

FOG Policy

1. Authority

The discharge of Fats, Oils and Grease (FOG) into the sanitary sewer system is prohibited under Rogue Valley Sewer Services Municipal Code **Section 7.10.010 2 i**.

Grease interceptors are required for new construction for all food service establishments by Chapter 10 of the Oregon Specialty Plumbing Code.

Rogue Valley Sewer Services has the authority to enter the premises of any user to inspect for compliance with the Code under **Section 7.30.030** of the RVSS Municipal Code

2. Businesses affected by this policy

All commercial businesses that have the potential to discharge FOG into the sewer must comply with this policy. These include, but are not limited to: Restaurants, coffee kiosks, bakeries, car washes, automotive repair shops.

Businesses that are issued Industrial Waste Permits are not covered by this policy and must comply with the terms and conditions in the Industrial Waste Permit.

3. Requirements

All businesses affected by this policy must limit the discharge of Fats, Oils, and Grease to a maximum of 100 mg/l.

Compliance can be met in the following ways:

1. Installation and proper maintenance of a grease interceptor. Installation must be done in accordance with the Oregon Specialty Plumbing Code. Proper maintenance of traps and interceptors includes following the Best Management Practices outlined in the ACWA Best Management Practices Manual, as applicable.
2. Testing effluent to demonstrate that discharge has less than 100 mg/l of FOG. Testing shall be done in accordance with EPA standard 1664A at the customer's expense. Sampling shall be done during periods of peak water use. Compliance tests shall be valid for a period of 5 years, or until use of the facility, whichever is sooner.
3. Extra strength charge: Any commercial customer identified as a potential source of FOG that is unable to demonstrate compliance under 1 or 2 above will be charged a FOG Surcharge in accordance with Resolution 17-11

4. Enforcement Plan

4.1. Step 1 – Education

Businesses affected by this policy will be sent an information packet which includes the following:

- Cover letter describing the FOG Policy and enforcement steps.
- Copy of ACWA Fats, Oils, and Grease Best Management Practices Manual
- BMP Checklist
- Grease Management Brochure
- Grease Trap cleaning log

4.2. Step 2 – Initial Inspection

RVSS inspectors will make unannounced visits to affected businesses and inspect the premises for compliance. Inspection report will be prepared on a standard form that includes the BMP checklist. A copy of the inspection report will be given to the business manager at the time of the inspection.

Within 7 days after the initial inspection RVSS will send a letter to the business detailing the results of the inspection. Any deficiencies noted will be required to be corrected within 30 days.

4.3. Step 3 – Compliance Inspection

After the 30 day period has elapsed, RVSS inspectors will return to the business to verify compliance. The inspection procedure will be identical to the initial inspection.

Within 7 days after the compliance inspection RVSS will send a letter to the business detailing the results of the inspection. If compliance is not met with the second inspection the FOG surcharge will be imposed. The surcharge will remain in effect until the business becomes compliant. No further inspections will be conducted on businesses subjected to the surcharge until the business notifies RVSS that they believe they have attained compliance.

4.4. Step 4 - Annual Compliance Inspection

Approximately once per year RVSS inspectors will make unannounced visits to affected businesses. The annual inspection will be processed as if it were an Initial Inspection (Step 2).

4.5. New Businesses

New businesses will be provided with the information packet in Step 1 within 6 months of the start of operations. The Initial Inspection will be conducted within the first year of the start of operations. Businesses that change names will not be considered new businesses unless there is a change in both the ownership and management of the business.

5. Record Keeping

Engineering staff will maintain a database to track all customers that fall under the FOG program. The database will include, at a minimum, the following information:

- Business Name
- Address
- Sewer Account #
- Owner's Name
- Inspection Dates

This database should be linked to the billing software to ensure that all information is current.

In addition to this information, the written inspection reports should be scanned and stored in a file linked to the customer.