



Fats, Oils, and Grease Control Program

Stakeholder Input Workshop on Ordinance Changes



Presented by:
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City of San José,
Watershed Protection
November 6, 2008



Agenda

- Background Information
- Program History
- Federal and State Requirements
- Ordinance Changes
- Next Steps and Timeline
- Questions and Answers



San Francisco Bay



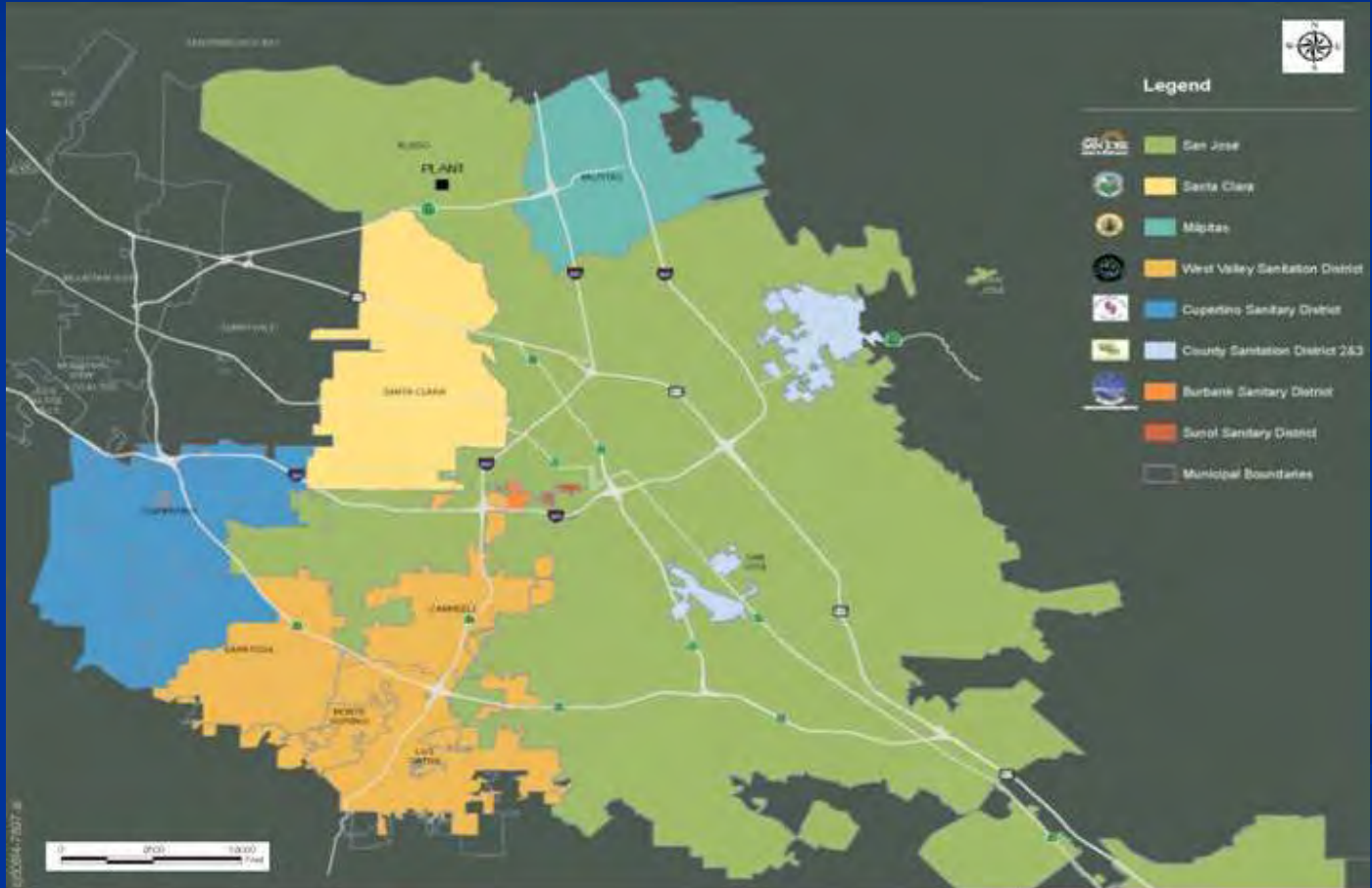
San Francisco Bay

Fats, Oils, and Grease are pollutants that can impact the treatment plant, local creeks, and Bay.



Tributary to the Treatment Plant

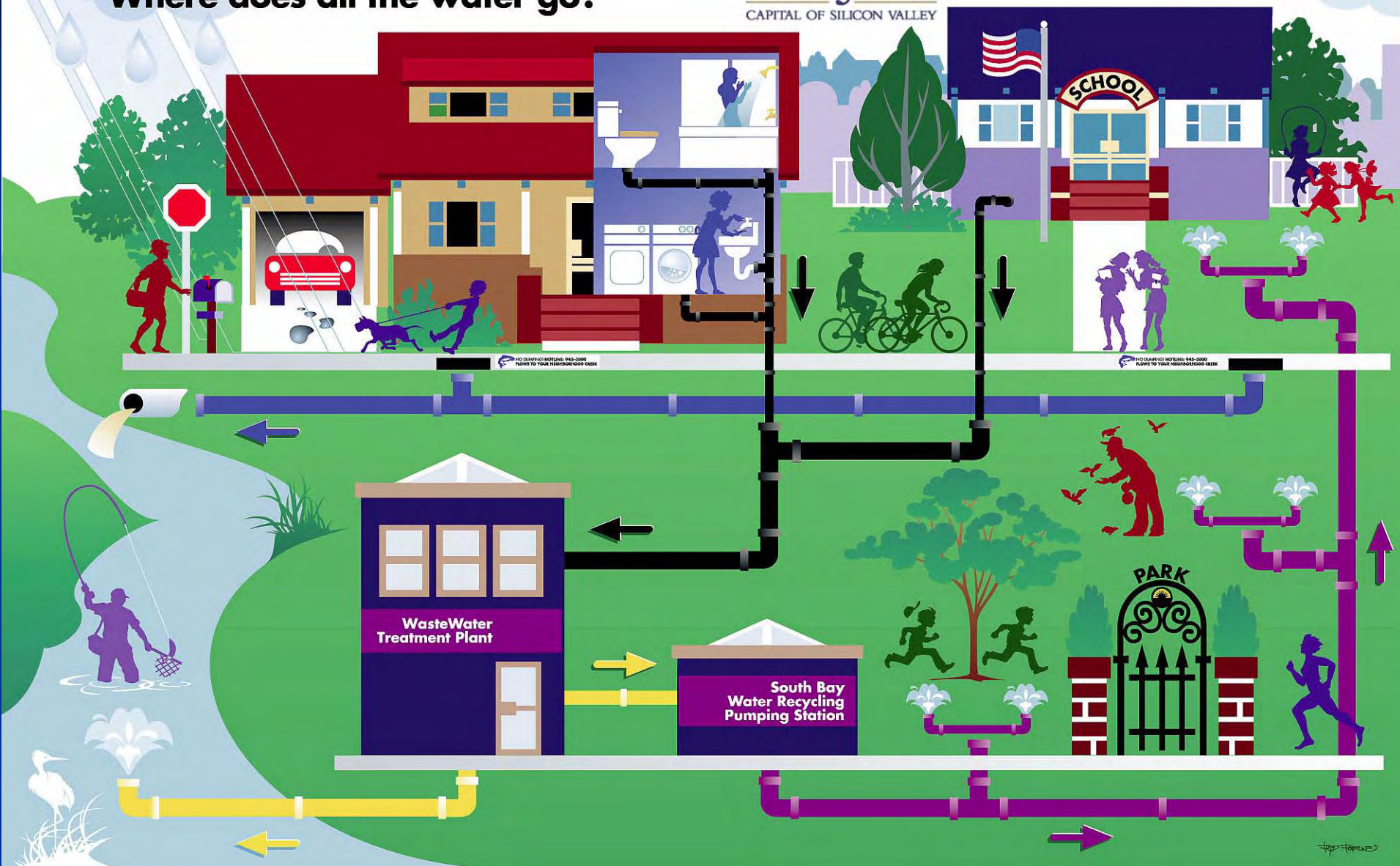
- San José
- Santa Clara
- Milpitas
- Cupertino
- Los Gatos
- Campbell
- Saratoga
- Monte Sereno



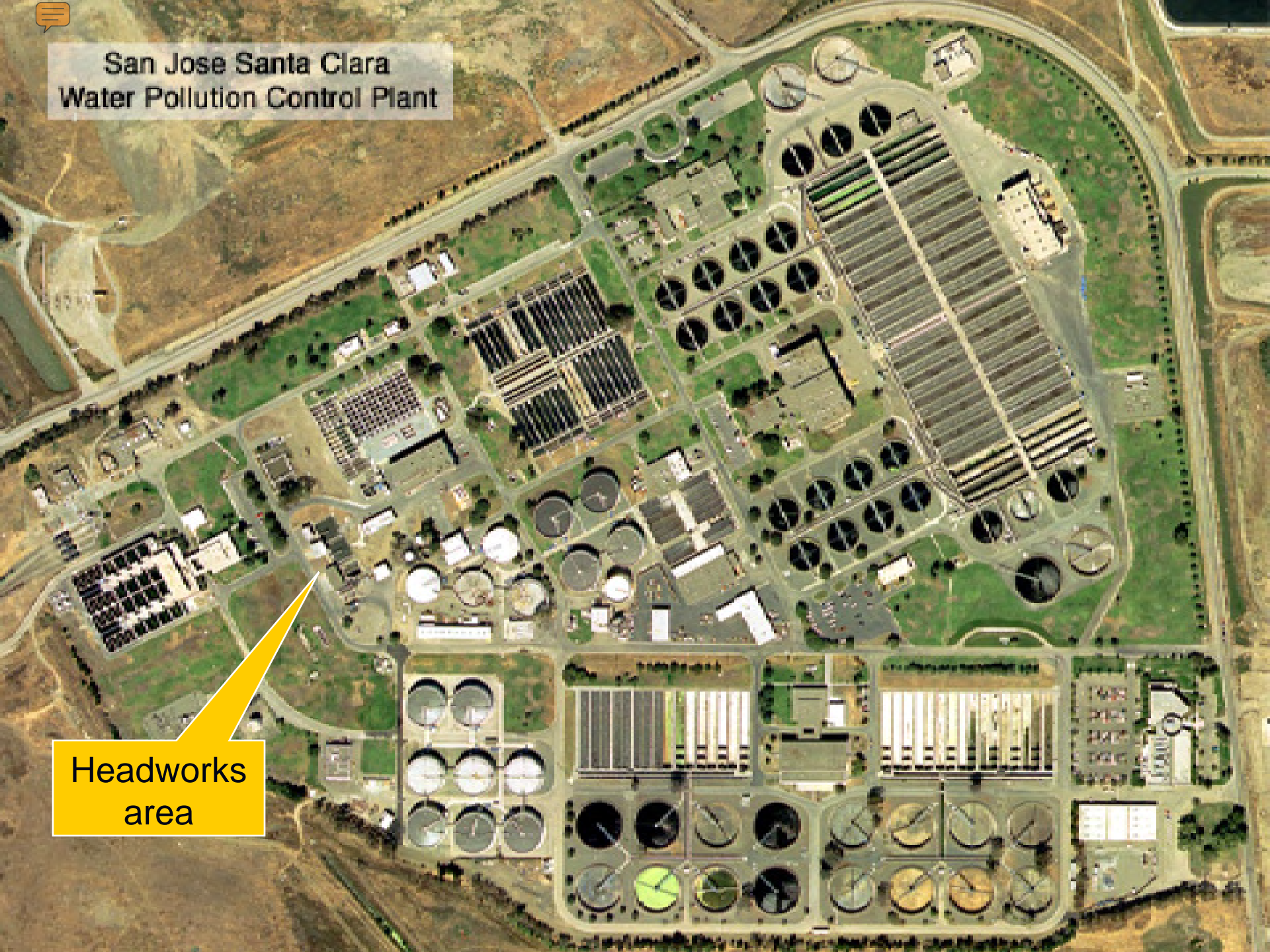
Wastewater Paths: Where does all the water go?

CITY OF
SAN JOSE
CAPITAL OF SILICON VALLEY

- Untreated Wastewater
- Treated Wastewater
- Reclaimed Water
- Stormwater



HPD FORM 12



San Jose Santa Clara
Water Pollution Control Plant

Headworks
area



Pounds of Grease Removed from the Treatment Plant

YEAR	POUNDS
2005	1,418,140
2006	1,270,470
2007	1,279,000

Problems experienced with grease in the collection systems?



- Grease causes deposits inside of sewer lines reducing their carrying capacity.
- Grease blockages in sewer lines causes sanitary sewer overflows.
- Overflows affect public health and create water quality problems.
- Excessive grease increases maintenance costs.





Reasons to have a FOG Program

- Required by the U.S. Environmental Protection Agency (EPA) and the State of California
- Reduce sanitary sewer overflows, which will:
 - Protect public health and the environment
 - Reduce the liability to collection systems/ cities
- Controls municipal operating costs



Reasons to have a FOG Program

- A maintained grease control device prevents impacts to your business.
 - San José has trained staff to deal with grease related issues.
 - Maintaining your grease control device reduces the risk of a business shut down incident.



Results of Blockages and Overflows

- Sanitary sewer overflow
- Backup into a facility





U.S. EPA

- The U.S. EPA has identified grease as a problem in the collection systems:
 - “Grease from restaurants, homes, and industrial sources are the most common cause of reported blockages.”
 - “Controlling FOG discharges, from Food Service facilities will help collection systems prevent blockages.”



State of California Water Resources Control Board

- Adopted Statewide General Waste Discharge Requirements for Sanitary Sewer Systems, Water Quality Order No. 2006-0003, on May 2, 2006.

- This order requires:
 - Collection systems to develop and implement Sewer System Management Plans (SSMPs)
 - Report all overflows to the state database



Local Program History

- The grease control program consists of:
 - Sizing of grease control devices
 - Determining fixture drainage
 - Requiring monthly and quarterly cleaning
 - Requiring cleaning records be maintained





Recent Program Developments

Recent developments include:

- San José inspects Food Service facilities to comply with the State's requirements -- 2002
- Program expanded to focus on grease control issues -- 2006
- Expanding program to other tributary cities



KEEP GREASE OUT OF THE SYSTEM

Program Inspections

- Educate facilities using handouts and Best Management Practices
- Review cleaning records
- Confirm proper operation of the GCD
- Confirm that drains are protected





Grease and Odor Investigations

These are conducted when:

- Excessive grease is detected
- Blockages due to grease occur
- Odor complaints





Proposed Program Enhancements

Review and update the
Municipal Codes

- Improve definitions
- Address specific program issues discussed in the BMPs



Proposed Municipal Code Updates

- Proposed definitions include:
 - Fats, Oils, and Grease (FOG)
 - Food Service Establishments
 - Grease Control Device (GCD)
 - Grease Traps and Interceptors
 - Yellow, Brown, and Black Grease



Proposed Municipal Code Updates

Cleaning and Pumping Frequencies

Currently Best Management Practices require that GCD be serviced periodically. We are proposing that these frequencies be put into the ordinance.

- We will include a method for facilities to request a waiver to these frequencies.
- Interceptors with more than 25% of their functional volume filled, in the last chamber, will be required to pump their interceptor.



Proposed Municipal Code Updates

Equipment Requirements

Facilities with inadequate or no grease control devices would be required to install pretreatment equipment if they caused or contribute to a sanitary sewer blockages or overflow.





Proposed Municipal Code Updates

Grease Control Device Requirements

- Property managers may be responsible for the maintenance of grease interceptors serving multiple food service establishments (FSEs)
- Any changes to a property or facility that will increase the amount of grease generated, may require an upgrade to the GCD



Proposed Municipal Code Updates

- FSEs must submit information, when required, to facilitate an official determination for requiring a GCD,
- Abandoned GCDs must be decommissioned as required by the plumbing code.



Proposed Municipal Code Updates

Cleaning Records

Ordinance requires facilities to maintain records of cleaning.

The proposed change will require records be kept on site and available for inspection.





Timeline

- Council Agenda – late January 2009
- First Reading at City Council – May 2009
- Effective Ordinance Date – July 2009
- Tributary Cities to Adopt Ordinance – January 2010



Resources

- California State Information

www.waterboards.ca.gov/water_issues/programs/ss/

- City of San José Web site

www.sanjoseca.gov/esd

www.sanjoseca.gov/esd/water-pollution-prevention/fog-bmps.asp

- CalFOG

www.calfog.org

- California Restaurant Association CRA

www.calrest.org



Questions

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Refreshments will be provided in
Room 120