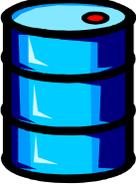


Managing Fat, Oil, and Grease (FOG) Materials

Holtville's FOG Program

Managing FOG Materials

Best management practices (BMPs) for preventing FOG materials from discharging into sewer lines are summarized below:

- **1 Wipe pots, pans, and work areas prior to washing and discard into trash.**
- **2 Dispose of food waste directly into the trash and avoid using a garbage disposal.**
- **3 Prewash dishes and pans with cold water before putting them in dishwasher.**
Note: prewash sink must be connected to a FOG removal system, i.e., automatic grease recovery unit (AGRU).
- **4 Collect waste oil and store for recycling.**
- **5 Cover floor drain with fine screen and empty contents as needed.**
- **6 Clean indoor kitchen mats upstream from a FOG removal system.**

Maintenance of FOG removal systems are described in companion documents found at the Holtville website.

Introduction

Discharges of fat, oil, and grease (FOG) materials from food preparation establishments (FPEs) into wastewater systems create environmental and public health issues. To address these issues, the City of Holtville created an ordinance requiring the abatement of FOG materials being discharged into public sewers.

The City of Holtville's Public Work Department manages the EPA mandated FOG/Pretreatment program via permitting, public outreach, technical assistance and enforcement for non-compliance related activities throughout the City of Holtville. Holtville's FPEs are classified according to the Public Health Code which is issued and updated periodically by the Imperial County Public Health Department. The City's FOG program pertains to class III and IV FPEs. Fat, oil and grease discarded by FPEs can be defined in two broad categories: renderable (recyclable/yellow grease) and non-renderable (brown grease). Renderable grease is uncontaminated fat, oil, and grease taken directly from the food preparation process that can be used or recycled into products such as animal feed and cosmetics. Non-renderable grease is fat, oil, and grease generated from the food preparation processes that become contaminated and unsuitable for rendering.



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