



FOG (FATS, OILS, & GREASE) PROGRAM

FACT SHEET

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The FOG (Fats, Oils, & Grease) Program of the Wastewater Division of the City of Pacifica includes a grease trap/interceptor inspection program to ensure proper maintenance of grease traps and interceptors to prevent introduction of grease into the Wastewater Collection system.

DO NOT
POUR FATS, OILS OR GREASE
DOWN THE DRAIN



Mission Statement

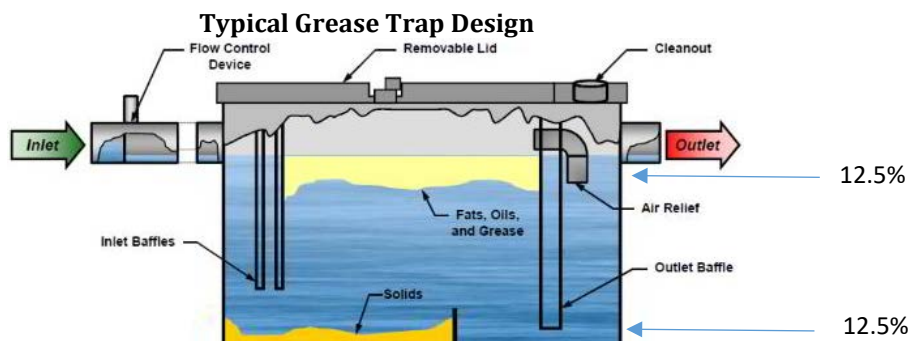
- ❖ “Identify actions for reducing SSOs that result from blockages caused by fats, oils and grease in wastewater collection systems, and implement those actions to the extent feasible by a stakeholder group which includes wastewater agencies, regulators, restaurants and other industry associations. Once a SSO occurs, the sewage spills onto city streets and into storm drains and ends up in our impacted creeks and oceans.”

Grease Trap/Interceptor Inspection Program

Every potential FOG producing business in Pacifica is inspected on a quarterly basis by a designated employee from the Division. Inspection forms are completed presenting the time and date of inspection, address, contact person, results, etc. Each business is expected to keep a maintenance log of grease removal. The maintenance log serves as a record of the frequency and volume of the grease collected during grease trap/interceptor cleaning. It also serves as a record of all maintenance and repairs pertaining to the grease trap/interceptor. It is required by the pretreatment program to ensure that the grease trap/interceptor maintenance is performed on a regular basis.

Food service facilities generate oil and grease. If this waste is not managed properly, it can cause major environment problems. Oil and grease often enter the wastewater collection system in liquid form. Grease will cling to sewer pipes and the surface of a grease build-up causing a clog. Sewage backups in businesses present a potential health hazard as raw sewage may carry harmful bacteria, viruses and pathogens.

- ❖ Cleaning will vary upon how much FOG is accumulated. If the total volume of captured grease and solid material displaces more than 25% of the total volume of the unit, the cleaning frequency needs to be increased. If the grease interceptor is not providing adequate protection of the wastewater collection system, the establishment may be required to install a larger grease interceptor sized appropriately for their needs.
- ❖ The business owner is responsible to ensure to clean grease interceptors routinely. Grease interceptors must be cleaned a minimum of once per month or more frequently, to ensure that grease accumulation does not cause the interceptor to operate poorly. Grease interceptors not cleaned regularly can produce very unpleasant odors and fines could be implemented, municipal code sec 6-10.406.
- ❖ When contracting with a grease pumper service, it is in your best interest to find out how the contractor will dispose of the waste. Obtain references from other businesses that use their services. Poor disposal practices cause problems, which includes odors, creation of rodent habitats and potential threats to groundwater and surface waters. Dumping waste anywhere but in proper disposal locations or barrels is a violation of the municipal code.
- ❖ Witness all grease interceptor cleaning and maintenance to ensure the device is properly operating. The food service establishment will ensure it is getting value for the cost of cleaning the grease interceptor. To properly clean the interceptor the entire contents must be removed, which includes the scraping of the walls, floors, baffles and pipework. The return of gray water back into the interceptor is strictly prohibited without the written authorization from the City of Pacifica.



25% Rule – When the combined thickness of floating FOG (top) and settable solid layers is 25% of the liquid depth or top of interceptor.