

Fat, Oil, and Grease Management





Why is Fats, Oils, and Grease (FOG) a Problem?

- Causes illegal sewer system overflows
 - Potential for State & Federal enforcement action
 - Fines/penalties up to \$25,000/day per occurrence
- FOG causes backups into homes and businesses



Where does FOG Come From?

- Food preparation & Service from Restaurants, Fast-Food, Commercial Kitchens, Cafeterias, etc
 - Sinks
 - Floor Drains
 - Food Waste Disposal (Kitchen Garbage Grinders)
- Residential Customers & Multi-Family Kitchens



Food waste before grinding



Food waste after grinding





Dear Sewer Customer,

You are receiving this door hanger because of a fats, oils, and grease (FOG) problem in the sewer line downstream of your residence or business. **The City needs your help to maintain fat-free sewers.**

Why is FOG a Problem?



Fats, oils, and grease (FOG) from the kitchen will accumulate in your private sewer lateral and the City's sewer lines. As the wastewater flows through the lateral and sewer lines, the FOG continues to build restricting the flow.

Eventually, FOG will form a blockage in the sewer lateral and sewer lines and can result in backups into homes or businesses and cause illegal sewer overflows.



In addition to household and business sewer lines clogging, FOG in the wastewater can cause sewer lift station failures, wastewater treatment plant (WWTP) problems, and may lead to fish-kills and affect drinking water. This can lead to fines and penalties being imposed on the City by the Texas Commission on Environmental Quality or the Environmental Protection Agency.

Where Does FOG Come From?

- Sauces, gravies, and soups,
- Dairy products such as sour cream, ice cream, and cream
- Salad dressings,
- Vegetable oils used for cooking,
- Grease and fat from cooking bacon and other meats,
- Butter, margarine, and lard, and
- Food scraps.

(OVER)

How Can the City Reduce FOG?

- Food Services (Ordinance, Inspections, and Wastewater Surcharges)
 - *Adopt FOG Management Program Ordinance*
 - *Correct size of grease control devices*
 - *Inspection of grease control devices*
 - *Kitchen Best Management Practices*
 - *Sampling and testing*
 - *Enforcement, when necessary*
- Residential/Multi-Family
 - *Public Outreach & Education*



**Food Service
Establishment (FSE) Guide
for Fat-Free Sewers**

City of Pflugerville Fats, Oils & Grease
(FOG) Management Program



An Effective FOG Program will:



Protect valuable City assets – Reduce damage to manholes, sewer pipes, and sewer pump stations



Prevent expensive sewer overflows – Avoid regulatory fines and penalties



Prevent sewer backups – Homes and businesses, avoid “bad” public relations



Protect public health, safety, and environment –

- Reduce exposure to disease and potential for fish-kills
- Protect drinking water

FOG Program for Fat-Free Sewers



Staff Recommendation

Staff recommends approving an ordinance on first reading with the caption reading: An ordinance amending Chapter 53 of the City of Pflugerville, Texas, Title V Public Works, Chapter 53 Industrial Wastes, by adding sections 53.070 through 53.083 to comply with Federal and State regulations; providing for a violation as a Class C misdemeanor and a fine amount not to exceed \$2,000.00; providing for severability and repealer; and providing an effective date.

