



### **AGENDA**

- PURPOSE- CITY CODE
- WHAT IS F.O.G.?
- F.O.G. OBJECTIVES
- FOOD SERVICE ESTABLISHMENT (FSE) INFORMATION
- MANAGING F.O.G.
- BEST MANAGEMENT PRACTICES (BMPS)
- GREASE INTERCEPTORS
- CONTACT INFORMATION



#### CITY CODE OF ORDINANCES

### Section 2: *Bloomington City Code,* Chapter 11.31 (b)

- (6) No person shall discharge or cause to be discharged any of the following described waters or wastes to any public sewer unless such person has obtained a permit from the City Engineer specifically authorizing the discharge of such water or waste and unless the conditions, if any, set forth in the permit have been and are complied with by such person:
  - (A) Any waters or other liquid or vapor having a temperature higher than 150F°.
  - (B) Any waters or wastes containing fats, wax, grease, or oils, whether emulsified or not, in excess of 100 milligrams per liter or containing substances which may solidify or become viscous at temperatures between 32 and 150F°.



### FATS, OILS, & GREASE (F.O.G.)

• ANY COMBINATION OF ANIMAL FATS AND/OR VEGETABLE OILS THAT ARE USED TO PREPARE FOOD, OR ARE FOUND IN FOOD.





### THE FOG PROGRAM OBJECTIVES

- REDUCE FOG-RELATED SANITARY SEWER OVERFLOWS
- PROVIDE INCREASED EDUCATION AND AWARENESS OF FOG AND TO IMPROVE FOG REMEDIATION EFFORTS AT FSES.



FOG discharge and related SSOs are NO accident!



### WHAT ARE WE TRYING TO PREVENT?



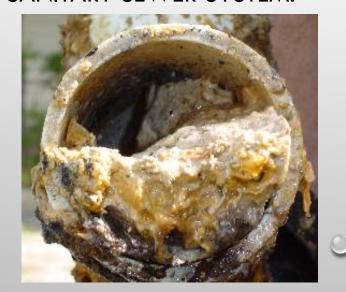






# FOOD SERVICE ESTABLISHMENT INFORMATION (FSE)

- FSE DEFINED: AS ANY COMMERCIAL, INSTITUTIONAL, OR FOOD PROCESSING FACILITY THAT DISCHARGES KITCHEN OR FOOD PREPARATION WASTEWATERS AND THAT ARE REQUIRED TO HAVE A GREASE INTERCEPTOR DEVICE.......
- WHEN DISCHARGED INTO SEWER LINES, FOG ACCUMULATES AND STICKS TO PIPE WALLS
  CAUSING CLOGS IN THE SANITARY SEWER SYSTEM.





### MANAGING F.O.G.

- TRAIN STAFF
- TYPES & SOURCES (LIQUID OR SOLID)
- BEST MANAGEMENT PRACTICES (BMPS)

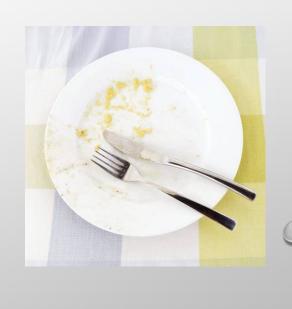




### UNDERSTANDING FOG SOURCES

- FATTY FOODS
- COOKING OILS
- RESIDUAL FOOD DEBRIS
- KITCHEN UTENSILS
- DINNERWARE
- DEEP FRYERS
- LEFTOVERS







## BEST MANAGEMENT PRACTICES (BMPS) "WE DON'T HAVE ANY GREASE"

- DISCUSS AND TRAIN STAFF
- FULLY UNDERSTAND HOW USING KITCHEN BMPS TO CONTROL FOG DISCHARGE IS RELATED TO SEWER BLOCKAGES AND SANITARY SEWER OVERFLOWS.
- UNDERSTAND BACKGROUND AND PURPOSE FOR THE FOG PROGRAM.
- UNDERSTAND THE RESPONSIBILITY OF THE FSE FOR ILLICIT FOG DISCHARGE.



**Greasy Pans** 



"Magic Machine"





The Right Way

## **BMPS**



The Wrong Way



### REDUCING FOG FROM FSES

SCRAPE FOOD FROM DIRTY DISHES, POTS, AND PANS INTO A TRASH CAN, THEN DRY-WIPE

THEM WITH A PAPER TOWEL.

• FOG SHOULD NOT BE DISCARDED INTO GARBAGE DISPOSALS OR "FOOD GRINDERS".



### CHOOSE YOUR WEAPONS!

The Rubber Scraper

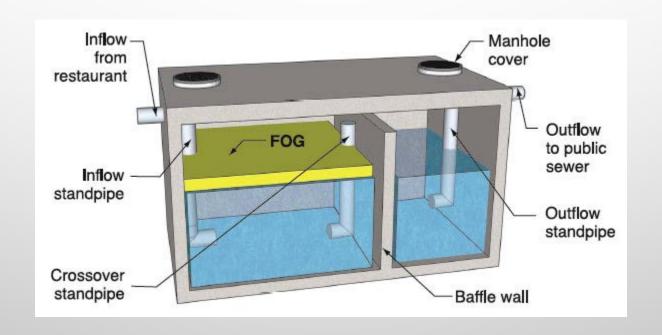


Your First & Best Defense





### EXTERNAL GRAVITY GREASE INTERCEPTOR





### INTERNAL GREASE INTERCEPTORS

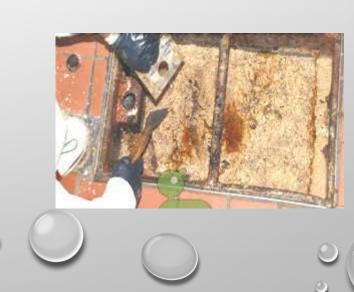




















### **QUESTIONS?**

#### **CONTACT INFORMATION**

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