

Appendix K

Public Outreach

Proper FOG Control Methods

To prevent FOG related sewage backups, FSEs are required to implement the following Best Management Practices (BMPs) which are designed to control FOG at the source.

Employee Training Program

An effective employee training program is one of the most critical elements of a successful FOG Elimination Program. due to the fact that preventing FOG from entering the sewer system is largely dependent upon employees. Therefore, employees should be trained on:

- How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease.
- How to properly dispose of food waste prior to disposal in trash bins to prevent leaking and odors.
- Spill prevention and proper cleanup methods.
- How to properly recycle cooking oil.

Drain Screening

Install a fine meshed screen in the drain of each kitchen, mop and hand sink. Clean drain screens frequently and dispose of the collected material in the garbage.

Dish Washing & Equipment Cleaning

Proper dishwashing and cleaning methods can reduce the entry of solids and FOG into the wastewater system. Proper dishwashing and equipment cleaning practices include:

- Pre-washing dishes and cookware with hot water and no soap prior to using the dishwasher
- Prior to washing fryers, use a rubber spatula to squeegee down the sides while grease and oil are still warm then wipe the fryer down with paper towels.



Maintenance of Grease Traps & Grease Interceptors

For indoor grease traps and outdoor grease interceptors to be effective, the units must be properly sized, and maintained. The inspection and cleaning of your grease traps and/or interceptor is critical to ensure that your grease interceptor/trap is functioning properly and should be conducted on a frequent basis.

Typically, grease traps will need to be cleaned at least **once a week** and grease interceptors will need to be cleaned at least **once every three months**. Maintenance records for your facility's grease interceptor or grease trap should be kept on-site and available for review by Orange County Health Care Agency inspectors and the City of Huntington Beach's FOG inspectors.

To Report a Sewer Spill

**Public Works
Wastewater Section**
(714) 536-5921 (Mon-Fri, 8am-5pm)

HB Police Department
(714) 960-8825 (24hrs)

HB FOG Program

Public Works Department
2000 Main Street
Huntington Beach, CA 92648
Monday - Friday, 8 a.m. to 5 p.m.
(714) 374-1548

Other Resources

**California Fats, Oils, and
Grease Workgroup**
www.calfog.org

**State Water Resources
Control Board**
www.swrcb.ca.gov/sso/index.html



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City of Huntington Beach FOG Control Program



Eliminating

**Fats
Oils and
Grease**

From Our
SEWERS

*Help Keep the
Environment Clean!*

Fats, Oils, and Grease (FOG) Clog the Sewers!

Sewage backups and overflows are typically the result of grease buildup, which can cause property damage, environmental problems, and health hazards. FOG gets into the sewers mainly from Food Service Establishments (FSEs) that either do not have adequate grease control measures in place such as grease interceptors or do not implement Best Management Practices (BMPs) that minimize the amount of FOG that enters the sewer.

FOG is the byproduct of cooking and is usually found in such things as:

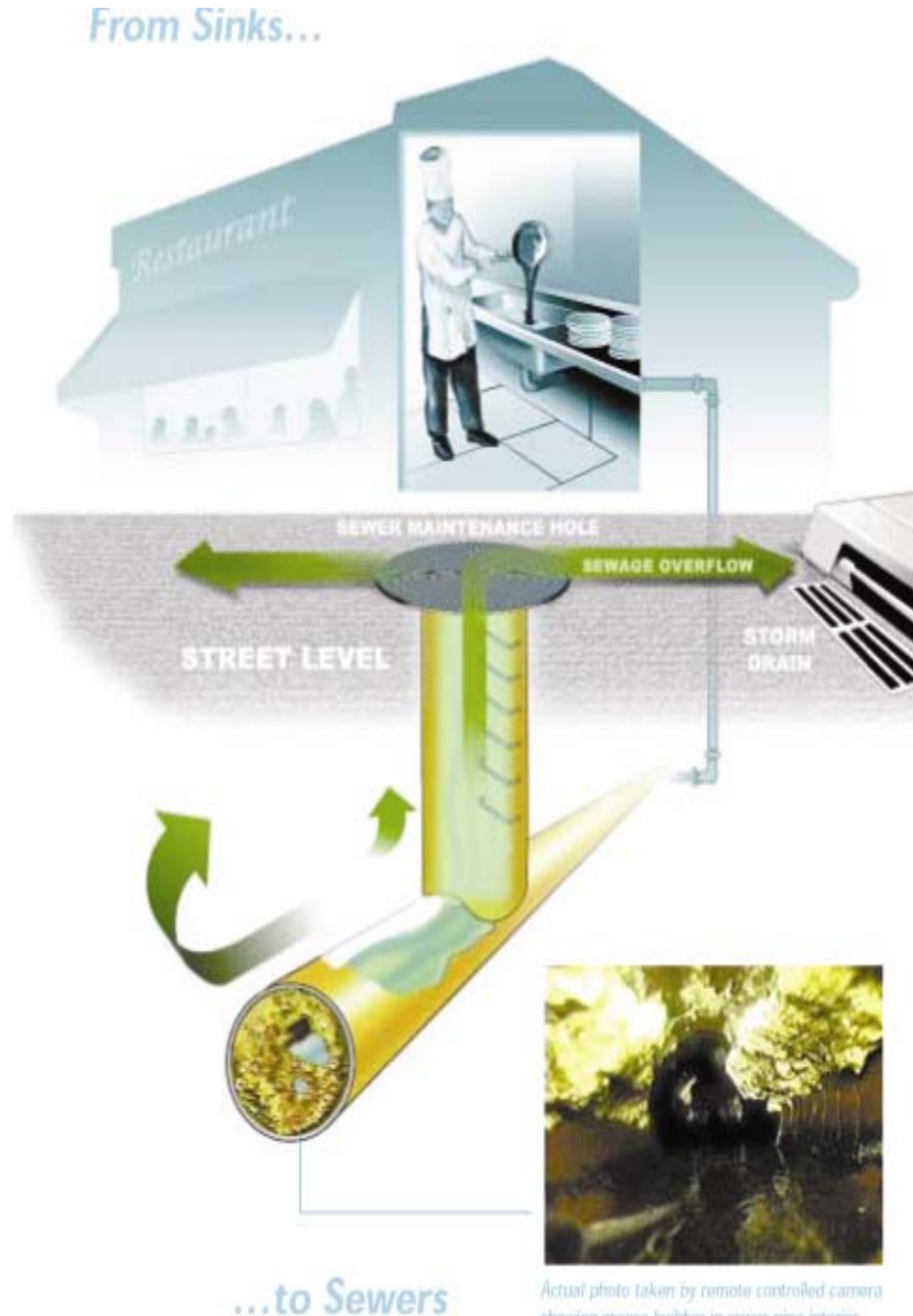
- * Food scraps
- * Butter & margarine
- * Meat fats
- * Baking goods
- * Lard
- * Sauces
- * Cooking oil
- * Dairy products

All too often, fats, oils and grease are washed into the plumbing system, (usually through kitchen sinks and floor drains found in food preparation areas) and stick to the insides of sewer pipes both on your property and in the streets.

Over time, fats, oils and grease builds up and eventually **blocks the entire pipe** causing sewage backups and overflows.



FOG Blockage in Sewer Pipe



Actual photo taken by remote controlled camera showing grease buildup in sewer pipe interior.

How FOG Affects You

To Your Business:

As your sewer pipes back up, sewage and food particles that accumulate can attract insects and other vermin and may create potential health hazards.



Property damage can result from sewage backups leading to expensive cleanup and plumbing repairs that may have to be paid for by you.

Sewage backups can result in health code violations and the closure of your business.



To the Environment:



Clogged sewers can lead to overflows, which can enter the storm drain system.

The sewage is then carried to our local beaches, creating a health risk for swimmers, marine life and causing beach closures.



To the City:

Increased sewer blockages and overflows lead to excessive and costly maintenance and can result in severe fines from regulatory agencies which can increase your sewer fees.



DO NOT

POUR FATS, OILS OR GREASE DOWN THE DRAIN

NO TIRE

GRASAS NI ACEITES POR EL 75wC



HELPING TO PROTECT THE ENVIRONMENT



City of Huntington Beach FOG Control Program (714) 536-5431

http://surfcity-hb.org/government/departments/public_works/fog/