

FOG Program

In August 2008 the Avila Beach Community Services District (District) initiated the District's **Fats, Oils and Grease Control (FOG)** Program. This program is a requirement of the California State Water Resources Control Board, Waste Discharge Requirement Order No. 2006-2003.

The primary objectives of the program include:

1. Reduction of the number of sewer collection system blockages and spills
2. Streamline the efficiency of the treatment plant
3. Provide educational outreach to Food Service Establishments (FSE) relating to the proper disposal of the fats, oils and greases

How Will This Affect Me?

The FOG Program requires the District to inspect Food Service Establishments annually for a properly functioning grease trap/interceptor and for proper maintenance documentation.

The goals of these inspections are to answer any questions about the FOG Program and to educate staff on how to reduce the amount of FOG that is discharged to the sanitary sewer system through the use of Best Management Practices.

The inspectors will provide information concerning State approved Grease Collection Companies, Best Management Practices Booklets and Maintenance Logs. These tools should be beneficial to help you minimize the amount of grease entering our sewer system and in any staff training that is necessary.

Did You Know?

Everyday commercial kitchens produce large amounts of FOG. If not properly disposed of, the fats, oils, and grease begin to adhere to the insides of sewer lines and begin to buildup. Eventually this will cause a backup either in the lateral sewer line that connects to your establishment or to the public sewer itself. This can not only create a public health hazard, but can also result in the closure of your establishment.

Sewer System backups can cause public property damage, beach closures and jeopardize public health. Cleanup costs and potential fines are imposed by the Water Control Board. These expensive fines could result in higher sewer bills. In order to prevent this, the District has established a no FOG Fee Permitting and Educational Program to assist you in meeting the requirements.



Where Does FOG Come From In My Facility?

FOG comes from many different sources. Some of these include:

- Meat fats
- Lard
- Food scraps
- Dressings and sauces
- Soups
- Mayonnaise
- Baking goods
- Butter and margarine
- Shortening
- Dairy products

What Can You Do?

Follow a few inexpensive Best Management Practices to prevent sewer overflows.

1. **Clean and maintain** your grease trap and/or interceptor once per week and have your interceptor professionally pumped at least every 90 days by a licensed grease hauler.
2. **Keep all your records** for cleaning/pumping and servicing for three years.
3. **Scrape** all dishware that contains grease and food scraps into the trash prior to washing.
4. **Do NOT put grease down the garbage disposal.** Allow the grease to harden and dispose of it into the trash or dump the liquid grease into an approved grease barrel.
5. **Avoid using** chemicals and additives (including soaps and detergents) that claim to dissolve grease as these will neutralize grease traps so that grease will solidify farther down the sewer system resulting in a blockage.
6. **Contact us** with any questions or concerns.

**HELP US
STOP GREASE FROM
GOING DOWN THE
DRAIN**

For any questions or concerns please contact the Avila Beach Community Service District at: (805)-595-2664

