

Paul E. Hamrick, President
James C. Huber, Vice-President
R.M. "Cook" Barela, Director
Kathryn Bogart, Director
Kenneth J. McLaughlin, Director



Date: _____

Name of FSE: _____

Address: _____

City, State, Zip: _____

RE: FOOD SERVICE ESTABLISHMENT FOG INFORMATION PACKAGE

Dear FSE Manager:

As the manager of a Food Service Establishment (FSE) in Jurupa Community Services District (District) you play an important role in protecting the health and environment of our community. Does this sound surprising to you? Please give me a moment to explain.

FSE's provide an excellent service to a community in providing safe, great tasting food and in some cases a dining area that provides for a comfortable social atmosphere. However, FSE's can pose a risk to the community if they do not properly manage their Fats, Oil and Grease (FOG) waste. FOG poses a risk to the community because it is one of the most common causes of blockages in the sewer pipes, which result in a sewage spills. When a sewage spill occurs it poses a significant health risk to the community and the environment. The District operates a FOG Control Program to prevent sewage spills in the District.

Fortunately, the FSE that you manage has a FOG Control System to prevent problems in the sewer, but it must be operated and maintained properly in order to work. The primary sources of FOG are cooking waste, dishwashing waste and floor cleaning waste. The purpose of the FOG Control System is to prevent FOG from reaching the sewer and consists of dedicated piping from drains in the kitchen that are connected to an underground grease interceptor (see attached Grease Interceptor Operation sheet). There are two things that you must do to make your FOG Control System work properly. First, you must control the wastes that flow to the interceptor by employing best management practices that are detailed in an attachment to this letter. Second, you need to ensure that the grease interceptor is maintained regularly by a pumping company. The frequency of required interceptor pumping varies widely with a number of factors such as interceptor size, business volume, the number and type of fixtures attached, and most importantly how well the BMP's are followed. The District's requirement is that the interceptor cannot exceed 25% of its capacity with retained grease and sludge. Most restaurants can maintain compliance with quarterly pumping.

Attached to this letter is a FSE Information and Preventative Maintenance Form that should be filled out and returned to the District within 14 days of receipt of this letter. Also attached are two copies of a bilingual poster that summarizes the BMP's that will help employees remember the rules. The posters should be posted in the dishwashing and cooking areas. Let me know if additional copies of the posters are needed.

The District conducts unscheduled annual inspections of each FSE to ensure that the FOG Control System is being properly operated and maintained. During the inspection, the grease interceptor's condition will be checked and the FSE's compliance with the BMP's will be evaluated. The FSE Information and Grease Interceptor Form will also be presented for update during the annual visit. An annual inspection fee will apply. If non-compliance is observed, a deadline will be established to correct the problem(s) and a follow-up inspection will be conducted to verify compliance.

Please contact me if you have any questions.

Sincerely,

Daniel M. DuCasse
Pretreatment Inspector

Enclosure: FSE Information and Preventative Maintenance Form
FSE Best Management Practices
Managing Fats, Oil and Grease Poster (2)
Grease Interceptor Operation
Grease Interceptor Pumping Companies

4246 Eng.

**JURUPA COMMUNITY SERVICES DISTRICT
FATS, OIL AND GREASE (FOG) PROGRAM**

**FOOD SERVICE ESTABLISHMENT INFORMATION
AND PREVENTATIVE MAINTENANCE FORM**

Food Service Establishment (FSE) Information

Name of FSE: _____

Address: _____

City, State, Zip: _____

Telephone: () _____

Manager: _____

Assistant Manager: _____

Regional Manager: _____

Grease Interceptor Preventative Maintenance

Name of Grease Interceptor Pumping Company: _____

Frequency of Grease Interceptor Pumping Schedule (please circle):

Monthly Bi-monthly Quarterly Semi-annually Annually

Other: _____

Dates of Interceptor Pumping for last 12 Months: _____

Fats, Oil and Grease Best Management Practices (FOG BMP's)

Is there a copy of the required FOG BMP's on file? Yes No

Are there copies of the poster "Managing Fats, Oil and Grease" posted? Yes No

Date of last FOG BMP employee training? _____

Are new employees trained in FOG BMP's as part of their orientation? Yes No

Print Name: _____

Manager's Signature: _____

Date: _____

JURUPA COMMUNITY SERVICES DISTRICT FATS OIL AND GREASE (FOG) PROGRAM

Food Service Establishment (FSE) Best Management Practices (BMP's)

Grease Interceptor

- Contact a grease interceptor pumping company and establish a regular cleaning schedule for the grease interceptor (a list of companies is attached)
- All waste must be removed from the interceptor and no waste may be returned to the interceptor from the pumping truck.
- Require the pumping company to provide a written report of the interceptor's condition and any problems such as broken pipes or fittings
- Have any problems repaired as soon as possible
- Maintain grease interceptor maintenance records with pumping dates on-site

Grease Waste Recycling Container (Container) Usage

- All FSE's that produce FOG waste must use a Grease Waste Recycling Container.
- Pour all liquid oil and grease from pots, pans, and fryers into the container
- Empty grill top scrap baskets or boxes into the container
- Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into the container
- Make sure containers are covered and/or sealed to prevent rainwater from entering

Dishwashing

- Use rubber scrapers, squeegees, or towels to remove food and FOG from cooking and serving ware prior to dishwashing
- Dry wipe food and FOG into trash can prior to dishwashing
- Do not discharge wastewater with temperatures above 140 degrees F

Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids in the trash)

Food Grinders

Food grinders (a.k.a. garbage disposals) should not be used as a trash can. Most food grinders are plumbed to the grease interceptor to prevent the food waste from reaching the sewer. However, this significantly reduces the useful capacity of the interceptor and will result in a higher cleaning frequency requirement. Consequently, it is far more expensive to dispose of food waste in the drain than in the trash can where it belongs.

Food Service Establishment (FSE) Best Management Practices (BMP's)

Page 2

Spill Prevention and Clean-up

Spill Prevention BMP's

- Empty containers before they are full to avoid accidental spills
- Use a cover when transporting FOG waste to a recycling barrel
- Provide proper conveyance devices to transport materials without spilling

Spill Clean-up BMP's

- Block off sinks and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

Proactive Spill Prevention and Clean-Up Procedure BMP's

- Develop and post spill procedures for different types of spills
- Develop schedule for training and refreshing employees about procedures
- Designate a key employee who monitors clean-up

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use good grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbents under colanders in sinks when draining excess meat fat

Employee Education

An education program on the BMP's should be implemented consisting of:

- New employee training program
- Frequent refresher training program
- Kitchen BMP signage

GREASE INTERCEPTOR OPERATION

Grease interceptors are underground or in-ground grease collection devices that separate FOG (or grease), solids, and water based on the principle of Stoke's Law. Stoke's Law describes the rising or settling of a particle in a fluid (water in this case). Simply put, under non-turbulent conditions in an interceptor given enough time, particles that are lighter than water (grease) will rise to the surface and particles that are heavier than water (solids) will settle to the bottom. A typical conceptual interceptor design is illustrated in Figure 1.

The proper plumbing and placement of baffles will provide the non-turbulent conditions. The proper dimensions and volume of the interceptor will provide sufficient retention time to allow the particles to fully rise or settle before they pass-through to the outlet of the interceptor. Over time, the grease and solids layers thicken and will eventually fill the first chamber if they are not removed. If the grease and solids are not removed regularly, the interceptor no longer functions for its intended purpose, and grease will be carried into the sewer system. Emulsified or partially emulsified particles will rise or settle slower, which is why soaps and other emulsifiers may cause some grease or solids to pass-through an interceptor and collect downstream of the interceptor.

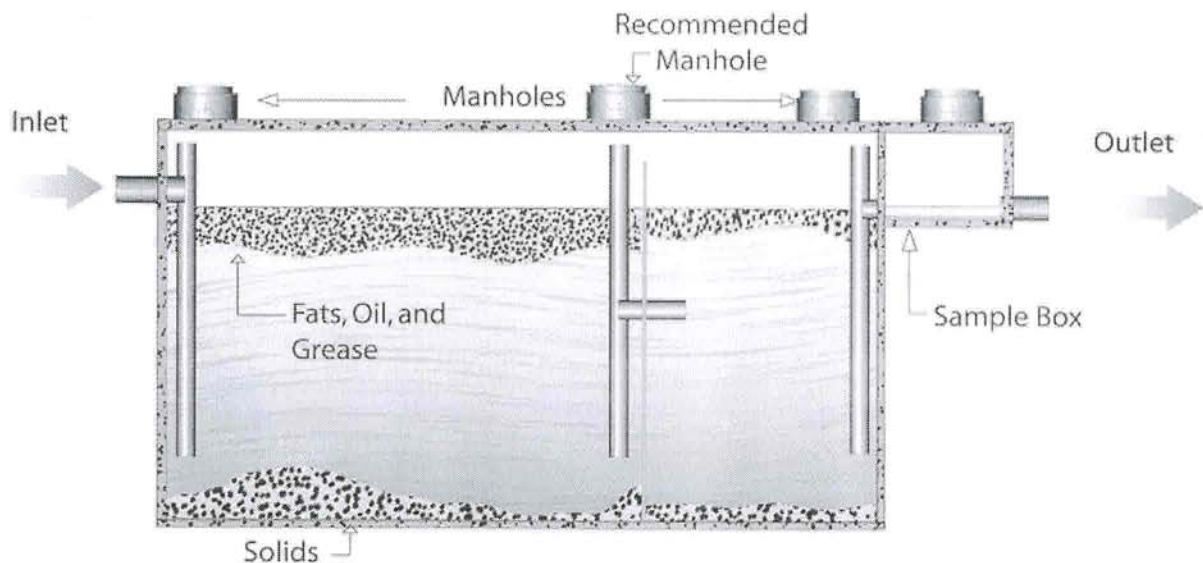


Figure 1: Typical Conceptual Grease Interceptor Design – Side View

**JURUPA COMMUNITY SERVICES DISTRICT
FOG PROGRAM
(951) 685-7434
FAX (951) 685-1153**

GREASE INTERCEPTOR LIQUID WASTEHAULERS

Jurupa Community Services District is providing the following list of liquid waste haulers known to service grease interceptors. This list in no way provides or implies any endorsements or recommendations by the District. This list is provided as a service only. Other resources to locate liquid waste haulers are the phone book and the internet. A useful website for all types of grease waste issues is www.calfog.org. As with all requests for service, one should obtain several quotes to obtain the best price.

WASTEHAULER	PHONE NUMBER
CALIFORNIA PUMPING SPECIALISTS	(951) 789-6143
INLAND PUMPING CO.	(951) 734-8816
JCPE ENTERPRISES	(800) 425-5927
J.C.'S GREASE BUYERS	(951) 781-4557
J & N GREASE SERVICE	(951) 343-1221
M.C. NOTTINGHAM	(951) 623-3264
ROTO-ROOTER	(951) 658-8541
TRIPLE A COMMODITIES & PUMPING	(800) 284-2617
WHITE HOUSE SANITATION	(951) 943-1550
BAKER COMMODITIES	(323) 268-2801

Managing FATS, OIL and GREASE “It’s Easier than YOU Think!”

THE **WRONG WAY** La Forma Incorrecta



1

Do not pour cooking residue directly into the drain.

No vierta residuos de cocinar directamente en el desagüe.



2

Do not dispose of food waste into the garbage disposal.

No ponga desperdicios de comida en el triturador de comida.



3

Do not pour waste oil directly into the drain.

No ponga desperdicio de aceite directamente en el desagüe.



4

Do not wash floor mats where water will run off directly into the storm drain.

No lave tapetes de piso en un lugar donde el agua corra hacia el desagüe.

THE **RIGHT WAY** La Forma Correcta



1

Wipe pots, pans, and work areas prior to washing.

Limpie con una toallita las ollas, cazuelas, y areas de trabajo antes de lavarlos.



2

Dispose of food waste directly into the trash.

Deseche los desperdicios de comida en el bote de basura.



3

Collect waste oil and store for recycling.

Junte el desperdicio de aceite y guardelo para que sea reciclado.



4

Clean mats inside over a utility sink.

Limpie los tapetes de piso dentro de un lavabo o fregador.