# **City Utilities Grease Cooperative**

Guide to Green your Grease









# CONTACTS

# GREASE COOPERATIVE PROGRAM MANAGER

Grease@cityoffortwayne.org 260-427-2724 <u>utilities.cityoffortwayne.org/greasecooperative</u>

City Utilities Grease Cooperative 200 E Berry St, Suite 270 Fort Wayne, IN 46802

### 3 SONS SANITATION

Grease Co-op approved hauler. Fees beyond routine cleaning are billed directly, not as part of Co-op fees.

260-432-5132

# INDUSTRIAL PRETREATMENT SECTION (IPS)

Issues with inspections, exceedances of grease discharge limits, or infrastructure testing.

Coordinator 260-427-2615

Inspector 260-427-2482

### CITY UTILITIES CUSTOMER SUPPORT

Questions about bills, stormwater fees, sewer backups, and other utility-related issues.

260-427-1234

1-866-920-3311

utilities.cityoffortwayne.org/customers/customer-support



# **HOW TO JOIN THE CO-OP:**



You will be billed through your utility bill!

1

Get the City Utility Bill for the business wishing to enroll

2

Find the Customer # and Account # in the top right of the bill



3

Go to the website at the bottom of this page



Fill out the Application Form using Utility Bill information



A Grease Cooperative Program

Manager will be in touch to discuss

your application status

utilities.cityoffortwayne.org/greasecooperative

# WHAT IS FOG?



# FATS, OIL, & GREASE

FOG enters Food Service Establishments' plumbing from washing cookware, utensils, dishes, pots and pans, equipment, and floor cleaning. FOG is not just in fatty meat and fried foods, it is in almost all foods and drinks. Some common examples include:

- ALL dairy (Ice cream, yogurt, milk, creamer, cheese)
- ALL Meats
- Dressings
- Sauces
- Coffee creamer
- Baking mixes (Cakes, brownies, biscuits, etc)
- Powdered mixes (Gravy, soup,etc)
- Syrups
- Coffee
- Marinades
- Bread, pastries, baked goods, etc
- Mayonnaise
- Condiments
- Butter, margarine, lard
- Cereals
- Seeds
- Nuts
- Fruits
- Smoothies and other blended drinks

### **EXAMPLE FOG INGREDIENTS:**

chicken stock, potatoes, corn, carrots, cooked white chicken, soybean oil, celery, contains 2% or less: modified food starch, soy protein, wheat flour, salt, sugar, partially hydrogenated palm kernel oil, bacon (cured with water, salt, sugar, sodium phosphate, and smoke flavorings), dehydrated onions, yeast extract, chicken fat flavor, cream, sodium phosphate, butter, corn starch, corn oil, and parsley

# **WHAT'S WRONG WITH FOG?**



# FOG CLOGS!

Sewer pipe backups are never a good thing. Food service establishments and City Utilities would both rather focus on providing a good customer experience. This guide will help you manage FOG to keep your business and the sewer lines running more smoothly.

FOG may go down the drain as a liquid, then cools and attaches to the insides of pipes. Eventually **pipes will fill with FOG to block the flow of water, causing sewer odor and backups**. Repairs are disruptive to your business and costly, not to mention - gross.

When FOG clogs up the city sewer line, sewage backups can happen in parks, streets, or yards. These overflows are a threat to public health, and cost City Utilities time and money to degrease and repair the pipes.

FOG must be treated and removed from sewer lines.

Maintenance, repair, and cleanup costs can result in higher bills to utility rate payers.

The best way to avoid sewer pipe backups and other problems is to keep FOG out of the drain in the first place. Use kitchen best management practices (BMPs) and keep your grease interceptors (traps) clean and well maintained.

The Grease Co-op can help!

### **GREASE CO-OP:**

Green your grease



SAVE

# MONEY

**CLEAN** 

WATER

**SERVE** 



AVOID

**FINES** 

**ALTERNATIVE** 

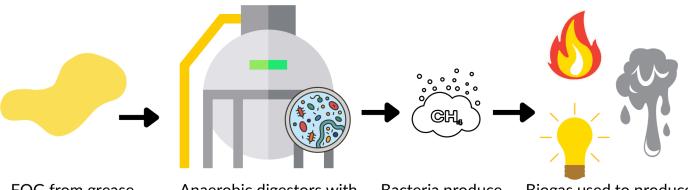
**ENERGY** 

# **CUSTOMERS**

As a member of "the Co-op", your waste FOG will be used to power our Water Pollution Control Plant.

Keeping FOG out of sewer lines keeps our environment and water cleaner!

### FOG to ENERGY:



FOG from grease interceptors

Anaerobic digestors with microorganisms that break down FOG

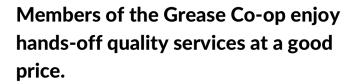
Bacteria produce biogas and digestate Biogas used to produce heat and energy; digestate used as fertilizer

# **CITY UTILITIES GREASE CO-OP**



The City Utilities Grease

**Cooperative** helps restaurants and other food services stay in compliance with laws governing the discharge of FOG into the sewer system.







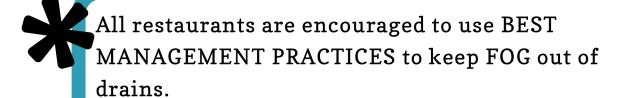
### **ELIGIBILITY:**



Restaurants with:

- Outdoor grease interceptors
- 1000 gallons or greater in size
- Control manholes
- Located within one of several "hotspots" for high levels of FOG in municipal sewer lines

City Utilities can help you determine these!



# FOG MANAGEMENT REGULATIONS





Routine samplings may be conducted at least annually for all restaurants discharging to high maintenance sewer lines...Any user found to have exceeded the...discharge limit upon initial sampling shall receive a written Notice of Exceedance...Based upon the results of this compliance check, the following escalating administrative fines may be assessed.

- -Wastewater Utility General Rules and Regulations
- -Fort Wayne Code of Ordinances



### WHAT THIS MEANS...

By law, Food Service Establishments must do what they can to keep Fats, Oils, and Grease out of the drain by using BEST MANAGEMENT PRACTICES in the kitchen and properly using and maintaining a grease trap or interceptor. City Utilities can issue fines for releasing FOG into the sewer system.

### **FINES:**

201-300 milligrams/liter FOG.......\$200 301-500 milligrams/liter FOG......\$400 501-1000 milligrams/liter FOG.....\$600 Over 1000 milligrams/liter FOG...\$1000



# BEST MANAGEMENT PRACTICES





Keep FOG out of drains using the following methods. Use a GREASE INTERCEPTOR or trap to catch FOG that does go down the drain. Keep your interceptor CLEAN AND MAINTAINED.





Use dry methods for clean-up



Use food grade paper to soak up oil and grease under fryer baskets



Install drain screens to prevent food, straws, and utensils from entering the plumbing system



Use a rubber scraper to remove FOG from cookware, utensils, dishes, and kitchen equipment and throw it away



Wipe down pans and work areas with paper towels



Do not pour fats, oils, or grease from cooking down any drain



Do not use the sink to dispose of foods containing FOG such as food scraps, sauces, batters, marinades, salad dressings, or dairy products



Do not pour hot liquids down the drain



Do not neglect proper cleaning and maintenance of your grease interceptors



Do not let grease get into the environment from any source (see next page)

# BEST MANAGEMENT PRACTICES





- Empty containers of grease BEFORE they are full
- Cover containers when transporting grease to holding tank or dumpster
- Do not allow grease interceptors to fill over capacity

# GARBAGE DISPOSALS

- Garbage disposals CANNOT go to a grease interceptor
- Garbage disposals are not recommended- if used they must have a solids interceptor device attached

# CLEANUP

- Use dry cleanup first: wiping, scraping, and sweeping
- Use a rubber scraper to remove FOG from cookware, utensils, dishes, and kitchen equipment
- Use food grade paper to soak up oil and grease
- Use paper towels to wipe off FOG
- Dispose of food waste and paper products used for clean-up in the trash or compost



 NEVER pour mop water or other liquid down a storm drain or outside anywhere



- Locate away from storm drains and bodies of water
- Don't allow liquids to leak inside or out of the container
- Keep lid closed at all times
- Absorb spills right away with kitty litter, oil dry pads, or other absorbent material; bag and throw away
- Replace leaking dumpsters



- Keep grease containers covered and away from drains (indoors or out)
- Ensure all grease and oils are contained, absorb any spills with kitty litter or oil dry pads and throw away

# PRODUCTS

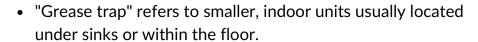
- Do not use bacteria or enzyme additives in grease traps
- Do not use cleaning products with enzymes

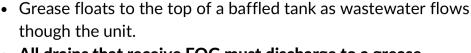
# **GREASE INTERCEPTORS**

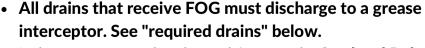


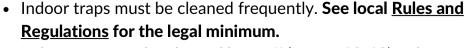
What are they?

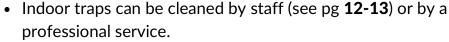










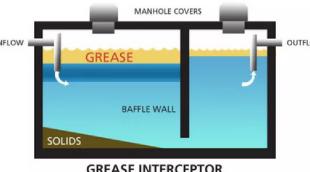


 Installation and maintenance of grease traps is the responsibility of the building owner or restaurant operator, not City Utilities.



### **OUTDOOR GREASE INTERCEPTORS:**

- Outdoor interceptors work the same way as grease traps but are much larger and located underground.
- A control manhole receives all waste from the property; must be accessible to City Utilities to observe, measure, and sample waste being discharged. INFLOW
- Required drains include mop sinks, wash sinks, prep sinks, utility sinks, pre-rinse sinks, can washers, floor drains, dump sinks and other drains in food preparation areas such as those near a fryer or tip kettle.
- Outdoor grease interceptors must be cleaned every three months at minimum. See local Rules and Regulations.
- Outdoor interceptors must be cleaned out by a professional service hired and paid by the Food Service Establishment unless they are a member of the Grease Co-op.



GREASE INTERCEPTOR

# **GREASE INTERCEPTORS**



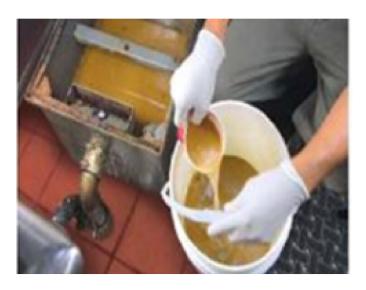
### Cleaning Indoor Grease Traps

This is a suggested way to clean your grease trap if you choose to do it yourself. Due to the odors, it is strongly recommended you schedule grease trap maintenance during non-business hours. Always make sure the area is well ventilated when the grease trap is going to be opened. Frequent and proper cleaning reduces odors, makes the trap easier to clean, and reduces the amount of time it takes to complete this task.

# To get started you will need the following items:

- Large container with sealable lid or heavy duty plastic trash bags
- Kitty litter, oil dry pads, or other absorbent material
- Safety glasses
- Rubber gloves
- Disposable 3-ply face mask
- Paper towels
- Paint or putty scraper
- Scoop or Shop-Vac
- Small bucket
- Allen wrench, screw driver, or pry bar





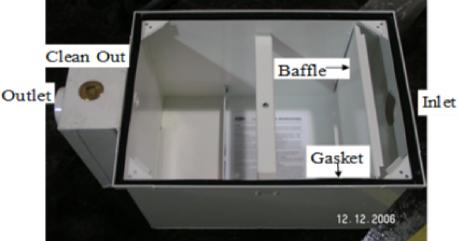


# **GREASE INTERCEPTORS**



How to Clean Indoor Grease Traps

- 1. Clear the area of debris.
- 2. Make sure no hot water has been run for 10 min.
- 3. Get a large container with a sealable lid or double bag heavy duty trash bags.
- 4. Place enough kitty litter or absorbent in the bottom of the container to absorb all liquid (leaks lead to Board of Health or Storm Sewer violations).
- 5. Remove the lid to your grease trap using screwdriver, allen wrench or pry bar.
- 6. Note how parts are installed because you must properly reinstall the parts when finished cleaning the grease trap. Take a photo if needed.
- 7. Do not remove the baffles before cleaning; remove the baffles after all of the contents have been emptied from the grease trap.



- 8. Remove the contents of the grease trap by using a cup, scoop, or Shop Vac and place into container or bags.
- 9. Scrape lid, sides, and baffles with scraper and remove debris.
- 10. Remove sludge from intake and outlet.
- 11. Examine the gasket for damage.
- 12. Make sure all components are properly replaced and seated.
- 13. Reseat the gasket and replace the lid.
- 14. Use a paper towel to clean any FOG from the tools you used.
- 15. Clean any debris or liquid that has been spilled with paper towels, dispose of them with the grease.
- 16. Securely tie the bag or place tight lid on the container.
- 17. Place garbage bags or the container upright in the dumpster.
- 18. Update your cleaning log. You are required to maintain records of indoor grease interceptor cleanings.

Do not attempt to clean the grease trap by flushing it with hot water!

Do not use soap!

# INDOOR GREASE TRAP CLEANING LOG

Save all receipts for cleaning or repair services with this log for at least 1 year. You must maintain proof of service at least every 14 days unless frequency is reduced by the Superintendent.

**DONE BY** 

PLACE OF DISPOSAL

ESTIMATE GREASE, SOLIDS, & WATER REMOVED (GAL)

> (cleaning, repair, etc) SERVICE

> > DATE



Copy this page or find at utilities.cityoffortwayne.org/greasecooperative. \*COMMENTS \* Note any irregular conditions, maintenance, or inspections.

# OUTDOOR GREASE INTERCEPTOR CLEANING LOG



You must maintain records showing proof of cleaning at least once per quarter unless formally exempted. Keep all reciepts.

PLACE OF

ESTIMATE GREASE, SOLIDS, & WATER

<b>*</b> COMMENTS										
DONE BY										T 37 - 1 1 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.
DISPOSAL								ASE (		
SOLIDS, & WATER REMOVED (GAL)								T Y		
SEKVICE (cleaning, repair, etc)										
DATE										\ \frac{1}{2}

\*Note any irregular conditions, maintenance, or inspections. Copy this page or find at utilities.cityoffortwayne.org/greasecooperative.



Avoid sewer backups! Use Best Management Practices to keep Fats, Oil, and Grease out of drains!



utilities.cityoffortwayne.org/greasecooperative



