2021

City of RED WING

FATS OILS AND GREASE PROGRAM

COMPLIANCE, REQUIREMENTS AND BEST MANAGEMENT PRACTICES FOR FOG CONTROL AT FOOD SERVICE ESTABLISHMENTS

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FATS OILS AND GREASE PROGRAM

FOG, or Fats Oils and Grease, are wastes generated from Food Service Establishments (FSEs) as byproducts from food preparation activities. FOG is generated not only from deep fryers, but also from cooking meat, fats, lard, oil, shortening, butter, margarine, food scraps, baking goods, sauces, and dairy products. They are found in hotels, hospitals, restaurants, and other Food Service Establishments (FSEs) as well as residential homes. When grease in liquid or solid form goes down the drain, it accumulates and sticks to pipes and causes blockages that result in raw sewage back-ups into kitchens or basements. FOG can even block pipes to the point of sanitary sewer overflows (SSOs) in which untreated sewage may flow onto streets and into storm drains, creeks, or surface water, posing a threat to human health and polluting the local environment.

FIGURE 1: FOG CLOGGING IN A PIPE

The Environmental Protection Agency (EPA) has estimated that uncollected grease entering sewage treatment plants and collected grease trap waste ranges from 800-17,000 pounds/year per restaurant. This is a significant amount of grease that needs to be controlled. The EPA has set a high priority on controlling grease blockages which in turn has resulted in many states requiring its cities to adopt FOG control programs. Minnesota is one of the states that require Food Service Establishments to install grease interceptors along with required regular maintenance and record keeping to ensure that the interceptors are working efficiently.

FIGURE 2: FOG CLOGGING A SANITARY SEWER

THE CITY OF RED WING FOG ORDINANCE

In 2016, the City of Red Wing adopted an ordinance to specifically address FOG in Red Wing's sewers. This ordinance (Sec 3.08, Subd 11), as well as the Minnesota Plumbing Code, requires food services establishments to install grease interceptors and maintain them in good, working condition. The complete ordinance can be found in Appendix A.

FOG MYTHS

MYTH: POURING HOT WATER AND DETERGENT OR DEGREASERS INTO THE DRAIN DISSOLVES OIL OR GREASE.

FACT: This pushes oil or grease deep into the sewer pipe where it cools and coats the inside of the pipe. Eventually, the pipe will clog and could cause raw sewage to back up into the building.

MYTH: STORM DRAINS AND CATCH BASINS ARE FOR DISPOSAL OF DIRTY WATER, DEBRIS, ETC.

FACT: Outside drains are built to direct storm water runoff to Mississippi River. Using them for any other purpose is a violation of the Federal Clean Water Act and Red Wing City Ordinances.

MYTH: IF THE SEWERS BACK UP, THE CITY WILL FIX IT.

FACT: Owners are responsible for the sewers on their property. If they damage or back up the public sanitary sewer or drainage systems, they may pay for cleanup and repair and may be subject to fines and penalties.

MYTH: I DON'T NEED A GREASE TRAP. I DON'T HAVE A FRYER

FACT: FOG problems don't just happen from deep fryers. There are many other substances that contribute to FOG problems such as salad dressings, dairy products, sauces and food scraps. All Food Service Establishments are required to have a grease trap or interceptor installed.

GREASE INTERCEPTORS

This program kit is provided for Food Service Establishments (FSEs) that are connected to the City of Red Wing's public sewer system. This includes full-service restaurants, fast food establishments, delicatessens, cafeterias, school cafeterias, church kitchens, hospitals and medical facilities, meat processing facilities, grocery stores with food preparation, bakeries and caterers. An FSE shall have an approved grease interceptor unless grandfathered in as an establishment before the FOG Program inception and meets other requirements as outlined in Red Wing Ordinance Chapter 3.08 Sub 11.A.3-4. A grease interceptor is a device designed and installed to separate and retain fats, oils, and grease while permitting normal sewage to discharge into the collection system by gravity. Interceptors must be properly sized, installed, and maintained to keep FOG and food debris out of the collection system. All greasy waste from fixtures or sources in food preparation or cleanup areas, including floor drains, trough drains, floor sinks, mop sinks, and 3-compartment (scullery) sinks, through which fats, oils, or grease may be discharged into the public sewer system must first pass through a properly maintained and functioning grease interceptor.

There are two major types of grease interceptors, gravity and hydromechanical. A gravity grease interceptor is a large device that is typically located outdoors and designed to capture oil and

grease from wastewater before it gets to the public sewers. They have a much larger capacity and contain several compartments where the grease cools and congeals. Therefore, dishwashers and pre-wash sinks may be connected to them. Gravity grease interceptor volumes must be in the range of 1,000 gallons to 3,000 gallons in order to be in compliance with the FOG Ordinance. For more information on properly locating, constructing, and sizing grease interceptors, contact your local plumber. Gravity grease interceptors are required for all new FSEs.

A hydromechanical grease interceptor is a small device that is typically installed inside of a kitchen, usually under a sink, on the ground, or under the floor. These interceptors are typically around 20-500 gallons, which does not always provide enough time for the grease to cool and float to the top. If the grease is not sufficiently cooled, it will pass through and enter the sewer system where it will eventually solidify in the pipes and cause backups. Hydromechanical grease interceptors cannot be hooked up to pre-wash sinks or dishwashers because the water coming out of these is too hot and creates the problem stated above. If an FSE has a dishwasher or pre-wash sink, it must have an associated 3-compartment (scullery) sink installed to allow for the collection of greasy waste.

GREASE INTERCEPTOR EXAMPLES

Both gravity interceptors and hydromechanical interceptors remove FOG and solids when properly maintained. All components of these interceptors must be installed and in working order to retain FOG as designed. The diagrams below are examples of gravity grease and hydromechanical interceptor designs. There are many different designs that exist, but all designs will have the same working components.

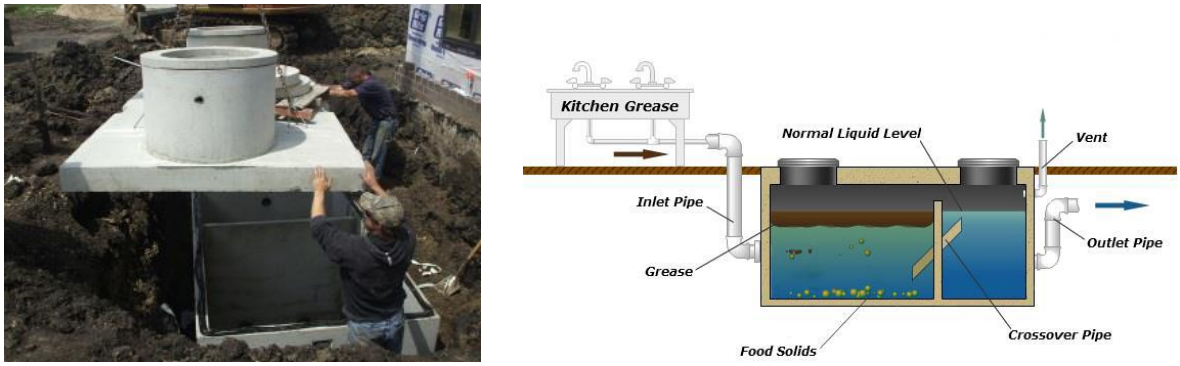

FIGURE 3 GRAVITY GREASE INTERCEPTOR

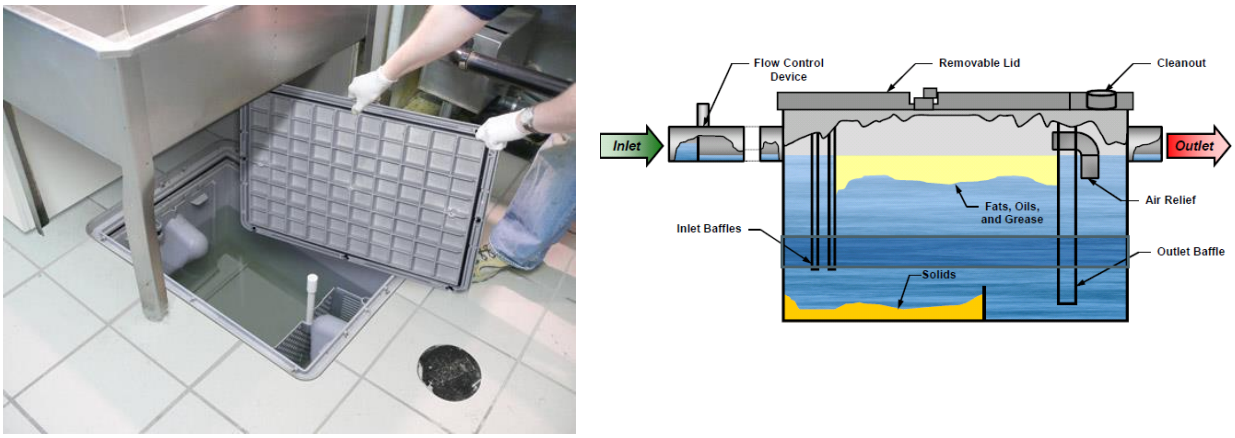

FIGURE 4 HYDROMECHANICAL GREASE INTERCEPTOR

CLEANING AND MAINTENANCE

Maintenance is key to avoiding FOG blockages. Regardless of the type of FOG removal system that is in place, ensuring that equipment is regularly maintained is key to effective removal. All staff should be familiar with the FOG program and how to prevent FOG from entering the sewer system. A daily and weekly maintenance schedule is highly recommended and, depending on the FSE's menu and best management practices, may be necessary in order to comply with the ordinance.

For the interceptor to perform correctly, the floating grease and settled solids must be removed before they accumulate beyond a certain level to avoid clogging the plumbing in the collector. Buildup in the interceptor beyond a certain level can affect the ability of the interceptor to separate the waste material from the wastewater. The standard maintenance level for floating grease and settled solids accumulation is "The 25% Rule". According to "The 25% Rule", if the combined accumulation of floating grease and settled solids exceeds 25% of the capacity of the grease interceptor, the interceptor must be completely cleaned or pumped. Along with this rule, gravity grease interceptors should be cleaned and inspected at least every 90 days and hydromechanical grease interceptors should be cleaned an inspected at least every 30 days. These practices ensure that carry-over of grease does not enter the sewage system.

The person cleaning the grease interceptor shall:

1) Measure and record the depths of solids on the bottom and FOG on the top of the grease interceptor. Also record the total percent of FOG and solids compared to the design liquid depth.

2) Completely empty and remove the contents (liquids and solids) of all vaults of the grease interceptor, and remove the grease mat and scrapings from the interior walls.

3) Dispose of waste and wastewater removed from a grease interceptor at a facility approved for disposal of such waste. Waste and wastewater removed from a grease interceptor shall not be discharged to any public or private sanitary or storm sewer system.

4) Not deposit waste and wastewater removed from a grease interceptor back into the grease interceptor from which the waste or wastewater was removed or into any other grease interceptor, for the purpose of reducing the volume of waste and wastewater to be disposed of.

5) Not introduce enzymes, emulsifying chemicals, hot water, or other agents into a grease interceptor to dissolve or emulsify grease or as a grease abatement method. Introduction of bacteria as a grease degradation agent is permitted with prior written approval by the WRP Manager.

6) Not use an automatic grease removal system to clean a grease interceptor without prior written approval of the FOG Control Program Manager. If the use of an automatic grease removal system is approved, it must operate in a manner that the grease wastewater discharge limit of 150 milligrams per liter, as measured from the system's outlet, is consistently achieved.

7) Check that interceptor is in good condition and working order.

8) Check that the sanitary "tees" on the inlet and outlet sides of the grease interceptor are not obstructed, loose, or missing.

9) Verify that the baffle is secure and in place.

10) Inspect the grease interceptor for any cracks or other defects.

11) Check that lids are securely and properly seated after completion of cleaning.

12) Check that the flow restrictor is secure.

13) Completely fill out a Cleaning and Maintenance Log Sheet, which is required to be kept at each FSE and be readily available for inspection.

GREASE INTERCEPTOR CLEANING

Hydromechanical grease interceptors must typically be cleaned manually or, if space allows and the location is secure, a vacuum pump may be used. Gravity grease interceptors are typically cleaned by means of a vacuum system by a certified hauler.

Remove the lid

Remove grease from the top

Scrape sides and inspect the interceptor

Remove solids from the bottom

FIGURE 5 CLEANING A HYDROMECHANICAL GREASE INTERCEPTOR

REPORTING

Beginning in 2021, the City of Red Wing will use Backflow Solutions Inc (BSI Online) for tracking and filing of all FOG maintenance reports. FOG generators and haulers will file their maintenance reports online and receive FOG correspondence from BSI online. This company is also used for filing backflow preventer testing in the City of Red Wing.

The following information will be collect in the report:

1. The facility where the maintenance was performed
2. Details of the interceptor or trap
3. The pumping/hauling company that did the maintenance
4. The disposal facility, measurements, and when the maintenance was performed.

The FOG generator or cleaning/hauling company will fill out the report on the website: www.bsionline.com.

RECORD KEEPING

Owners of FSEs are required to maintain a written record of grease interceptor maintenance, including:

1. The dates which the grease interceptor was inspected or grease removed and disposed of along with the percentage of FOG and solids of the design liquid depth.
2. The location and means of disposal of FOG and solids.
3. The name and employer of persons performed the maintenance.
4. All inspections, cleaning and maintenance performed.

A log sheet to be filled out is attached at the end of this program kit. If an FSE already has a record keeping system that provides all the information required by the ordinance, it may keep this system, rather than using the attached Log Sheet. The log sheet should be kept at the premises for three years, and made available during inspections. Notify the FOG Control Program Manager within 14 days after the interceptor is cleaned. If a grease hauler is hired to pump out the grease interceptor, the haulers receipt is acceptable documentation.

INSPECTIONS

FSEs must allow for an inspection of the grease interceptor at least once per year. These inspections may include observation, sampling, and record review. City personnel will be allowed to enter the facility at any reasonable time to complete their inspections. Inspections may include routine or non-routine samplings depending on the history with the FSE.

In order for inspections to occur, the monitoring facilities (such as a suitable manhole or undersink lid) must be properly maintained and allow safe access for inspectors. Inspectors will also determine if the necessary parts of the grease interceptor are in place and maintained in good operating condition.

BEST MANAGEMENT PRACTICES

1. Train all kitchen and dishwashing staff on proper FOG management.

2. Scrape dishes and pans or "dry wipe" before putting them into the sink or dishwasher.

3. Place food scraps from dishes into trashcans and garbage bags and dispose of properly.

4. Never pour greases, oils, oily sauces, syrups, or dressing down the drain.

5. Never "hot flush" oil or grease down sinks or drains.

6. Dispose of FOG in covered collection containers.

7. Have FOG picked up by a certified hauler for disposal.

8. Allow FOG to cool before it is skimmed, scraped or wiped off of all preparation and servicing surfaces.

9. Cover the kitchen sink drains and floor drains with screening and empty debris into garbage as needed.

10. Recycle used fryer oil.

11. Do not pour chemicals or additives into the grease interceptor.

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APPENDIX A: RED WING CITY CODE CHAPTER 3.08 SUBD 11

Subd. 11. Grease Interceptors.

A. Grease interceptors required. - FSEs shall discharge all wastewater containing FOG from fixtures or sources in food preparation or cleanup areas into a properly maintained and functioning grease interceptor that complies with the installation and sizing requirements of the Minnesota Plumbing Code as adopted by the City of Red Wing. Water closets, urinals and other plumbing fixtures conveying human waste shall not drain into or through the grease interceptor. Food disposal units or dishwashers shall not drain into or through the grease interceptor unless specifically permitted, in writing, by the FOG Control Program Manager.

1. Except as otherwise provided in Para. 3 or 4 below, new FSEs shall be equipped with an exterior gravity grease interceptor that complies with the requirements of the Minnesota Plumbing Code prior to commencement of any discharge. Any permitted construction shall be deemed compliant upon issuance of a certificate of occupancy for such construction by the City Building Official or designee.

2. Except as otherwise provided in Para. 3 or 4 below, existing FSEs that are not equipped with a grease interceptor or that are equipped with a grease interceptor that does not comply with the most recent edition of the Minnesota Plumbing Code, shall install a compliant grease interceptor on a date deemed appropriate by the FOG Control Program Manager when any of the following applies:

a. An expansion, renovation or modification is constructed that requires that a building or plumbing permit be issued. The grease interceptor shall be installed prior to requesting the final inspection.

b. The FSE sewage discharge necessitates increased maintenance on the wastewater disposal system in order to minimize the number of blockages occurring and/ or to minimize interferences with the normal operation of pumps and other equipment, as determined by the FOG Control Program Manager; or

c. A FSE is not adequately retaining FOG. This occurs when quantities above FOG discharge limits of 150 mg/ L are found, according to Standard Methods for the Examination of Water and Wastewater, Oil and Grease, method 5520.

3. Any FSE that wishes to be exempt from a grease interceptor installation or maintenance requirement must file for an exemption from FOG Control Program Manager who has the authority to approve the exemption if:

a. Only catered meals are distributed and consumed and all dishes, pans, utensils, etc. are removed and cleaned at an approved facility with properly operating and sized grease interceptors; or

b. Only pre- packaged foods are served and no oil, grease, or other products containing grease are washed down sinks or drains.

4. If an FSE demonstrates to the satisfaction of the FOG Control Program Manager that installation of a gravity grease interceptor is not feasible, the Manager may grant an exception allowing such owner to install hydro –mechanical grease traps, or other alternative treatment technology which will, in the FOG Control Program Manager's discretion, adequately control the

release of FOG from the FSE or the structure into the wastewater system. The FSE bears the burden of demonstrating that the installation of a grease interceptor is not feasible.

a. The request for an exemption shall include the following information, if relevant:

i. Evidence of a lack of available exterior space necessary to place an interceptor relative to the location of sewer main and easement;

ii. Evidence of a lack of adequate slope for gravity flow between kitchen plumbing fixtures in the FSE and the wastewater facilities;

iii. Description and specifications of the alternative grease control equipment that will be installed.

b. Hydro -mechanical and alternative treatment technologies must remove FOG to the extent that the waste discharge does not exceed the maximum allowed concentration. FSE must make any modifications required to achieve the FOG discharge requirements even if an exemption was granted.

B. Grease Interceptor Installation Requirements - In addition to the requirements herein, all grease interceptors shall be installed in accordance with the requirements of the Minnesota Plumbing Code.

1. Exterior gravity grease interceptor must be constructed on the property occupied by the structure in a location which allows unrestricted access to city representatives for the purposes of inspection, sampling and testing.

2. Gravity grease interceptors shall not be installed inside a building where food is handled.

3. Interceptors shall be placed as close as practical to the fixtures they serve.

4. Interior hydro -mechanical or grease traps must be installed in an easily accessible location. City representatives must have unrestricted access for purposes of inspection, sampling and testing during normal business hours.

5. Each FSE that requires a grease interceptor shall have an interceptor that serves that establishment unless otherwise approved by the FOG Control Program Manager and Plumbing Inspector.

6. Plumbing shall be such that dishwasher discharge shall not be directed into or pass through the grease interceptor trap.

7. Any wastewater discharges with temperatures in excess of 140° F shall not be directed into or pass through the grease interceptor trap.

C. Grease inceptor inspection and Maintenance - The following maintenance and cleaning practices shall be implemented by all FSEs:

1. Exterior gravity grease interceptors shall be pumped / cleaned out a minimum of once every 90 days, or more frequently if the unit has accumulated waste, both floatable and settleable accounting for 25% of its wetted depth, as measured from the static water level to the interior tank bottom.

a. Grease interceptor cleaning verification shall be submitted to the FOG Control Program Manager within 14 days after the interceptor is cleaned.

b. The FOG Control Program Manager will establish a procedure for submitting this information.

2. Interior grease traps and hydro -mechanical grease interceptors must be pumped/ cleaned out completely a minimum of once every 30 days, or more frequently if the unit has accumulated waste, both floatable and settleable accounting for 25% of its wetted depth, as measured from the static water level to the interior tank bottom.

a. Grease trap maintenance and cleaning activities shall be recorded on a log that must be kept on file for a period of three years and be available to the FOG Control Program Manager during inspections. The log shall include date, time, volume of waste removed, disposal site and signature.

b. If a grease hauler is hired to pump out the grease trap, the haulers receipts shall be submitted to the FOG Control Program Manager.

c. Decanting or discharging of removed waste liquid back into the interceptor or trap from which the waste was removed, for the purposes of reducing the volume to be disposed is strictly prohibited.

3. Any person who cleans a grease interceptor shall do so in accordance with the following procedures and requirements.

a. Measure and record the depths of solids on the bottom and FOG on the top of the grease interceptor. Also record the total percent of FOG and solids compared to the design liquid depth. These records must be maintained for three years.

b. Completely empty and remove the contents (liquids and solids) of all vaults of the grease interceptor, and remove the grease mat and scrapings from the interior walls.

c. Dispose of waste and wastewater removed from a grease interceptor at a facility approved for disposal of such waste. Waste and wastewater removed from a grease interceptor shall not be discharged to any public or private sanitary or storm sewer system.

d. Not deposit waste and wastewater removed from a grease interceptor back into the grease interceptor from which the waste or wastewater was removed or into any other grease interceptor, for the purpose of reducing the volume of waste and wastewater to be disposed of.

e. Not introduce enzymes, emulsifying chemicals, hot water or other agents into a grease interceptor to dissolve or emulsify grease or as a grease abatement method. Introduction of bacteria as a grease degradation agent is permitted only with prior written approval by the FOG Control Program Manager.

f. Not use an automatic grease removal system to clean a grease interceptor without prior written approval of the FOG Control Program Manager. If the use of an automatic grease removal system is approved, the user shall operate the same in a manner that the grease wastewater discharge limit, as measured from the system's outlet, is consistently achieved.

g. Verify that the grease interceptor or trap is good operating condition by checking the following:

i. Check that the sanitary "tees" on the inlet and outlet sides of the grease interceptor are not obstructed, loose, or missing.

ii. Verify that the baffle is secure and in place.

iii. Inspect the grease interceptor for any cracks or other defect

iv. Check that lids are securely and properly seated after completion of cleaning.

v. Check that the flow restrictor is secure.

4. The FOG Control Program Manager may also implement additional maintenance and cleaning verification procedures.

D. Best Management Practices to minimize amount of grease that is disposed of in the sewer. - FSEs shall incorporate the following BMPs into their kitchen and dishwashing procedures:

1. Train all kitchen and dishwashing staff on proper FOG management.

2. Scrape dishes and pans or "dry wipe" before putting them into the sink or dishwasher. Place food scraps from dishes into trashcans and garbage bags and dispose of properly.

3. Never pour greases, oils, oily sauces, syrups, or dressing down the drain. Never "hot flush" oil or grease down sinks or drains.

4. Dispose of FOG in covered collection containers. Have FOG picked up by a certified hauler for disposal.

5. Allow FOG to cool before it is skimmed, scraped or wiped off of all preparation and servicing surfaces.

6. Cover the kitchen sink drains and floor drains with screening and empty debris into garbage as needed.

7. Recycle used fryer oil.

8. Do not pour chemicals or additives into the grease interceptor.

E. Record Keeping - The building owner or operator of an FSE which is required to pass wastewater through a grease interceptor shall maintain a written record of grease interceptor maintenance.

1. Include the dates upon which the grease interceptor was inspected and the dates upon which FOG waste and wastewater was removed from the grease interceptor and disposed of along with the percentage of FOG and solids of the design liquid depth.

2. The log shall also contain the location and means of such disposal of waste and wastewater, the name and employer or the person or persons performing each of said tasks and any maintenance issues that required correction.

3. FSE owners shall also record inspection of the grease interceptor to check for maintenance and cleaning issues and keep records in the same log.

4. The log shall at all times be kept at the premise and maintained, so as to show a record of inspections and waste and wastewater removal and disposal for a continuous period of three years.

5. The log shall be made available for non -routine inspection by the City at any time during normal business hours.

6. The FOG Control Program Manager may include other data submittal requirements for compliance verification.

F. FOG interceptor inspections- FSEs which are required to pass its wastewater through a grease interceptor shall allow for an inspection by City personnel and shall:

1. Provide, operate and maintain, at its expense, safe and accessible monitoring facilities for sampling of the wastewater discharged from the grease interceptor or building sewer or internal drainage systems. There shall be ample room in or near such monitoring facility to allow accurate sampling.

2. Allow personnel authorized by the FOG Control Program Manager or by the City Building Official or designee, bearing proper credentials and identification, to enter upon or into any building, facility or property housing an FSE at any reasonable time and without prior notification, for the purpose of inspection, observation, measurement, sampling, testing or record review, in accordance with this division.

3. Upon request by the FOG Control Program Manager, open any grease interceptor for the purpose of confirming that maintenance frequency is appropriate, that all necessary parts of the installation are in place, including but not limited to, baffles, influent and effluent tees, and that all grease interceptors and related equipment and piping is maintained in efficient operating condition.

4. Accommodate compliance inspections and sampling events by the FOG Control Program Manager or of the City Building Official. The FOG Control Program Manager may conduct routine inspections and sampling events of any FSE. Nonroutine inspection and sampling events shall occur more frequently when there is a history of noncompliance with this ordinance or if excessive amounts of FOG are observed in the collection system downstream of the FSE.

G. Charge for remedial maintenance or repair of the city wastewater disposal system

1. In the event an FSE is found to have contributed to the partial or complete obstruction of a wastewater facility resulting from the discharge of wastewater or waste containing FOG and that the city is required to act immediately to control a public health hazard because of such blockage, the FSE Grease Control Responsible Party shall be required to reimburse the city for all costs of abating such condition.

2. In the event that sewer or lift station cleaning is required more frequently than the normal cycle due to documented accumulations of FOG, the FSE responsible for the discharge of the FOG may be assess a fee equal to the additional costs incurred to remove and dispose of the FOG. Such costs will include the scheduled costs of any equipment used, the manpower costs and any disposal costs.

3. In situations where there are multiple owners identified as contributing to FOG causing such obstruction or required additional cleaning, the FOG Control Program Manager will apportion the cost of the cleanup, maintenance or repair costs on a prorated basis, based on each FSE Grease Control Responsible Party's percentage share of the average total sanitary sewer charges for all such owners.

4. Should further inspection, testing or other sampling activity by the city confirm that any user is contributing excessive FOG including other harmful ingredients and is causing the repair or extraordinary maintenance activity to maintain the integrity of the wastewater disposal system, the FOG Control Program Manager may require retrofitting of the structure with grease interceptors or grease traps, including testing facilities and access thereto sufficient to resolve the problem;

5. The costs for curing any private sewer lateral failures, including cleaning and other maintenance, caused in whole or in part by FOG introduced into the wastewater treatment

facilities by any FSE, alone or in conjunction with any other party, are the responsibility of the FSE Grease Control Responsible Party contributing the FOG to wastewater system is located.

H. Penalties and assessments for FOG program noncompliance.

1. Any person found in violation of any provision of this Ordinance shall be guilty of a misdemeanor as fully outlined in Section 3.13, and upon conviction thereof, shall be punished by penalty established in that section or in Minnesota law for a misdemeanor as may be amended from time to time. Any person convicted of a violation of this ordinance shall be required to pay the reasonable costs of prosecution.

2. The City may, in its discretion, seek any civil remedies available to it including remedies at law, in equity or other relief. In the event that a civil remedy is pursued, the City may seek reimbursement of any and all costs, disbursements, witness or other fees, as well as reasonable attorney's fees expended by the City in order to enforce this Ordinance.

3. For failure to maintain records as required by the FOG program for any FSE, or failing or refusing to timely comply with any request for records required to be provided to the FOG Control Program Manager, a fine of up to $ 250.00 per day until such records are provided.

4. Other Remedies

a. City may disconnect water and sewer service to the FSE and to the structure in which the FSE is located if continued violations persist.

b. City may impose a fine of not more than $ 1, 000 per month until such owner demonstrates that they are in compliance with the requirements of this ordinance.

c. For failure to pass the FOG inspection due to lack of or ineffective FOG equipment, the FOG Control Program Manager may require the subject FSE to install additional FOG equipment, as necessary, to resolve the problem.

5. To the extent that the provisions of subdivision 11, clauses GH conflict with subdivisions 8 - 10 of this Section, subdivision 11, clauses G -H will apply.

FOG PROGRAM CLEANING AND MAINTENANCE LOG SHEET

This form is provided as an example and not required for compliance with the City of Red Wing FOG ordinance. However, the information required on this form is all the information required for compliance. This information must be recorded for every maintenance and cleaning activity on the grease interceptor. The log must be kept on the premises for 3 years and made available for inspection.

Facility Name: **Phone Number:**

Address: **Minimum Cleaning Frequency:**

Location of Grease Interceptor:

Date	Activity (cleaning, maintenance, inspection)	Name	Depth Measurements				Destination of Waste Removed	Maintenance Comments
			Total Liquid Depth	FOG	Solids	% Full		

DON'T CLOG WITH FOG

[FATS OIL GREASE]

PLEASE **dispose of your Fats Oil & Grease the right way and prevent sewer lines from overflowing.**

FOG DO

- Put cooled oil and grease into trash bins or cover collection containers.
- Wipe off all visible fats, oils, grease and food scraps from dishes into trash bins.
- Use a strainer in the sink to collect food particles.
- Encourage other to help keep fats, oils and grease out of the sewer system.

- Don't pour oil or grease down the drain.
- Don't put food scraps down the drain.
- Don't pour liquid foods (dairy products, syrups, batters and gravy, etc. down the drain.
- Don't run water over grease dishes, pans or fryers.
- Don't use chemicals to remove grease clogs; they can damage the piping system.
- Don't rely on a garbage disposal to get rid of grease.

City of RED WING