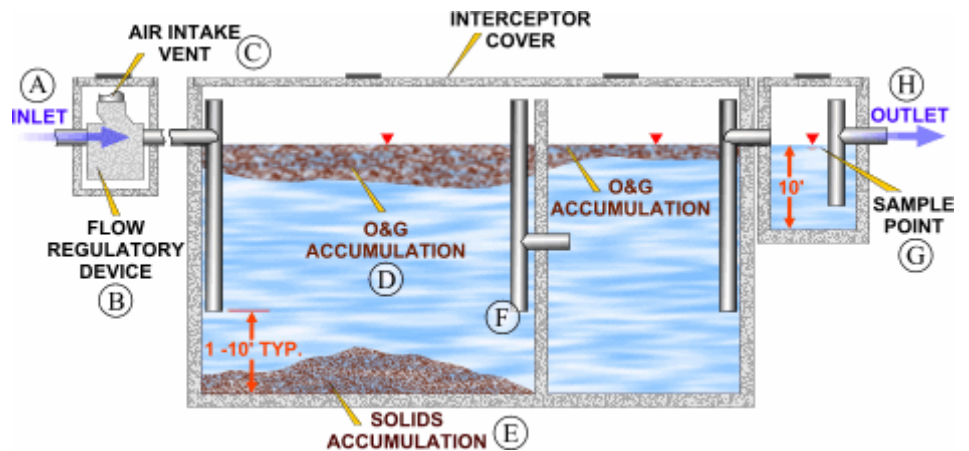


Grease trap maintenance is typically performed by maintenance staff or other employees. Grease interceptors are usually cleaned by grease haulers or recyclers.

What is a grease interceptor?

A grease interceptor is a vault with a minimum capacity of between 500 and 750 gallons, located on the exterior of the building. The capacity of the interceptor provides adequate residence time so that wastewater has time to cool, allowing the remaining grease not collected by the traps time to congeal and rise to the surface, where it accumulates until the interceptor is cleaned. Figure 2 illustrates a typical grease interceptor.

Figure 2





How do I clean my grease trap/interceptor?

Grease trap maintenance is typically performed by maintenance staff or other employees of a restaurant or other food service establishment/facility. Please refer to the *Grease Trap Maintenance Guide* for more information on how to clean and maintain your grease trap.

Refer to the "Grease Trap Maintenance Guide" for useful information about how to clean your grease trap.

Grease interceptors are usually cleaned by grease haulers or recyclers. Several vendors operate in the Lakeport area, providing both cleaning (grease removal) and disposal services. Please refer to the *Restaurant Oil and Grease Rendering Guide* for more information or check the local phone book for grease removal services.

Can you recommend a maintenance schedule?

All grease interceptors should be cleaned at least once every 60 days. Some establishments will find it necessary to clean their traps more often than that. If you find that you have to clean it often (every month), you may want to consider installing a larger trap or interceptor.

Be sure to record all of your maintenance activity on the *Maintenance Log*. A copy can be obtained from the City's Utilities Department or from the Lake County Department of Environmental Health.

Do I need a grease interceptor?

The short answer is yes. Pursuant to City code, any establishment that introduces grease or oil into the drainage and sewage system in quantities large enough to cause line blockages or hinder sewage treatment is required to install a grease interceptor. However, the size and type of interceptor may vary.

Interceptors *and* grease traps are usually required for high volume restaurants (full menu establishments operating 16 hours/day and/or serving 500+ meals/day) and large commercial establishments, such as hotels, hospitals, factories, or school kitchens.

However, even small volume (fast food or take-out restaurants with limited menus, minimum dishwashing, and/or minimal seating capacity) and medium volume establishments (full menu establishments operating 8-16 hours/day and/or serving 100-400 meals/day) can generate significant amounts of grease. In order to ensure that the sewer remains free of grease and fully functional, the City is requiring all establishments to install interceptors.

You can make money by recycling your used yellow (cooking) grease.



Is the grease trap/interceptor I have adequate?

It depends. The number of drains or fixtures connected to the trap and the maintenance schedule dictate whether a trap is effective at preventing grease from entering the sanitary sewer system. The bottom line: if grease is clogging your lateral or the City main near your establishment, most likely your trap is inadequate. Please feel free to contact the City's Compliance Officer at 263-3578 if you have concerns about your grease trap or would like to discuss your particular grease issue.

The County's Environmental Health Department will conduct an inspection of your grease trap/interceptor at least once a year during a regular health inspection.

Who inspects grease traps/interceptors and what are the criteria for those inspections?

The County's Environmental Health Department will identify your grease trap/interceptor at least once a year during a regular health inspection. The City's Compliance Officer is trained to inspect the unit(s), if needed. Inspections may be frequent depending on any identified issues or concerns related to FOG in the sanitary sewer that may be occurring in or around your facility.

For additional information about grease trap/interceptor inspections, please call the City's Compliance Officer at 263-3578 or by E-mail at compliance@cityoflakeport.com.

Who determines if I need a grease trap or interceptor?

Generally speaking, City Code requires every restaurant or other food service establishment that produces grease to install and maintain a grease trap/interceptor, unless a variance is requested.

If a variance is requested, a variance study will be performed, which will examine the feasibility of installing a grease trap at a subject location. The Community Development/Utilities Director, otherwise known as the CLMSD Director, will make the determination as to whether a grease trap is required or if it is infeasible.



What if I don't install a grease interceptor?

City code requires any establishment that introduces grease or oil into the drainage and sewage system in quantities large enough to cause line blockages or hinder sewage treatment is required to install a grease interceptor. Failure to do so may result in remuneration and fines up to \$25,000 or more. However, you may request a variance, if you feel your circumstance warrants consideration. There are fees associated with this request. Please contact the Compliance Officer for more information.

How can I get in compliance?

If your business does not have a grease interceptor, and you produce fats, oils and grease, you will need to request a grease trap/interceptor installation permit. Contact the City's Community Development Department at 263-3056 for more information and to request an application.

If you have a grease trap or interceptor and believe that it may be ineffective at keeping FOG out of the sanitary sewer (i.e. needs frequent cleaning, backups occurring in kitchen, etc.), you may need to upgrade or replace your existing grease trap/interceptor. A grease trap/interceptor installation permit will be required for this as well.

To assess your grease discharge practices and determine if your efforts to minimize FOG are adequate, complete a *Food Service Assessment Checklist*. Contact the City's Compliance Officer at 263-3578 to receive a copy or to discuss your particular grease trap or interceptor issue.

Contact Information

Please contact the City's Compliance Officer at 263-3578, or by E-mail at compliance@cityoflakeport.com, for more information or to discuss your particular FOG situation. We're here to help you succeed!

Mailing Address:

Lakeport City Hall
225 Park Street
Lakeport, CA 95453

(707) 263-3578 or via email compliance@cityoflakeport.com

*Contact the City's
Compliance Officer
at 263-3578 or email
[compliance@
cityoflakeport.com](mailto:compliance@cityoflakeport.com)
for more information.*



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GREASE RENDERING GUIDE

INSIDE THIS GUIDE

- 1 Grease Recycling
- 2 Benefits of Rendering
- 3 Renderers and Other Maintenance Vendors
- 4 Questions to Ask a Renderer

Grease Recycling

While pre-treating wastewater through the use of grease traps, skimmers, separators, and process flow treatment systems can greatly reduce FOG buildup in the sanitary sewer, source reduction of oil and grease must be the first course of action. Through dry cleanup, the development of an efficient collection system, and a rendering program, wastewater problems can be avoided.

Rendering companies or "grease recyclers" will accept oil, grease, and other animal byproducts (known as "yellow" or "tallow" grease), including deep fry fat and bones. In fact, they may even pay you to take it.

Waste oil and grease is tested for pesticides and other contaminants. Material is placed in a settling tank to remove solids, heated in a vacuum to volatilize impurities and is then sold to companies for use as animal feed additives, in soap production, oils, cosmetic and skin care products, and in composting.

Benefits of Rendering

There are many potential benefits of rendering or recycling your grease, including:

1. **Cost Avoidance:** The charge for pumping out a grease trap is considerably more than the service fee charged by a Renderer. With dry cleanup and other source reduction techniques, many restaurants are reducing their water consumption, sewer usage, and are saving money. Rendering also helps restaurants avoid discharge penalties and fines for sewer system overflows resulting from FOG.



"In some cases, rendering companies are willing to pay for restaurant oil and grease."

2. **Economic Incentives:** Renderers' service fees are low and often provided at no charge. In some cases, rendering companies are willing to pay for restaurant oil and grease.
3. **Environmental Savings:** Natural resources and energy are conserved through source reduction and recycling. FOG recycling keeps these materials from clogging municipal sewer lines, as well as using valuable landfill space, and diverts it to a useful purpose.
4. **Compliance:** The sewer use ordinance for the City of Lakeport strictly limits the type and amount of waste discharge into the system. Penalties may be levied against food service establishments (FSEs) when higher concentrations of fats, oils and grease are determined to be originating from a particular location. Rendering prevents grease from reaching the sewer system and, in so doing, helps FSEs maintain compliance and avoid costly penalties and fines, which range from \$50 for a minor violation to \$25,000 or more.

Renderers and Other Maintenance Vendors

A list of a few registered grease haulers based in Lake County is as follows:

Action Sanitary, Inc.

P.O. Box 492
Lower Lake, CA 95457
(707) 994-5068

Roto-Rooter of Lake County

P.O. Box 1340
Kelseyville, CA 95451
(707) 279-9461

The Following Companies Also Service Lake County

Darling International Inc.

429 Amador St.
San Francisco, CA 94124
(800) 473-4890

North State Rendering Company Inc.

15 Shippee Rd.
Oroville, CA 95965
(530) 343-6076

Sacramento Rendering Co.

11350 Kiefer Blvd.
Sacramento, CA 95830
(800) 339-6493



Penalties and fines resulting from noncompliance of the City's sewer use ordinance can range from \$50 to \$25,000 or more.

Choosing a Grease Renderer or Hauler

When selecting a grease disposal vendor, be aware that services and prices may vary. Minimum services should include:

1. Complete pumping and cleaning of the interceptor and sample box, rather than just skimming the grease layer.
2. Deodorizing and thoroughly cleaning affected areas, as necessary.
3. Disposal/reclamation at an approved location. You and your hauler should agree on an adequate cleaning frequency to avoid blockage of the line.

Questions to Ask a Renderer

When looking for an oil and grease renderer, it is important to ask the right questions, which may include:

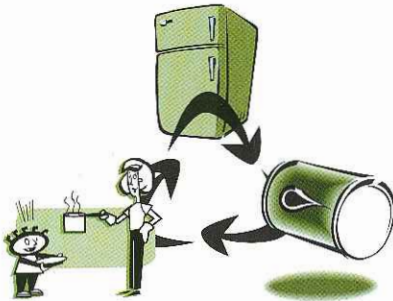
1. Do you provide collection containers?
2. Do you provide transportation?
3. Can I expect revenue for my material? If not, what's your service fee?
4. What are your specifications? What constitutes contamination?
5. If there is a problem, who should I contact?

Remember that fats, oils, and grease are commodities and should be treated as valuable resources that can and should be recycled whenever possible.

Contact Information

Please contact the City's Compliance Officer at 263-3578, or by E-mail at compliance@cityoflakeport.com, for more information or to discuss your particular FOG situation. We're here to help you succeed!

¡No se olvide de la grasa!



Ayúdenos a dejar la
GRASA FUERA
y el
AGUA DENTRO

City of Lakeport

*Over 100 years of community pride, progress,
and service*



CLMSD
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Ponga la grasa en una lata

Tres pasos simples pueden proteger su hogar y nuestro medio ambiente

Grasas y aceites?...

¿Cual es el problema?

Muy a menudo las grasas se echan por las cañerías, generalmente por el fregadero de la cocina. La grasa se pega a las paredes de las cañerías (en las de su casa y en las de la calle) y con el tiempo puede acumularse y atascar la cañería completamente.

Las grasas que se usan para cocinar, tales como la manteca (grasa de cerdo), aceite vegetal y otros aceites de cocinar, pueden acumularse dentro de las tuberías del desagüe ocasionando obstrucciones o algo peor, desbordamientos del alcantarillado (SSO, siglas en inglés) (el vertido de aguas residuales en el medio ambiente sin haber pasado por tratamiento primero). La EPA ha determinado que los SSO son la causa número uno de la contaminación en nuestros ríos y arroyos nacionales.

Los aditivos comerciales, incluidos los detergentes que dicen disolver la grasa, solamente la ayudan a pasar por la tubería causando problemas en otras áreas pudiendo resultar en el desbordamiento de aguas residuales en su casa o en la de su vecino, limpiezas caras y desagradables, posibles riesgos a la salud pública y un aumento en los costos de operación y mantenimiento para CLMSD que traen por consiguiente cuentas más altas a los clientes.

¡La obstrucción de las alcantarillas es el problema!



Desbordamientos del alcantarillado (SSO, siglas en inglés)

¿Qué puede hacer usted?

La manera más fácil de solucionar el problema de la grasa y ayudar a evitar los desbordamientos de las aguas negras, es impedir que este material entre en el alcantarillado en primer lugar.

¡NUNCA!

Vierta la
grasa por las
tuberías



En Cambio...

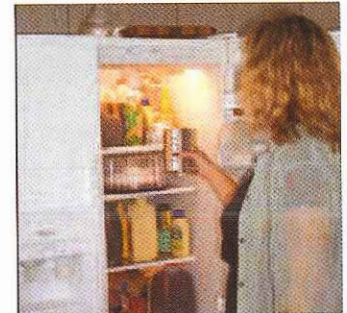
1.)

Vacíe o raspe la grasa de las hoyas y sartenes en una lata



2.)

Cúbrala y refrigérela



3.)

Cuando se haya enfriado, eche la lata a la basura

