

The purpose of this new Fats, Oils, and Grease (FOG) Management Policy is to ensure no food service establishment (FSE) is discharging FOG into the City's sanitary sewer system. The specific requirements that FSEs must follow are detailed in this policy, including the frequency for cleaning of grease removal devices.

The new proposed maintenance requirements outline specific steps FSEs must take to properly clean and maintain their grease removal device. This policy also covers the requirement that FSEs document the cleanings and retain the records for review during inspections. Inspections will be annual, or more often if needed.

The Best Management Practices (BMPs) section provides detailed instructions for employees working in a kitchen on ways to avoid FOG from going down the drain. This section also provides more details of the construction and plumbing requirements related to grease removal devices. This includes a more specific requirement to have automatic dishwashers bypass any grease removal devices, as this has been leading to more frequent sanitary sewer overflows. Additionally, this section establishes requirements for mobile food units, which have previously gone unaddressed.

The requirements for new FOG sources outlines the information the city needs from any new FSE as related to their grease removal device including information the FSE needs to ensure their grease removal device meets the City's requirements. This section also removes the ability of any FSE to be "grandfathered in" and ensures all FSE compliance.