



Community Partners for Clean Streams



SERIES #9: Fats, Oils and Grease: Recycling and Disposal



COMMUNITY PARTNERS FOR CLEAN STREAMS

NOTE: This handbook is one in a series of handbooks that describes specific practices businesses can use to protect water quality. A complete list of all handbooks and fact sheets available through the Community Partners for Clean Streams program is provided on the back cover. To obtain other handbooks in this series, contact the Office of the Washtenaw County Drain Commissioner at the address or phone number provided below.

Becoming a “Community Partner for Clean Streams”

We hope you'll join with the Washtenaw County Drain Commissioner's Office and other area businesses and institutions by participating in the Community Partners for Clean Streams program. Through this program, businesses help protect County rivers and streams.

To participate in the program, the checklist in the back of this handbook must be completed and approved. In return for your effort, we'll publicly acknowledge your business through newspaper articles, displays and speaking engagements. We'll also encourage consumers to look for the Community Partners logo at your business when they select services.

Washtenaw County Award for “Environmental Excellence”

By becoming a Community Partner, your business will have completed the water quality criteria for Washtenaw County's “Environmental Excellence” award. These annual awards are presented to businesses in the County that proactively protect the environment. For more information about this award program, contact the Community Partners Program Manager, or the Office of the Washtenaw County Drain Commissioner.

Community Partners for Clean Streams Program Manager
Washtenaw County Drain Commissioner's Office
705 North Zeeb Rd.
Ann Arbor, MI 48107

Phone: (734) 222-6833 or (734) 222-6813

Fax: (734) 994-2459

<http://drain.ewashtenaw.org>

Handbook Design and Illustration by David Zinn

Directions for Completing the Water Quality Assessment Checklist Questions at the End of this Booklet

- Please Read Carefully -

1. For each question, check the appropriate answer box in the Assessment column (*Always*, *Needs Improvement*, or *Not Applicable*).
2. Next, check the corresponding box in the Action Plan column (*Plan to Continue* or *Plan to Improve*).
3. For every activity, indicate:
 - **Who** is, or will be responsible. It is best to answer with a job position, i.e. facility manager.
 - **Schedule** or proposed date by which the activity will be completed.
 - **Action(s)** - please provide additional details regarding the implementation of a proposed activity, or explain what is already being done.
 - If the action requires ongoing employee training or commitment from management, check that box as a reminder to include it in your employee education activities.
 (See example below)

THE ASSESSMENT IS NOT COMPLETE UNTIL THIS INFORMATION IS PROVIDED FOR EACH QUESTION.

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SAMPLE CHECKLIST QUESTION:

1. Steps are taken to minimize the amount of potentially polluting materials and wastes kept in storage.

ASSESSMENT

- Not applicable
 Always
 Needs Improvement

ACTION PLAN

- Plan to continue
 Plan to improve

Responsible job or staff position(s): *Safety Manager*

Schedule: *Materials will be in place by 12/01*

Action(s): *Spill kits, absorbent pads, and spill response plans will be placed near all areas that have the potential for spills.*

Requires ongoing education/commitment

Food Service Industry Fats, Oil and Grease Recycling/Proper Disposal

Why be concerned?



When food service providers improperly dispose of fats, oils and grease (FOG), byproducts may end up in wastewater treatment plants and stormwater systems.

Grease buildup in sanitary sewer lines can become as hard as concrete and may completely block pipes and result in backing raw sewage into the street, buildings, and waterways.

FOG-induced wastewater treatment plant overflows cost millions of dollars annually to correct.

The needlessly expended tax dollars required to address this problem nationwide is estimated at \$25 billion dollars a year. Over 75% of older sanitary sewer systems are working at 50% capacity due to FOG clogs. In addition to clean-up costs, illegal dumping can result in expensive fines and criminal charges.

FOG finds its way into storm drains from illegal dumping or leaking exterior storage containers. Introduction of FOG into stormwater systems causes overflows and water quality impacts since stormwater is untreated and flows directly into local streams and rivers.

FOG generated by food services providers that use onsite sewage disposal systems (septic tanks) is also a concern. There are over 1 million commercial food service systems in the U.S. that require proper maintenance and disposal methods to prevent system failure and groundwater quality impacts.

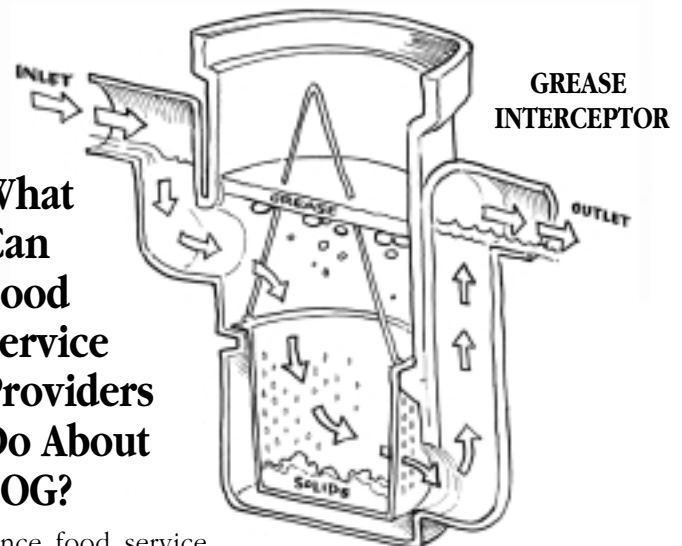
Make a Reservation!

Why is So Much Grease Being Generated? As greater numbers of households opt to save time by dining out or purchasing prepared foods, the rapidly growing food service industry is generating ever-greater volumes of FOG along with the significant increase in sales.

What Can Food Service Providers Do About FOG?

Since food service providers are generators of FOG, they are responsible for selecting and implementing the best handling and disposal/recycling methods for FOG. They are also responsible for the maintenance of grease traps and grease interceptors on their sites. They can adopt a Best Management Practices plan to properly dispose of or recycle FOG. These include:

- Reducing fats, oils and grease usage whenever possible.
- Using a FOG recycling/rendering service that provides watertight outdoor receptacles of adequate size so spills may be avoided when employees carry FOG to receptacles.

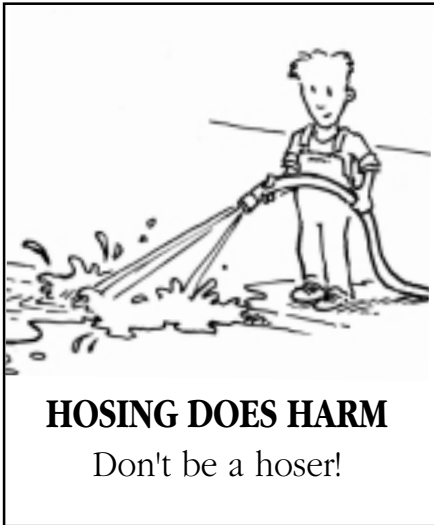


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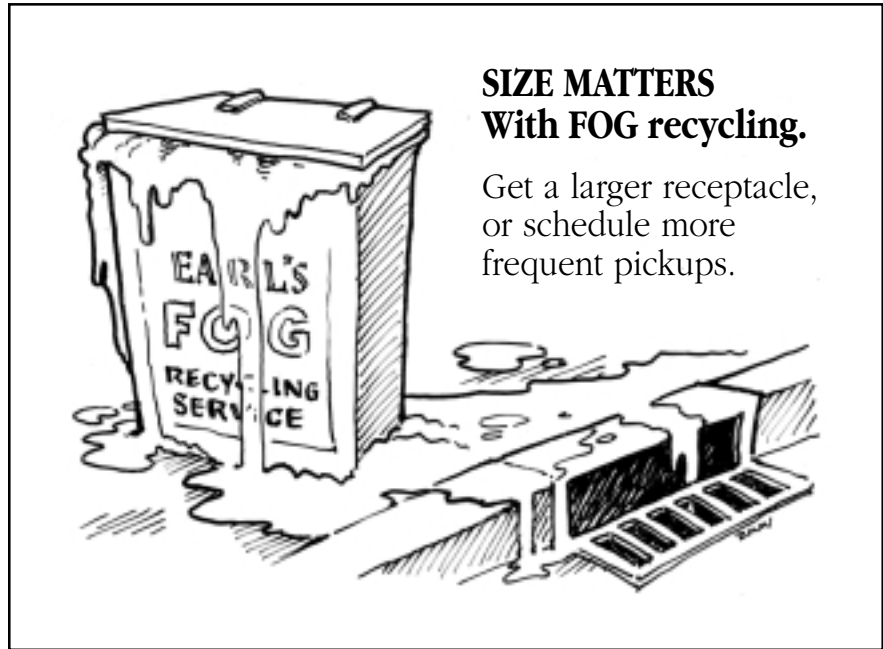
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- Providing adequate capacity of outdoor receptacles until pickup to an approved recycling or disposal site. The number of weekly pickups related to volume can be scheduled to accommodate high FOG generation days and weekends. Food service providers must be sure to know how and where the FOG is being disposed.

- Installing grease interceptors or “traps” in new construction and consistently and proactively maintaining them to ensure maximum effective operation.



- Implementing “Dry Clean-Up” practices to scrape, wipe or sweep FOG from utensils, equipment and floors prior to using “Wet Clean-Up” methods that wash FOG along with them.
- Preventing FOG spills and addressing spills as soon as they occur by providing employees with proper tools and training.
- Becoming aware of local and state regulations related to handling and disposal of FOG.



A FOG Maintenance Plan Can Help

As FOG is collected on site, it must be handled properly to prevent spills or accidental discharge to sanitary or stormwater sewers.

Practices to consider in a maintenance plan include:

- Schedule frequent pickups to avoid overload of receptacles.
- Establish a spill plan to address spill events.
- Maintain pavements and exterior grease traps.
- Engage a FOG maintenance service and be sure that tanks and traps are completely pumped (many services just “skim” the surface grease and neglect pumping solids). Be sure to consistently maintain grease traps and interceptors to ensure maximum effective operation.
- Apply the “No Dumping” message to site catchbasins to discourage illegal disposal.
- Regularly train employees to use the maintenance plan, including FOG spill prevention, spill cleanup, and FOG handling practices.
- Continuously monitor and track the disposal program.



GETTING HELP

Community Partners for Clean Streams 734-222-6833
or 734-994-2525

Washtenaw County Environmental
Health Division 734-222-3800

Emergency Spill Response/
Environmental Incidents 734-971-3954

For a Directory of Waste Haulers and Renderers, call the
Office of the Washtenaw County Drain Commissioner at
734-222-6833 or 734-994-2825.

Completing Your Water Quality Assessment and Action Plan

Assessment and action planning requires respondents to assess their current activities and identify any specific actions needed to prevent pollution and improve water quality stewardship.

To create your own "Water Quality Action Plan," please fill out the following checklist. Directions are included on the other side of this page. The "Actions" in this checklist directly correspond to recommendations made within this handbook. If you have any questions, please contact the Community Partners for Clean Streams Program Manager at (734) 222-6833 or (734) 222-6813.

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Washtenaw County Drain Commissioner's Office
705 North Zeeb Rd.
Ann Arbor, MI 48107
Fax: (734) 994-2459

NOTE: To become a "Community Partner for Clean Streams," all checklists that apply to your business must be completed. A complete listing of all program handbooks/checklists is provided on the inside of the back cover. To obtain copies, contact the Community Partners Program Manager.

Business Information

Business name: _____
Type of business: _____ No. of employees: _____
Address: _____
_____ Zip: _____
Contact person: _____
Title: _____ Phone: _____
Water Quality Action Plan prepared by: _____ Date: _____
e-mail: _____ Fax: _____

Business Activities That Can Affect Water Quality

Please check the activities that your business is responsible for:

- | | |
|--|--|
| <input type="checkbox"/> Storing materials | <input type="checkbox"/> Maintaining buildings/pavement |
| <input type="checkbox"/> Spill containment and response | <input type="checkbox"/> Maintaining constructed stormwater controls |
| <input type="checkbox"/> Site design and/or construction | <input type="checkbox"/> Maintaining landscapes |
| <input type="checkbox"/> Managing wastes | <input type="checkbox"/> Managing employees |

IMPORTANT!

Directions for Completing this Checklist:

1. For each question, check the appropriate answer box in the Assessment column (*Always*, *Needs Improvement*, or *Not Applicable*).
2. Next, check the corresponding box in the Action Plan column (*Plan to Continue* or *Plan to Improve*).
3. For every activity, indicate:
 - **Who** is, or will be responsible. It is best to answer with a job position, i.e. facility manager.
 - **Schedule** or proposed date by which the activity will be completed.
 - **Action(s)** - please provide additional details regarding the implementation of a proposed activity, or explain what is already being done.
 - If the action requires ongoing employee training or commitment from management, check that box as a reminder to include it in your employee education activities.

(See example below)

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SAMPLE CHECKLIST QUESTION:

1. Steps are taken to minimize the amount of potentially polluting materials and wastes kept in storage.

ASSESSMENT

- Not applicable
 Always
 Needs Improvement

ACTION PLAN

- Plan to continue
 Plan to improve

Responsible job or staff position(s): Safety Manager

Schedule: Materials will be in place by 12/01

Action(s): Spill kits, absorbent pads, and spill response plans will be placed near all areas that have the potential for spills.

Requires ongoing education/commitment

SERIES #9: PROPER DISPOSAL OF FATS, OILS AND GREASE (Fact Sheet 9.1)

1. Food production methods minimize FOG usage whenever possible.

ASSESSMENT

ACTION PLAN

- Not applicable
 Always Plan to continue
 Needs Improvement Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment**2. Coagulated fats are removed from utensils and dishware prior to dishwashing.**

ASSESSMENT

ACTION PLAN

- Not applicable
 Always Plan to continue
 Needs Improvement Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment**3. All wash and cleaning water is directed to a sanitary sewer.**

ASSESSMENT

ACTION PLAN

- Not applicable
 Always Plan to continue
 Needs Improvement Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment**4. Fats, oils and grease are not dumped into sinks or floor drains.**

ASSESSMENT

ACTION PLAN

- Not applicable
 Always Plan to continue
 Needs Improvement Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment*(continued on back)*

5. Steps are taken to prevent FOG spills. A clean-up procedure is available and implemented in the event a FOG spill should occur.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always
- Needs Improvement
- Plan to continue
- Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment

6. Interior signs are posted that clearly document clean-up procedures in case of a FOG spill.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always
- Needs Improvement
- Plan to continue
- Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment

7. Employees are trained to use the spill clean-up procedure.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always
- Needs Improvement
- Plan to continue
- Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment

8. Absorbents and other clean-up materials are readily available in the event a FOG spill occurs.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always
- Needs Improvement
- Plan to continue
- Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment

9. A log is kept of FOG spills and resulting maintenance calls.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always
- Needs Improvement
- Plan to continue
- Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment

10. Grease traps or interceptors are regularly maintained.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always Plan to continue
- Needs Improvement Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment

11. All relevant fixtures like wall and flush - mounted sinks, automatic dishwashers, and floor drains are connected to a grease trap or interceptor.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always Plan to continue
- Needs Improvement Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment

12. A recycling/rendering service that provides watertight outdoor receptacles of adequate size is contracted to dispose of FOG waste. Provide the name of this recycling/rendering service. If no service is currently contracted, explain how FOG waste is disposed.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always Plan to continue
- Needs Improvement Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment

13. Hosing or wet washing pavement is not a routine maintenance practice.

ASSESSMENT

ACTION PLAN

- Not applicable
- Always Plan to continue
- Needs Improvement Plan to improve

Responsible job or staff position(s): _____

Schedule: _____

Action(s): _____

_____ Requires ongoing education/commitment



Community Partners for Clean Streams Fact Sheets



SERIES #1 - HOUSEKEEPING PRACTICES

- Fact Sheet 1.1 Storing Materials and Wastes
- Fact Sheet 1.2 Preventing and Cleaning Up Spills



SERIES #2 - MAINTAINING ENGINEERED STORMWATER CONTROLS

- Fact Sheet 2.1 Catch Basin Care
- Fact Sheet 2.2 Maintaining Stormwater Management Systems
- Fact Sheet 2.3 Oil/Water Separators



SERIES #3 - MAINTAINING EQUIPMENT AND VEHICLES

- Fact Sheet 3.1 Storing and Maintaining Equipment and Vehicles
- Fact Sheet 3.2 Washing Equipment and Vehicles



SERIES #4 - MAINTAINING BUILDINGS AND PAVEMENT

- Fact Sheet 4.1 Outdoor Pressure Washing
- Fact Sheet 4.2 Maintaining Building Facades
- Fact Sheet 4.3 Maintaining Paved Areas
- Fact Sheet 4.4 Using and Storing Deicing Systems
- Fact Sheet 4.5 Cooling Water Systems



SERIES #5 - MAINTAINING LANDSCAPES

- Fact Sheet 5.1 Maintaining Healthy Lawns, Shrubs and Trees
- Fact Sheet 5.2 Using Fertilizer
- Fact Sheet 5.3 Integrated Pest Management
- Fact Sheet 5.4 Using Pesticides



SERIES #6 - SITE DESIGN AND CONSTRUCTION

- Fact Sheet 6.1 Designing Landscapes for Water Quality
- Fact Sheet 6.2 Designing Stormwater Management Systems
- Fact Sheet 6.3 Clearing and Grading Land



SERIES #7 - MANAGING WASTES

- Fact Sheet 7.1 Minimizing Waste
- Fact Sheet 7.2 Recycling
- Fact Sheet 7.3 Waste Disposal



SERIES #8 - EDUCATION

- Fact Sheet 8.1 Education and Community Leadership



SERIES #9 - FATS, OILS AND GREASE

- Fact Sheet 9.1 Food Service Industry FOG Recycling/Proper Disposal