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Hendersonville's Proposed FOG Management Policy

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Fats, Oils and Grease... Who cares?

TOPICS TO DISCUSS

What is FOG?

Why do we need to manage it?

What are FSEs and MFUs?

Why do we need a policy?

Who does it apply to?

Specific Highlights

Contact Information



What is FOG?

**FATS, OILS AND GREASE THAT
HAVE POTENTIAL TO BE
DISCHARGED INTO THE
SANITARY SEWER.**

Without proper management, FOG will negatively interfere with the components of the sewer collection system, impairs wastewater treatment and contributes to sanitary sewer overflows (SSOs).



Why do we need a policy?

It has become evident that FOG management inside of Hendersonville's sewer collection system needs some standardization and well-defined requirements.





To whom does the policy apply to?

FOOD SERVICE ESTABLISHMENTS (FSE)

Any food service facility discharging kitchen or food preparation wastewater – examples include restaurants, hotels, schools, grocery stores, nursing homes.

MOBILE FOOD UNITS (MFU)

Any self-contained mobile kitchen that is equipped to prepare and/or sell consumable food or drink items; a food establishment designed to be readily moved and vend food.

What does the new policy include?



Specific Highlights

BEST MANAGEMENT PRACTICES -

A detailed BMP section has been included to assist FSE and MFU in FOG management.

CONSTRUCTION AND PLUMBING REQUIREMENTS -

Clear requirements have been outlined for new and existing construction.

GRANDFATHER CLAUSE REMOVED

The policy includes no "grandfathering out" and requires that all FSE and MFU be subject to the policy.



QUESTIONS, COMMENTS, OR CONCERNS?

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Contact Information

FEEL FREE TO REACH US ANYTIME.