

CITY OF SAUSALITO COMMUNITY DEVELOPMENT DEPARTMENT ENGINEERING DIVISION 420 LITHO STREET SAUSALITO, CA. 94965 415-289-4112 (fax) 415-339-2256

www.ci.sausalito.ca.us

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DID YOU KNOW, "THERE IS FOG IN THE PUBLIC SEWER"?

In the City of Sausalito there are approximately 39 Food Service Establishments (FSE's). Most of these businesses produce Fats, Oils and Grease (FOG) with varying degrees of point source contribution to the overall wastewater generated in the City of Sausalito.

FATS, OILS and GREASES are part of the City of Sausalito point source flow, and can cause havoc on sewers, lift stations and at your wastewater facility. They also can create sewer overflows and backups bringing about health hazards, damaging homes and threatening the environment. FATS, OILS and GREASES can enter the sewer from household drains; as well as from poorly in: restaurants, schools, daycare centers, long term care facilities and other facilities. You ask: "Where is the grease coming from?"

Most grease is a byproduct of cooking. Grease is found in such things as:

- Meat fat.
- · Lard.
- · Cooking oil.
- · Shortening.
- · Food scraps.
- · Baking goods.
- · Butter/margarine.
- · Dairy products.

Often grease is washed into the plumbing system unknowingly and sticks to the sewer pipes, both on your customers property and the city sewer mains. Over time, the grease can build up and possibly block the piping. Garbage disposals do not keep grease out of the system. These units are designed to shred solid materials into smaller pieces. Commercial additives and detergents, that claim to dissolve grease, may pass grease down the line causing problems in other areas. Community awareness is the key to making your job easier.

The following check list is common mistakes made in commercial and home disposal of food and grease.

- · Put oil and grease in covered collection containers.
- Restaurants use commercial disposal.
- Private homes use an empty coffee can (or something similar) and cover with plastic lid.
- Scrape food scraps from dishes into trashcan lined with garbage bag and dispose
 of properly.
- Cover kitchen sink with catch basket and empty into garbage as needed. The
 misconception about garbage disposals is it can grind most anything. Which may
 be true, but the problem is, the ground food then must be transported through sewer lines allowing it to build up
 a few feet away from the drain.
- Remove oil and grease from dishes, pans, fryers and griddles. Cool first, then skim, scrape, or wipe off grease.
- Rinsing off oil and grease with hot water again sends the grease down the sewer line to coagulate and cause sewer blockages.
- Pre-wash dishes and pans before putting them in the dishwasher.
- This not only keeps the food from being ground and sent into the sewer pipes but also prolongs the life of your dishwasher.
- · Cover floor drain with fine screen and empty into garbage as needed.

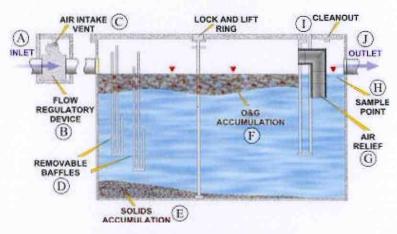
Other Methods To Consider:

- Use environmentally safe cleaning products instead of harsh detergents or cleaners that can damage sewer lines.
- If you generate large amounts of used cooking oil, reuse or recycle it; to find a recycler, check phone book under "recyclers" or "rendering companies".
- If you generate small amounts of cooking oil, reuse it as often as possible and
 then pour it into a container you can throw away. Never pour it down the drain.
 Grease traps, in my opinion, are critical in any establishment that is cooking food.
 Unfortunately, smaller communities do not think they serve the volume, which warrants a commercial grease
 trap. I feel any restaurant/school, which cooks with a substantial amount of fat (liquid or solid) needs a grease
 trap; the City of Sausalito has a grease trap/interceptor" ordinance to help prevent grease getting into the sewer
 system. The critical items needed in a grease trap ordinance are:
- Proper sizing of the grease trap for the application (size to handle the amount that is expected).
- · Proper installation (level, vented, with flow regulator).
- Proper cleaning of the grease trap and a schedule of cleaning and serviced on a frequent basis. (Retrieved 09/17/2008. www.nerwa.org/gwnews/jh405.pdf)



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GREASE TRAP/INTERCEPTOR



HOW A GREASE TRAP/ INTERCEPTOR WORKS

A. Flow from four or fewer kitchen fixtures enters the grease trap

- B. An approved flow control or restricting device is installed to restrict the flow to the grease trap to the rated capacity of the trap
- C. An air intake valve allows air into the open space of the grease trap to prevent siphonage and back-pressure
- D. The baffles help to retain grease toward the upstream end of the grease trap since grease floats and will generally not go under the baffle. This helps to prevent grease from leaving the grease trap and moving further downstream where it can cause blockage problems
- E. Solids in the wastewater that do not float will be deposited on the bottom of the grease trap and will need to be removed during routine grease trap cleaning
- F. Oil and grease floats on the water surface and accumulates behind the baffles. The oil and grease will be removed during routine grease trap cleaning
- G. Air relief is provided to maintain proper air circulation within the grease trap
- H. Some grease traps have a sample point at the outlet end of the trap to sample the quality of the grease trap effluent
- A cleanout is provided at the outlet or just downstream of the outlet to provide access into the pipe to remove any blockages
- J. The water exits the grease trap through the outlet pipe and continues on to the grease interceptor or to the sanitary sewer system

If you have any questions regarding FATS, OILS and Grease please do not hesitate to contact the Sewer System Coordinator Pat Guasco.

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