

Fats, Oils, and Grease (FOG) Best Management Practice Manual And Compliance Information for the City of Newark Division of Wastewater Treatment

Fats, oil and grease - - also called FOG in the wastewater business - - can have negative impacts on wastewater collection and treatment systems. Most wastewater collection system blockages can be traced to FOG. Blockages in the wastewater collection system are serious, causing sewage spills, manhole overflows, or sewage backups in homes and businesses.

Two types of FOG pollutants are common to wastewater systems. Petroleum-based oil and grease (non-polar concentrations) occur at businesses using oil and grease, and can usually be identified and regulated by municipalities through local limits and associated pretreatment permit conditions. Animal and vegetable-based oil and grease (polar concentrations) are more difficult to regulate due to the large number of restaurants and fast-food outlets in every community.

This manual is written to provide municipal pretreatment staff - - along with restaurant and fast food business managers and owners - - with information about animal and vegetable-based oil and grease pollution prevention techniques focused on their businesses, effective in both reducing maintenance costs for business owners, and preventing oil and grease discharges to the sewer system.

Many of fast-food restaurant and food processing facilities participate in FOG recycling programs. Ensuring that grease trap and grease interceptors are properly installed - - and most importantly, properly maintained - - is more difficult. This manual focuses on proper maintenance of grease traps and interceptors, and includes inspection checklists for the city pretreatment inspectors.

Information, questions and all forms may be viewed at the City of Newark website: www.newarkohiowater.net/fog_info.cfm or by calling (740) 349-6730 ext.216

Manual contents includes:

- **Section 1City of Newark FOG Ordinance**
- **Section 2Attachment (A)**
- **Section 3Attachment (B) - Best Management Practices (BMPs)**

- **Section 4Frequently Asked Questions (FAQs)**
- **Section 5Haulers and Recyclers**
- **Section 6Prohibitions**
- **Section 7How It Works**
- **Section 8Maintenance**
- **Section 9FOG Discharge Permit**
- **Section 10Grease Trap/Interceptor Disposal Record Form**
- **Section 11Inspection Form**
- **Section 12FOG Guidelines Handout**

Knowledgeable municipal pretreatment staff, working with business owners, can effectively prevent oil and grease buildup, and associated problems, for both the sewerage agency and the restaurant owner.

Information contained in this manual was obtained from a research manual produced by Brown and Caldwell for the Oregon Association of Clean Water Agencies.