October 24, 2022

Re: Fats, Oils & Grease (FOG) Program Requirements

Dear Food Service Facility Manager/Owner,

West County Wastewater (WCW) prides itself on protecting public health through safe, responsible wastewater collection and treatment, recovering the water for reuse and promoting environmental stewardship for our community.

Fats, Oil and Grease (FOG) accumulations present serious potential problems in the sanitary sewer system. Blockages due to grease can often result in sewer overflows in which wastewater flows out of a manhole, and onto the surrounding ground, or in the street where it may reach a storm sewer. Storm sewers drain to local creeks, the San Pablo Bay and eventually the San Francisco Bay. This is not only an environmental issue but a public health concern. FOG must be cleaned from the sewer and pump stations by maintenance personnel, and FOG hinders processes at our wastewater treatment plant. Both of these maintenance efforts can increase your sewer use rates. Business owners can also be held liable for clean-up and remediation costs if excessive FOG build up in the sewer system can be traced back to them.

Businesses are required to prevent excessive FOG from entering the sanitary sewer system. Please carefully review the FOG Program resources in your Welcome Folder. The resources will better explain how Food Service Establishments (FSEs) like yours are required to control their FOG to the sanitary sewer system through:

1. Best Management Practices (BMPs) that include pre-cleaning equipment and disposing of FOG in the compost or trash.
2. Grease Removal Devices (GRDs) that use gravity separation or mechanical parts to remove FOG from kitchen fixture and equipment drainage. These GRDs are commonly called grease traps or interceptors, and must be properly sized and maintained through routine inspection, cleaning and repair.
3. GRD maintenance documents (records and logs) that are digitally uploaded by you or your trusted service provider on your behalf to WCW’s FOG Register, rather than storing onsite for at least three years.

The Welcome Folder includes a Register Postcard that provides you easy instruction on how to enroll your business in the FOG Register today. In addition to the Postcard, the Folder includes a copy of the FOG ordinance, BMPs, GRD Maintenance Log, Grease Hauler List, Brochure and GRD Fact Sheet. A No Grease Down the Drain Poster maybe provided upon request to remind employees to implement BMPs. Please train your employees on the FOG Program requirements using these resources.

WCW Environmental Compliance Inspectors will be performing inspections to verify compliance with these FOG Program requirements. Thank you for your time and cooperation. If you have questions or would like additional information, please contact the Environmental Programs Division at (510) 778-0569.