



CITY OF NOVI CITY COUNCIL
FEBRUARY 9, 2026

SUBJECT: Approval to award an annual contract to Eganix, Inc., for a FOG (Fats, Oils and Grease) Prevention Program.

SUBMITTING DEPARTMENT: Department of Public Works, Water and Sewer Division

KEY HIGHLIGHTS:

- Fats, Oils and Grease (FOG) is a consistent maintenance problem and a common cause of sanitary sewer backups.
- FOG Prevention Program involves inspection of food service establishments and working with them to install proper FOG management measures.
- Following a successful pilot program (50 facilities), the program would be expanded city-wide (161 facilities).

FINANCIAL IMPACT

	FY 2025/26 Budget	FY 2026/27 Proposed
EXPENDITURE REQUIRED	\$ 91,113.80 annually	
BUDGET		
Water & Sewer Fund 592-536.00-936.593	\$ 45,557.00 (six months' worth of work)	\$ 95,000.00 annually
APPROPRIATION REQUIRED	\$ 0	
FUND BALANCE IMPACT	\$ 0	

BACKGROUND INFORMATION:

Fats, oils and grease in sanitary sewer systems, referred to as FOG, can cause sanitary problems for communities with a high volume of food service establishments. FOG buildup in pipes is a common cause of sewer backups, resulting in reactive

emergency maintenance and, in some instances, clean-up cost and effort. Proper management of FOG by restaurants, the typical source, can prevent blockages and protect the environment from overflows. Additionally, the associated routine maintenance required to clean the sanitary sewer system in areas prone to FOG build-up can be reduced.

Eganix, Inc. has established themselves as a leader in FOG prevention programs. They have partnered with OHM, one of the City's prequalified engineering firms, to develop a comprehensive solution integrated with Geographic Information Systems (GIS) to assist communities with FOG programs. Eganix staff will meet with Food Service Establishments to inspect and evaluate their facility, and work with them to make any appropriate corrections to properly manage FOG. Additionally, the program will collect samples to monitor the levels of FOG in a facility's effluent and recommend improvements to internal plumbing. Eganix will also keep track of each facility's cleaning records and enforcement (if needed). OHM has developed the "Overwatch" compliance tool, which is a custom-built GIS-based system, so staff can monitor status and access all current and historical reporting for the program.

After a successful pilot program involving 50 food service establishments, a full city-wide program for all 161 establishments is now recommended. Per the attached Eganix proposal, the program would cost \$93,113.80 annually. This is currently set up as a two-year contract with the option to extend up to three (3) times at two-year intervals, with no more than a 3% increase per extension.

Letters from Eganix and OHM are included in the packet regarding the sole source method and compliance tools to be utilized.

RECOMMENDED ACTION: Approval to award an annual contract to Eganix, Inc., a sole source provider, for a FOG (Fats, Oils and Grease) Prevention Program, in the amount of \$91,113.80 per year. Contract term is two years.