



Akron Waterways
Renewed!

City of Akron's FOG Program: A Cooperative Effort

May 18, 2016

BURGESS & NIPLE



Agenda

- Introduction
- Akron FOG Ordinance
- Coordination with Building Department
- Coordination with Health Department
- Procedures for FOG Violations
- Case Studies & Lessons Learned
- Questions

Fats, Oils and Grease Program *Introduction*

Why a “FOG” program with FSEs?

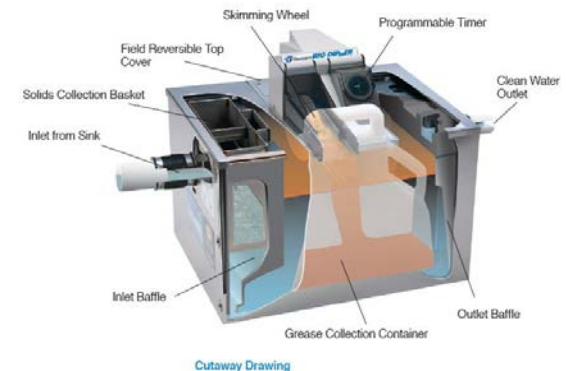
- USEPA CSO Consent Order requirement
- Restaurants leading producers of FOG
- Reduce/eliminate SSOs
- Reduce time and money spent cleaning sewers



Fats, Oils and Grease Program *Introduction*

FOG Program Goals:

- Maintain adequate sewer capacity
- Educate Food Service Establishments (FSEs) on importance of grease trap/interceptor maintenance
- Educate the public on proper FOG disposal
- Reduce number of sewer blockages/overflows due to FOG
- Provide consistency between City & County FOG programs



Fats, Oils and Grease Program

Introduction

Who does the FOG Program affect?

- Rules apply to all FSE's (potential for discharging FOG)
- A FSE is *any commercial establishment* or facility that maintains a kitchen or other facilities for food preparation
- Risk Level or Class I, II, III, IV Licensed FSE's





Fats, Oils and Grease Program

Akron FOG Ordinance

What are the rules?

- All FOG material must be discharged through a grease control device
- Minimum interceptor size adopted: 1,000 gallons (consistent throughout Summit County)
- Prohibits use of chemical treatment for FOG (emulsifiers, de-emulsifiers, enzymes, degreasers, etc.)
- Set minimum cleaning standards
 - Grease trap – **WEEKLY**
 - Grease interceptor – **QUARTERLY – for Class III & IV FSEs**
ANNUALLY – for Class I & II FSEs

Fats, Oils and Grease Program

Akron FOG Ordinance

....More rules,

- FSEs are responsible for proper operation, maintenance and repair of traps and interceptors.
- FOG transporters must have proper permits – issued through Summit County Public Health (SCPH).
- FSEs must keep disposal manifests on site and available for review for period of **3 YEARS**.
- Cleaning frequency *may* be modified by Service Director upon request by FSE.



Fats, Oils and Grease Program

Akron FOG Ordinance

....More rules,

- SCBD forwards permit applications for FSEs (new or remodeled kitchen) to Akron Water Reclamation Services (WRS) for review
- WRS reviews design for compliance with standard drawing & specifications
- Standard design:
 - Minimum 1,000 gallon
 - Baffle wall
 - Separate sampling basin
 - Concrete construction





Fats, Oils and Grease Program

Coordination with Building Department

- Building permit application submitted to SCBD
 - new or remodeled kitchen
- FSE prepares building permit application including interceptor design
 - Design must be by “Design Professional” – per State Building Code
 - Must provide basis of design for any variances requested (sizing criteria)
- SCBD forwards permit application to WRS for review for compliance w/ standard drawing and specifications
- WRS will send approval/denial of plan review for interceptor to SCBD

Fats, Oils and Grease Program

Coordination with Building Department

- WRS reviews for:
 - Requests for variance (type/capacity)
 - Installation of grease trap in lieu of interceptor (based on circumstances i.e. “hardship”)
 - Size of GI (if larger than 1,000 required)
- WRS sends review comments/concurrence to SCBD
- SCBD provides FSE with approval/denial of permit application
- WRS will inspect GI unit prior to and after installation for compliance with standards



Fats, Oils and Grease Program

Coordination with Health Department

- **Program defines duties of City and SCPH**
- **City Duties**
 - Administer, implement and enforce FOG Ordinance
 - Prepare informational publications to be distributed to FSEs
 - First responder to potential FOG sewer blockage
 - Notify SCPH in event of sewer overflow due to suspected FOG discharge from FSE
 - Maintain records of FOG related blockages from FSEs

Fats, Oils and Grease Program

Coordination with Health Department

SCPH Duties

- Include as part of annual sanitary inspections:
 - Determine if grease trap and/or interceptor is in place
 - Examine cleaning records
 - Distribute educational material
- Respond to any notification of suspected FOG violation (from WRS or other source)
 - Perform inspection within 48 hours
 - Determine level of compliance/non-compliance
- Provide written report of findings to City


Fats, Oils and Grease Program

Procedures for FOG Violation

WRS Standard Operating Procedure

- Determine cause of blockage during sewer cleaning
- Determine if FOG source may be a FSE (CCTV)
- Call SCPH if a FSE is suspected FOG source

SEWER MAINTENANCE STANDARD OPERATING PROCEDURE

 Administrative Support ☐ Field Operations ☒

Area: Regulatory

Title: Summit County Combined General Health District Notification Procedure – Food Service Establishment FOG Inspection

Status: Draft ☐ Final ☒ Original Date: 12/16/11 Revision Date: 5/3/12

Reviewers: Rob Scarlatelli

Author: Burgess & Niple, Inc. Revision Number 1

INTRODUCTION / PURPOSE:

The City of Akron and Summit County Combined General Health District (SCHD) have developed a Protocol regarding the inspection of Food Service Establishment(s)* (FSE) that are suspected of causing property back-ups and/or sewer overflows as a result of an unauthorized Fats, Oils or Grease (FOG) discharge.

In the event of a property back-up and/or sewer overflow, determined to be caused by a FOG release and suspected to have originated from any licensed FSE, an FSE is defined as "Any commercial or industrial facility that meets both of the following criteria: 1) the facility is required by Ohio Revised Code 3717 to maintain a Food Service Operation License or a Retail Food Establishment License (or equivalent) and 2) the facility is required by the applicable plumbing code to have a three compartment sink and/or Grease Trap or Grease Interceptor."

The SCHD shall perform an inspection of the suspected FSE(s) within 48 hours of being notified by Sewer Maintenance.

* Examples of FSEs include but are not limited to: bakeries, butcher shops, cafes, commercial kitchens, delis/restaurants, hospitals, pizza shops, restaurants, schools, etc. If you are unsure if the facility is a licensed FSE, please notify the SCHD.

PROCEDURE:

1. Respond to the property back-up and/or sewer overflow and clean the main sewer to remove the blockage.
 - a. If the location is currently on the FOG Route, check with the SCHD before mobilizing to the location, to determine if an on-going investigation is being conducted and therefore, the cleaning activities may need to be deferred.
 - b. If there is an investigation in progress, the crew should open the blockage enough to let sewage flow; monitor the location to ensure the blockage does not recur, and if possible finish cleaning the sewer once the investigation is completed.
2. Determine the cause of the blockage during the cleaning process.
3. If the blockage is found to have been caused by FOG material, perform a closed circuit televised (CCTV) inspection of the main sewer to determine from which lateral the FOG was discharged.

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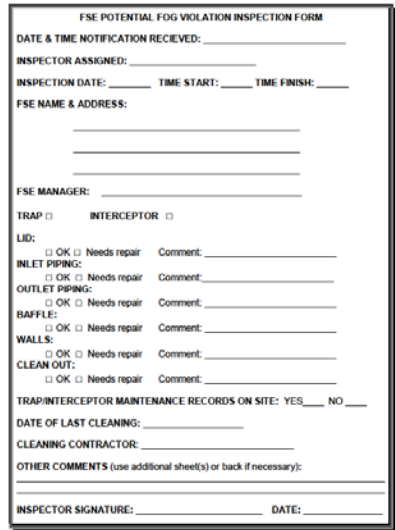
Fats, Oils and Grease Program

Procedures for FOG Violation

SCPH Inspection of FSE

- Review trap/interceptor cleaning records
- Inspection of grease trap/interceptor warranted if:
 - Lack of maintenance records
 - Maintenance not performed per rules
 - 25% rule not followed per logs

"The total depth of the floating grease layer plus the settleable solids layer cannot exceed 25% of the total liquid depth of the interceptor."
 - There was a sewage back-up into FSE
- Prepare report including actions taken or actions required by FSE to correct violation(s)



FSE POTENTIAL FOG VIOLATION INSPECTION FORM

DATE & TIME NOTIFICATION RECEIVED: _____

INSPECTOR ASSIGNED: _____

INSPECTION DATE: _____ TIME START: _____ TIME FINISH: _____

FSE NAME & ADDRESS: _____

FSE MANAGER: _____

TRAP ☐ INTERCEPTOR ☐

LID:
☐ OK ☐ Needs repair Comment: _____

INLET PIPING:
☐ OK ☐ Needs repair Comment: _____

OUTLET PIPING:
☐ OK ☐ Needs repair Comment: _____

BAFFLE:
☐ OK ☐ Needs repair Comment: _____

WALLS:
☐ OK ☐ Needs repair Comment: _____

CLEAN OUT:
☐ OK ☐ Needs repair Comment: _____

TRAP/INTERCEPTOR MAINTENANCE RECORDS ON SITE: YES ___ NO ___

DATE OF LAST CLEANING: _____

CLEANING CONTRACTOR: _____

OTHER COMMENTS (use additional sheet(s) or back if necessary): _____

INSPECTOR SIGNATURE: _____ DATE: _____

Fats, Oils and Grease Program

Procedures for FOG Violation

SCPH inspection fees

- Inspection Fee will only be charged to Akron if:
 - *NO OTHER HEALTH VIOLATIONS* are found during inspection **and** a *FOG VIOLATION IS CONFIRMED*
- SCPH will send invoice to City for inspection fees
- City reimburses SCPH for FSE FOG inspections
- City bills offending FSE for inspection fee
 - (included as part of the utility bill)

Fats, Oils and Grease Program

Procedures for FOG Violation

- **SCPH Inspection Fee structure**

- **\$0 – Minimal**

Less than ½ hour, during routine license inspection of facility including identifying if trap or interceptor installed, review of cleaning records, distribution of literature, review of operational management

- **\$75 – Moderate**

*½ hour to 1 hour, for inspection **not combined with routine inspection***, including inspection of plumbing flow, review of cleaning records, verification of grease trap/interceptor services

- **\$200 – Involved**

*More than 1 hour, for inspection **not combined with routine inspection***, including tasks listed above



Case Studies & Lessons Learned



Case Studies & Lessons Learned