



STAFF REPORT

Regular City Commission Meeting

December 12, 2024

To: Elected Officials

From: Dale L. Martin, City Manager

Date: December 12, 2024

Item Name: Implement citywide Fats, Oils, and Grease (F.O.G.) Program for food establishments.

Background: Restaurants and fast-food outlets generate a significant amount of fats, oils, and grease (FOG). City staff is developing a recommendation for an ordinance to address reducing the accumulation of fats, oils and grease in the wastewater system.

The proposed ordinance will apply to restaurants and other nonresidential facilities where food is prepared or served and requires those facilities to control FOG with grease traps or interceptors that are cleaned regularly along with other provisions. Fat clogs begin to form in the sewer lines, layer upon layer of other non-disposable items (like wet wipes) that are in the sewer pipes collect with the fat, resulting in sewer blockages and overflows that can cause health hazards by harboring dangerous bacteria, including *Listeria* and *E. coli*. Fat clogs also cause costly damage to lift station pumps and can threaten the environment. The City plans to implement an inspection program to ensure compliance with the new FOG program. The program will include reviewing pumping and maintenance logs, conditions of existing grease interceptors and enforcement.

Fiscal Impact: The program would implement a monthly fee of \$25 for all commercial food establishments to accommodate policing of Fats, Oils, and Grease within the City system.

Staff Recommendation: Staff seeks additional direction from the City Commission to address FOG

Attachments: Fats, Oils and Grease Program Manual (draft)
Maintenance Log (draft)