

How Will the Ordinance be Enforced?

- The City has entered into an agreement with SCPH to provide inspection services of FSEs suspected of violating the FOG control requirements.
- The Summit County Building Department and City of Akron Water Reclamation Services will be involved through their review of proposed FOG control devices required at FSEs within the City's sewer system.
- The City will be responsible for enforcement and levying of any fines or penalties resulting from violations of the FOG portions of the Sewer Use Ordinance.



Need More Information?

FOG Toolkit

(published by
the National Restaurant
Association)



[http://www.foodserviceresource.com/
FORMS%20&%20PDFS/FOG_ToolKit.pdf](http://www.foodserviceresource.com/FORMS%20&%20PDFS/FOG_ToolKit.pdf)

Ohio EPA Restaurant Grease Fact Sheet

(published by Ohio EPA)



[http://www.epa.ohio.gov/
portals/41/sb/publications/restaurant.pdf](http://www.epa.ohio.gov/portals/41/sb/publications/restaurant.pdf)

Please visit [http://
akronwaterwaysrenewed.com](http://akronwaterwaysrenewed.com)
and select FOG Awareness from
the menu.



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AKRON
WATER RECLAMATION SERVICES
Your Clean Water Resource.

Fats, Oils, and Grease (FOG) Program for Food Service Establishments

*Important Information for
Food Service Establishments
Regarding Discharge
Practices!*

Why an Enhanced Fats, Oils and Grease (FOG) Control Program?

- As a directive of the US EPA Consent Decree, the City was required to develop and implement a FOG control program, specifically for Food Service Establishments (FSEs). This program went into effect February 1, 2013.
- An FSE is any establishment or facility that maintains a kitchen or other facilities for food preparation.
- FOG control is desirable to maintain the proper operation of the wastewater collection and treatment systems.
- Grease is a major cause of sewer line blockages. When a blockage occurs, it can result in sewer backups and overflows into local waterways.
- FSEs are the main contributor of FOG material to the sanitary sewers.
- The Sewer Use Ordinance rules and regulations govern the installation, operation and maintenance of FOG control devices and prohibit FOG disposal from FSEs to the City of Akron owned and maintained sanitary sewers.

Who Does this Affect?

- The ordinance applies to all FSEs that discharge FOG, including but not limited to those discharging into a hydromechanical grease interceptor (HGI) or gravity grease interceptor (GGI), commonly known as a grease trap. Because FSEs are major sources of FOG, this brochure highlights the revised FOG requirements, which apply specifically to FSEs.

What is the purpose of the FOG Program?

- Regulate the collection and disposal of grease interceptor waste for the protection of the City of Akron's Publicly Owned Treatment Works (POTW) and the environment.
- Promote the effective and efficient operation and maintenance of the sewer systems.
- Prevent the accumulation of grease within the collection system lines.

What are the Program's Rules?

- A standard GGI drawing (1,000 gal.) has been adopted by the City.
- All wastewater that is discharged containing Fats, Oils, and Grease shall be discharged into a properly maintained and functioning HGI and/or GGI.
- FOG as a byproduct of food preparation and/or cleanup shall be recycled or disposed of in accordance with all applicable laws.
- FSEs shall maintain records for the cleaning and disposal of interceptor waste for a period of three (3) years, which shall be available for review by Summit County Public Health (SCPH) sanitarians during routine inspections, and by the City during announced and/or unannounced inspections.
- Grease control devices determined to be deficient shall be modified or replaced by order of the Director of Public Service

- Use of emulsifiers, de-emulsifiers, surface active agents, enzymes, degreasers or any product that will liquefy FOG is prohibited.
- Enact minimum cleaning requirements for grease control devices including:
 - ⇒ HGIs shall be cleaned at least once every week.
 - ⇒ GGIs shall be cleaned at least once every three months.
 - ⇒ The Director of Public Service may specify more frequent cleaning when the cleaning frequencies are determined by the Director to be inadequate.
 - ⇒ The Service Director may approve a decreased cleaning frequency if the owner or operator of the FSE is able to provide evidence that it would be able to operate longer without impairment to the operation of the facility's sewer lateral and the public sewer system.

How will the FOG Program Impact FSEs?

- Requires regular HGI and GGI cleaning to be performed and documented.
- Requires maintenance records to be maintained for 3 years and provided to SCPH sanitarians during routine inspections, and the City during announced and/or unannounced inspections.