

# PRETREATMENT & THE FATS, OILS, & GREASE (FOG) PROGRAM

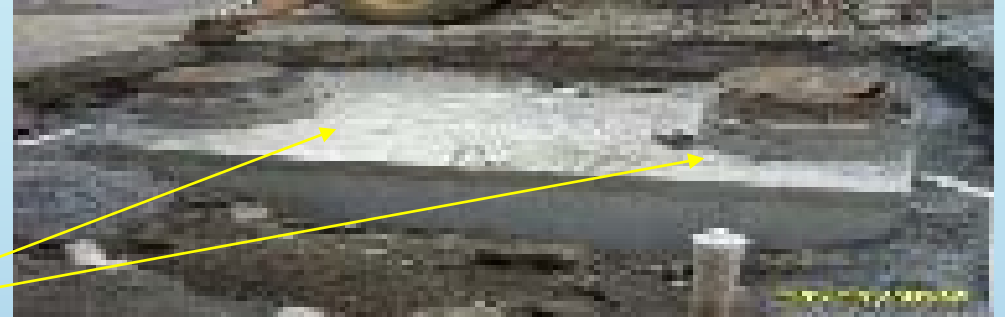


Mike Chiazza  
Pretreatment / FOG Coordinator  
P 304.234.3874 | C 304.551.1656 | F 304.234.3873  
[wpcdpt@wheelingwv.gov](mailto:wpcdpt@wheelingwv.gov)



## DEFINITIONS AND ACRONYMS

- FOG: FATS OILS AND GREASE
- FSE: FOOD SERVICE ESTABLISHMENT
- BMP: BEST MANAGEMENT PRACTICES
- GGI (GREASE INTERCEPTOR OR GRAVITY GREASE INTERCEPTOR): GREASE CONTROL EQUIPMENT USUALLY LOCATED UNDERGROUND AND OUTSIDE.
- HGI (GREASE TRAP OR HYDROMECHANICAL GREASE INTERCEPTOR): GREASE CONTROL EQUIPMENT USUALLY LOCATED INSIDE THE BUILDING AND UNDER A SINK OF A FSE.
- GCE: GREASE CONTROL EQUIPMENT IN GENERAL.



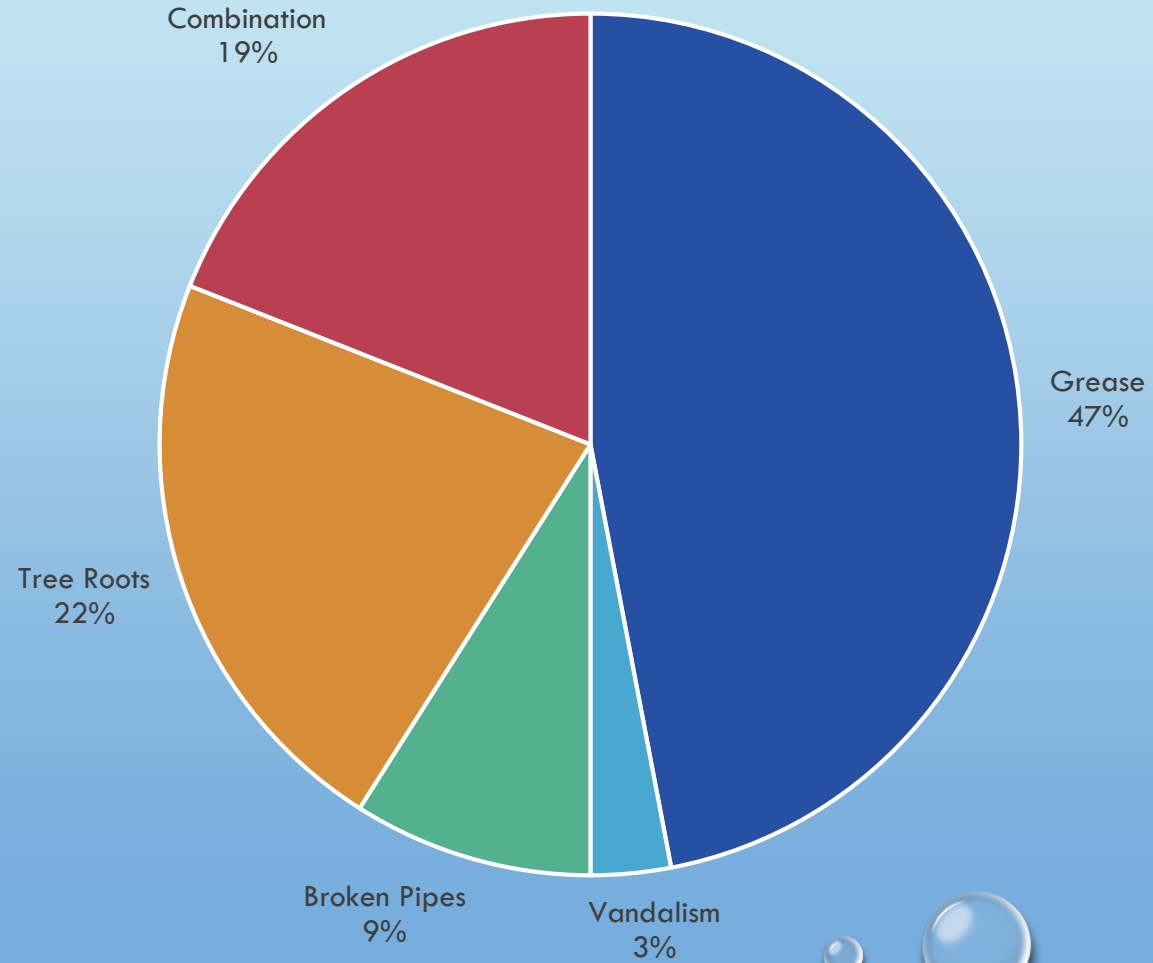
# BACKGROUND

- FOG WASTE IS A BYPRODUCT GENERATED DURING FOOD PREPARATION AT **FOOD SERVICE ESTABLISHMENTS (FSE's)**, AND OTHER COMMERCIAL FACILITIES SUCH AS SCHOOLS, PRISONS, AND DAYCARES.
- WHEELING'S TREATMENT PLANT SERVES APPROXIMATELY 550 ESTABLISHMENTS THAT COOK FOOD INCLUDING OHIO COUNTY IN ITS ENTIRETY, AND THE BENWOOD PORTION OF MARSHALL COUNTY. OF THOSE ESTABLISHMENTS A LARGE PERCENTAGE EITHER DON'T HAVE A GREASE TRAP OR DON'T MAINTAIN THEIR GREASE TRAP.
- THIS ORDINANCE WILL REQUIRE ALL ESTABLISHMENTS TO INSTALL AND MAINTAIN GREASE CONTROL EQUIPMENT SPECIFICALLY DESIGNED FOR THE SIZE OF THEIR ESTABLISHMENT. IT WILL ALSO ENABLE WPCD TO ENFORCE THOSE REQUIREMENTS.
- TWO BASIC CATEGORIES:
  - BROWN GREASE: WASTE GREASE NORMALLY FOUND IN GREASE TRAPS. CONTAMINATED.
  - YELLOW GREASE: USED COOKING OIL AND WASTE GREASE SEPARATED AND COLLECTED. CAN BE RECYCLED.
- WHERE DOES IT COME FROM?
  - MEATS
  - DAIRY PRODUCTS
    - MILK, YOGURT, ICE CREAM, BUTTER, MARGARINE, CHEESE, MAYO
  - DRESSINGS
  - GRAVY

# BACKGROUND (CONT)

- ACCORDING TO THE US EPA THE ANNUAL PRODUCTION OF COLLECTED GREASE TRAP WASTE AND UNCOLLECTED GREASE ENTERING THE PUBLICALLY OWNED TREATMENT WORKS (POTW's) RANGES FROM 800-17,000 POUNDS/YEAR PER FSE. THE POTW INCLUDES THE COLLECTION SYSTEM OF SEWER LINES AS WELL AS THE WASTEWATER TREATMENT PLANTS.
- EPA ESTIMATES APPROXIMATELY 47% OF ALL COMBINED SEWER OVERFLOWS (CSO's) AND SANITARY SEWER OVERFLOWS (SSO's) IS ATTRIBUTED TO GREASE FROM RESTAURANTS, HOMES AND INDUSTRIAL SOURCES.
- CSO's AND SSO's ARE CONSIDERED ILLEGAL DISCHARGES BECAUSE OF THE NATURE OF THE DISCHARGE.
  - RAW SEWAGE AND COMBINED STORM WATER AND RAW SEWAGE WHEN RELEASED INTO THE ENVIRONMENT SUCH AS STREAMS, CREEKS, OR RIVERS PRESENTS A PUBLIC HEALTH HAZARD AS WELL AS A NEGATIVE ENVIRONMENTAL IMPACT (WATER QUALITY DOWNSTREAM)

# CAUSES OF OVERFLOWS



# THE COST OF FOG

- **MONETARY:**

- MANHOURS & EQUIPMENT: APPROXIMATELY \$5000 PER MONTH
- CHEMICALS: \$50,000 PER YEAR
- NPDES FINES: LAST PERMIT RENEWAL THE CITY WAS FINED \$32,000 FOR UNPERMITTED OVERFLOWS
- ROBINSON PIPE CLEANING DISCOVERED OVER 30% OF THE SEWER PIPES CLEANED REQUIRED HEAVY CLEANING DUE TO GREASE BUILDUP. WHEELING ISLAND COST WAS APPROXIMATELY \$276,000 FOR CLEANING AND TELEVISIONING PIPES.

- **ENVIRONMENTAL**

- POLLUTED STREAMS, CREEKS, RIVERS
- CONTAMINATED SOURCE WATER FEEDING POTABLE WATER TREATMENT PLANTS DOWN RIVER
- INCREASED BIOLOGICAL OXYGEN DEMAND (BOD) WILL KILL WILDLIFE, FLORA, FAUNA
- FOG DECREASES PH WHICH CAN PRODUCE DANGEROUS GASSES.

- **HEALTH & PUBLIC SAFETY**

- RAW SEWAGE IN OUR BASEMENTS, ON OUR STREETS, AND ON OUR PLAYGROUNDS
- CONTAMINATED WATER WAYS USED FOR RECREATION

# WHY WE NEED AN ENFORCEABLE PROGRAM



This was posted on Facebook 3 years ago. This is a picture of one of our Combined Sewer Overflows. This particular overflow was caused by a grease blockage.

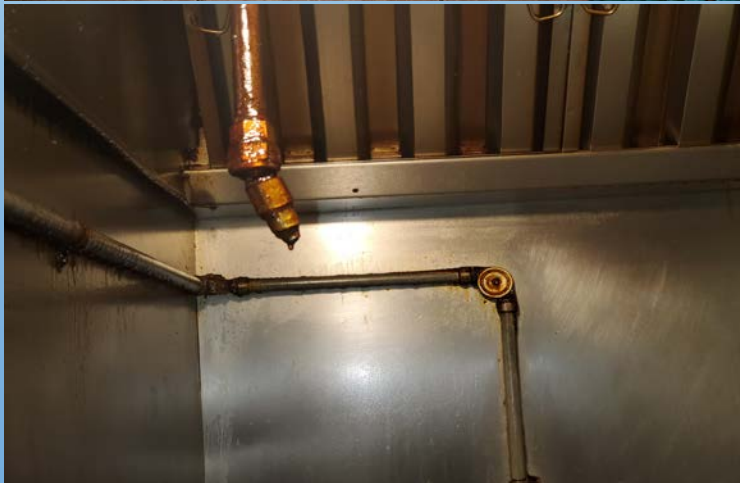
Grease and debris clog causing CSO to dump raw sewage to Wheeling Creek



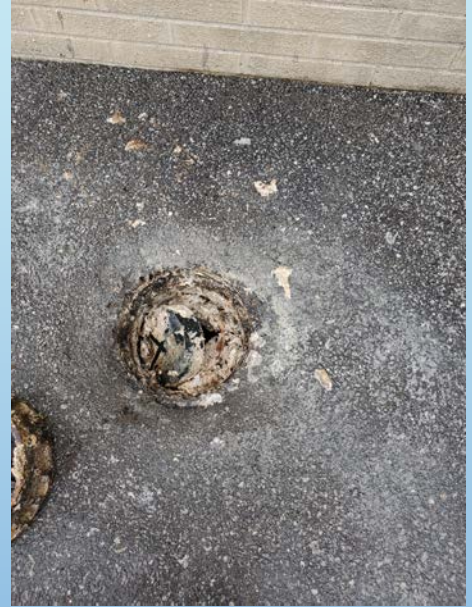
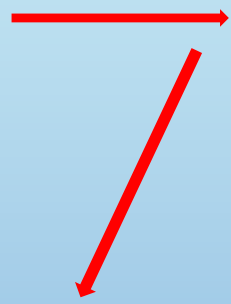
# WHY WE NEED AN ENFORCEABLE PROGRAM



This is a small undersized / unmaintained grease trap in a local restaurant. It's overflowing at the top because it hasn't been cleaned. This lead to a raw sewage discharge into the parking lot; which lead to raw sewage draining to the storm sewer system.



Grease dripping from hood from that same restaurant

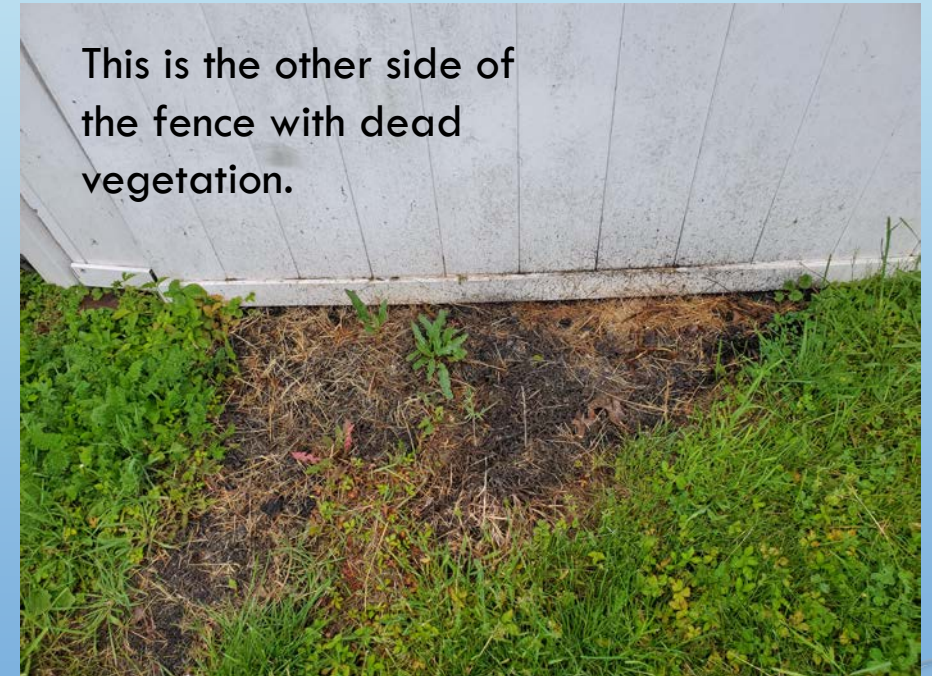




# WHY WE NEED AN ENFORCEABLE PROGRAM



Overflowing grease recycling bin  
outside restaurant.



This is the other side of  
the fence with dead  
vegetation.

# WHY WE NEED AN ENFORCEABLE PROGRAM



Overflowing Grease Trap

Sewage and Grease in storm sewer



Overflowing bin leading to



Fire Hazard

Just Gross!!



# WHY WE NEED AN ENFORCEABLE PROGRAM

This could have turned out so much worse!!

## W.Va. Girl's Fall into Grease Pit Prompts Effort to Toughen Fines

CHARLESTON, W.Va. (AP) — Kara Cvechko recalled her heart pounding as she scrambled headfirst down into an outdoor grease pit to save her 5-year-old daughter who had fallen through an unsecured opening at a West Virginia restaurant.

Kambria Cvechko's birthday celebration turned to horror on Nov. 11 when she stepped on the loose lid and fell through. Submerged in grease, she was eventually pulled out.

"You see an accident and your mom instincts just kick in," Cvechko said.

It was at least the fourth such incident involving a child falling into a grease

pit nationwide since 2017. Two of them were fatal.

Now legislation is moving through the West Virginia Legislature to toughen fines for restaurants that fail to secure the lids of those collection pits. The state Senate passed a bill on a 33-0 vote Tuesday that would increase fines from \$5 to \$50 for each day that a restaurant fails to comply. It now goes to the House of Delegates.

The outdoor grease pits would be required to have locked manhole covers designed to withstand loads and prevent access by children.

"We need to take every measure possible to ensure the public's safety,"

said the bill's sponsor, Sen. Glenn Jeffries, a Putnam County Democrat.

Cvechko said she would also like to see other states pass similar laws.

She and her family were leaving a Charleston restaurant when Kambria and other children ran to play on a grassy area. When Cvechko told the children to come to the car, Kambria unknowingly walked across the pit's lid, which flipped like a teeter-totter, sending her through the narrow opening.

Screaming for help, Kara Cvechko scurried down the hole headfirst as two other children anchored her feet. She could hear her daughter gasping for air.

"The smell is something I can't even describe," Cvechko said. "I really thought it was raw sewage."

The substance was so slick that it required her holding onto her daughter's arm with both of her own arms, "and she was still slipping."

"I was just really scared and overwhelmed at the whole situation."

Eventually, Kambria was lifted to the surface. She underwent X-rays at a hospital and was treated for a few cuts but otherwise was fine.

Outdoor grease tanks can hold hundreds of gallons and are designed to keep used oil and grease out of sewer systems. Cvechko said she later

found out that the restaurant's grease pit had been recently cleaned and wasn't completely full of sludge.

Cvechko said the screws on the pit's lid had been removed and were not secured.

The pit's flat green cover resembled a 2-foot plastic disc and wasn't

readily noticeable.

"They should be more visible to where people know they are there," she said.



In 2015, a 2-year-old boy in Greenbrier County died after falling into a tank used for spent cooking grease outside a car wash. The tank's lid had been removed.

# AUTHORITY TO REGULATE

- THE CLEAN WATER ACT, US CODE TITLE 33
- US EPA, TITLE 40 CODE OF FEDERAL REGULATIONS PART 403 (40CFR403)
- CITY OF WHEELING'S SEWER USE ORDINANCE ARTICLE 927
- WV DHHR (WW-13, SS-195, SF-35)
- WV DEP, 47 CODE OF STATE REGULATIONS NPDES (NATIONAL POLLUTANT DISCHARGE ELIMINATION SYSTEM) PERMITTING
- CITY BUILDING CODES & PLUMBING CODES

# THE CLEAN WATER ACT AND THE EPA

- THE EPA GETS IT'S AUTHORITY FOR ENVIRONMENTAL PROTECTION OF WATERWAYS FROM THE CLEAN WATER ACT.
- 40 CFR 403 (THE NATIONAL PRETREATMENT PROGRAM) IMPLEMENTS CLEAN WATER ACT REQUIREMENTS TO CONTROL POLLUTANTS THAT ARE INTRODUCED INTO POTW'S.
  - 40 CFR 403.5(b)(3) SPECIFICALLY PROHIBITS "SOLID OR VISCOUS POLLUTANTS IN AMOUNTS WHICH WILL CAUSE OBSTRUCTION" IN THE POTW COLLECTION SYSTEM.
  - 40 CFR 403.5(c)(1) & (2) GIVES THE AUTHORITY TO LOCAL PRETREATMENT PROGRAMS AND REQUIRES THEM TO ESTABLISH LIMITS TO INDUSTRIAL USERS TO PREVENT INTERFERENCE AND PASS THROUGH WITH THE LOCAL POTW. THIS ALSO GIVES LOCAL MUNICIPALITIES THE REQUIREMENT AND AUTHORITY TO ENFORCE THESE LIMITS.



**National Pretreatment Program**  
(40 CFR 403)

**Controlling Fats, Oils, and Grease Discharges from Food Service Establishments**

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**Summary**

The National Pretreatment Program implements Clean Water Act requirements to control pollutants that are introduced into POTWs. As part of this program, EPA has promulgated General Pretreatment Regulations that require the establishment of State and local pretreatment programs to control pollutants which pass through or interfere with POTW treatment processes or may contaminate POTW sewage sludge. Meeting these requirements may require elimination of interference caused by the discharge to POTWs of Fats, Oils, and Grease (FOG) from food service establishments (FSE). More specifically, the Pretreatment Program regulations at 40 CFR 403.5(b)(3) prohibit "solid or viscous pollutants in amounts which will cause obstruction" in the POTW and its collection system.

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**What is the environmental problem with FOG discharges into sewers?**

EPA's Report to Congress on combined sewer overflows (CSOs) and sanitary sewer overflows (SSOs) identified that "grease from restaurants, homes, and industrial sources are the most common cause (47%) of reported blockages. Grease is problematic because it solidifies, reduces conveyance capacity, and blocks flow." See Impacts and Controls of CSOs and SSOs, EPA-833-R-04 001, August 2004.

Controlling FOG discharges will help POTWs prevent blockages that impact CSOs and SSOs, which cause public health and water quality problems. Controlling FOG discharges from FSEs is an essential element in controlling CSOs and SSOs and ensuring proper operations for many POTWs. The interference incidents identified in CSO/SSO Report to Congress may indicate the need for additional oversight and enforcement of existing regulations and controls. See 71 FR 76660 (21 December 2006).

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Office of Water  
EPA-833-F-12-003  
September 2012  
[This Fact Sheet replaces EPA-833-F-07-007, July 2007]

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# CITY OF WHEELING

## SEWER USE ORDINANCE, ARTICLE 927

- THE CITY'S SEWER USE ORDINANCE IS MODELLED FROM 40 CFR 403; HOWEVER IT IS NOT SPECIFIC ENOUGH TO REGULATE THE FOOD SERVICE INDUSTRY. MOST CITIES WITH A SEWER USE REGULATION ARE SIMILAR IN FORM AND FUNCTION
  - 927.01 GENERAL PROVISIONS
  - PURPOSE AND POLICY. THIS ARTICLE SETS FORTH THE CITY'S UNIFORM REQUIREMENTS FOR USERS OF THE PUBLICLY OWNED TREATMENT WORKS FOR THE CITY OF WHEELING AND ENABLES THE CITY TO COMPLY WITH ALL APPLICABLE STATE AND FEDERAL LAWS, INCLUDING THE CLEAN WATER ACT (33 UNITED STATES CODE SUBSECTION 1251 ET SEQ.) AND THE GENERAL PRETREATMENT REGULATIONS ( 40 CODE OF FEDERAL REGULATIONS PART 403 )

# CITY OF WHEELING

## SEWER USE ORDINANCE, ARTICLE 927 (CONT)

- VAGUE MENTIONS OF FOG
  - SOLID OR VISCOUS SUBSTANCES IN AMOUNTS WHICH WILL CAUSE OBSTRUCTION OF THE FLOW IN THE POTW RESULTING IN INTERFERENCE BUT IN NO CASE SOLIDS GREATER THAN ONE-QUARTER INCH (1 /4") IN ANY DIMENSION
  - FATS, OILS OR GREASES OF ANIMAL OR VEGETABLE ORIGIN IN CONCENTRATIONS GREATER THAN 150 mg/L.
  - GREASE, OIL, AND SAND INTERCEPTORS **SHALL BE PROVIDED WHEN, IN THE OPINION** OF THE SUPERINTENDENT, THEY ARE NECESSARY FOR THE PROPER HANDLING OF WASTEWATER CONTAINING EXCESSIVE AMOUNTS OF GREASE AND OIL, OR SAND; EXCEPT THAT SUCH INTERCEPTORS SHALL NOT BE REQUIRED FOR RESIDENTIAL USERS. **ALL INTERCEPTION UNITS SHALL BE OF TYPE AND CAPACITY APPROVED BY THE SUPERINTENDENT AND SHALL BE SO LOCATED TO BE EASILY ACCESSIBLE FOR CLEANING AND INSPECTION. SUCH INTERCEPTORS SHALL BE INSPECTED, CLEANED, AND REPAIRED REGULARLY, AS NEEDED,** BY THE USER AT THEIR EXPENSE. FAILURE TO CLEAN GREASE, OIL, OR SAND INTERCEPTOR IS A VIOLATION OF THIS ARTICLE SUBJECT TO PENALTIES.

# CITY OF WHEELING

## BUILDING CODE OFFICIALS

- WORKING WITH BUILDING CODE OFFICIALS TO STANDARDIZE TRAP SIZING
- WHEN AND WHERE TRAPS ARE REQUIRED
- ENSURING WPCD IS INVOLVED IN THE PERMITTING PROCESS FOR NEW FSE'S AS WELL AS REMODELS





# MANAGING FOG

- DRAFTING NEW CITY ORDINANCE
- DEVELOPING LIST OF FSE'S WITH HEALTH DEPARTMENT HELP
- PUBLIC RELATIONS WITH CITY'S PR DEPT AND PUBLIC OUTREACH PROGRAMS WITH LOCAL SCHOOLS
- PERMITTING PROCESS FOR FSE'S AND GREASE HAULERS
- INSPECTING ESTABLISHMENTS AND HAULERS
- WORKING WITH SOME LOCAL COMPANIES TO ESTABLISH A RESIDENTIAL AND COMMERCIAL FOG RECYCLING PROGRAM



# FOOD SERVICE ESTABLISHMENTS SHALL BE CLASSIFIED BASED ON THE FOLLOWING CRITERIA

- **CLASS 1:** NO FRYING OR GRILLING ON SITE. THIS IS THE MINIMUM CLASSIFICATION DEPENDING ON MENUS, FOOD PREPARATION, CULINARY CLEANING, AND NUMBER OF MEALS SERVED. UTILIZATION OF DISPOSABLE SERVING WARE WITH VERY LIMITED CULINARY WASHING. EXAMPLES OF CLASS 1 FSE'S MAY INCLUDE: BEVERAGE BARS, DOUGHNUT AND BAGEL SHOPS, COOKIE SHOPS WITH ON-PREMISES BAKING, COFFEE SHOPS WITH ON-PREMISES BREWING, ICE CREAM PARLORS, MEAT MARKETS, DAY CARE FACILITIES, AND MOBILE FOOD VENDORS.
- \*A COMMISSARY IS THE CENTRAL LOCATION FROM WHICH THE MOBILE FOOD VENDOR IS SERVICED, NOT EACH VEHICLE OR CART. EACH COMMISSARY SHALL BE TREATED AT A MINIMUM CLASSIFICATION OF A CLASS 1 FSE IF LOCATED WITHIN THE CITY'S POTW JURISDICTION.
- **CLASS 2:** LIMITED SERVICE RESTAURANTS ARE ESTABLISHMENTS PRIMARILY ENGAGED IN PROVIDING FOOD SERVICES WHERE PATRONS GENERALLY ORDER OR SELECT ITEMS AND PAY BEFORE EATING. FOOD AND DRINK MAY BE CONSUMED ON PREMISES, TAKEN OUT, OR DELIVERED TO THE CUSTOMER'S LOCATION. EXAMPLES OF CLASS 2 FSE'S MAY INCLUDE: DELICATESSEN, PIZZA SHOPS, FAMILY RESTAURANTS, TAKEOUT EATING PLACES, FAST-FOOD RESTAURANTS, FAST CASUAL RESTAURANTS, TAKEOUT SANDWICH SHOPS.
- **CLASS 3:** FULL-SERVICE RESTAURANTS ARE ESTABLISHMENTS PRIMARILY ENGAGED IN PROVIDING FOOD SERVICES TO PATRONS WHO ORDER AND ARE SERVED WHILE SEATED (I.E., WAITER/WAITRESS SERVICE) AND PAY AFTER EATING.
- **CLASS 4:** BUFFET AND CAFETERIA FACILITIES ARE ESTABLISHMENTS, KNOWN AS CAFETERIAS, GRILL BUFFETS, OR BUFFETS, PRIMARILY ENGAGED IN PREPARING AND SERVING MEALS FOR IMMEDIATE CONSUMPTION USING CAFETERIA-STYLE OR BUFFET SERVING EQUIPMENT, SUCH AS STEAM TABLES, REFRIGERATED AREAS, DISPLAY GRILLS, AND SELF-SERVICE BEVERAGE DISPENSING EQUIPMENT.
- **CLASS 5:** INSTITUTIONS MAY INCLUDE SCHOOLS, HOSPITALS, NURSING HOMES, PRISONS, ETC.
- THE CITY WILL USE THE MOST RECENT VERSION OF THE NORTH AMERICAN INDUSTRY CLASSIFICATION SYSTEM (NAICS) AS WELL AS MENUS, TYPE OF FOOD PREPARATION, CULINARY CLEANING, AND NUMBER OF MEALS SERVED IN DETERMINING FSE CLASS.

## GREASE CONTROL EQUIPMENT MINIMUM SIZING

- CLASS 1: 50-GPM/100-POUND GREASE TRAP (HGI) (MUST BE PDI CERTIFIED).
  - CLASS 2: 1,000-GALLON GRAVITY GREASE INTERCEPTOR (GGI)
  - CLASS 3: 1,500-GALLON GRAVITY GREASE INTERCEPTOR (GGI)
  - CLASS 4: 2,000-GALLON GRAVITY GREASE INTERCEPTOR (GGI)
  - CLASS 5: 2,000-GALLON GRAVITY GREASE INTERCEPTOR (GGI)
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- FOOD WASTE DISPOSAL UNITS / GARBAGE DISPOSALS SHALL NOT BE CONNECTED TO THE SANITARY SEWER WITHOUT AN APPROVED SOLIDS INTERCEPTOR INSTALLED.
  - FOOD WASTE DISPOSAL UNITS / GARBAGE DISPOSALS SHALL NOT BE CONNECTED TO GCE.

# PERMITS

- THE CITY WILL ISSUE FOG WASTEWATER DISCHARGE PERMITS FOR FOOD SERVICE ESTABLISHMENTS. ALL FSES SHALL COMPLETE AND SUBMIT THE "FSE FOG INQUIRY FORM" WHICH WILL SERVE AS THE FSE'S FOG WASTEWATER DISCHARGE PERMIT APPLICATION. FOG WASTEWATER DISCHARGE PERMITS SHALL BE ISSUED FOR A PERIOD OF FIVE YEARS.
- A FEE OF \$10.00 IS REQUIRED FOR THE PERMIT.
- THE PERMIT IS NON-TRANSFERRABLE IN THE EVENT THE ESTABLISHMENT CHANGES OWNERSHIP OR THE SERVICE ACTIVITIES ARE CHANGED FROM THE INFORMATION PROVIDED IN THE APPLICATION.

# FEES

- A MONTHLY FOG CONTROL PROGRAM SURCHARGE FEE WILL BE ADDED TO EACH FSES SEWER SERVICE BILL. THE FOG CONTROL SURCHARGE FEE WILL BE BASED ON THE FSE CLASSIFICATION. FSE CLASSIFICATION IS NOT BASED ON THE TYPE OF GCE, BUT ON THE NAICS CLASSIFICATION, MENU, CULINARY CLEANING, NUMBER OF MEALS SERVED, AND FOOD PREPARATION. THE SURCHARGE FEES ARE AS FOLLOWS:
  - (1) CLASS 1: \$20.00 PER MONTH
  - (2) CLASS 2: \$30.00 PER MONTH
  - (3) CLASS 3: \$40.00 PER MONTH
  - (4) CLASS 4 AND 5: \$50.00 PER MONTH
- THE CITY RESERVES THE RIGHT TO ADJUST SURCHARGE FEES DEPENDING ON THE COST TO MAINTAIN THE FOG CONTROL PROGRAM AND THE POTW FOR FOG RELATED EXPENSES.
- AN ADDITIONAL COMPLIANCE INSPECTION FEE OF \$200.00 WILL BE CHARGED TO FSE'S **DUE TO RE-INSPECTIONS RESULTING FROM NONCOMPLIANCE ISSUES.**

## MISCELLANEOUS

- EXISTING FOOD SERVICE ESTABLISHMENTS MUST BE IN COMPLIANCE WITHIN 180 DAYS AFTER ADOPTION OF THIS ORDINANCE. NEW ESTABLISHMENTS MUST BE IN COMPLIANCE PRIOR TO OPERATIONS.
- GREASE CONTROL EQUIPMENT CERTIFICATION REQUIREMENT: FSE'S MUST HAVE THEIR GCE INSPECTED AND CERTIFIED AT LEAST ANNUALLY BY A "CERTIFIED" GREASE WASTE HAULER OR LICENSED PLUMBER.

## FESTIVALS, FAIRS, AND SPECIAL EVENTS

- FOOD VENDORS PARTICIPATING IN ANY FESTIVAL OR FAIR WITHIN THE CITY'S POTW JURISDICTION SHALL FOLLOW ALL APPLICABLE REQUIREMENTS AND PROHIBITIONS IN SECTIONS 928.02 AND 928.03(G).
- NOTHING SHALL BE DISPOSED OF INTO ANY SANITARY OR STORM SEWER AT ANY EVENT. ALL SURROUNDING AREAS MUST BE KEPT CLEAN AND FREE OF DEBRIS AND SPILLS.
- EVENT COORDINATORS AND ORGANIZERS OF EACH EVENT SHALL BE RESPONSIBLE FOR ENSURING FOOD VENDORS COMPLY WITH THIS SECTION.
- EVENT COORDINATORS AND ORGANIZERS SHALL CONTRACT A COOKING OIL REMOVAL / RECYCLING COMPANY IF ANY VENDOR USES COOKING OIL.
- EVENT COORDINATORS AND ORGANIZERS OF EACH EVENT SHALL BE HELD RESPONSIBLE FOR ANY VIOLATION OF THIS ORDINANCE.





## MOBILE FOOD VENDORS AND COMMISSARIES

- THE COMMISSARY IS THE CENTRAL LOCATION FROM WHICH THE MOBILE FOOD VENDOR IS SERVICED, NOT EACH VEHICLE OR CART. EACH COMMISSARY SHALL BE TREATED AT A MINIMUM CLASSIFICATION OF A **CLASS 1** FSE IF LOCATED WITHIN THE CITY'S POTW JURISDICTION.
- MOBILE FOOD VENDOR COMMISSARIES SHALL MAINTAIN A YELLOW GREASE / COOKING OIL RECYCLING BIN IN ACCORDANCE WITH SECTIONS 928.02(B)(8)(14) AND 928.03(G) IF REQUIRED.
- THE MOBILE FOOD VENDOR COMMISSARY SHALL REQUIRE ALL PERMITTING IN ACCORDANCE WITH SECTION 928.12.
- MOBILE FOOD VENDORS SHALL COMPLY WITH ALL APPLICABLE REQUIREMENTS AND PROHIBITIONS IN SECTIONS 928.02 AND 928.03(G).
- MOBILE FOOD VENDORS SHALL NOT DISCHARGE ANY GREASE-LADEN WASTE INTO THE SANITARY OR STORM SEWER SYSTEM.





## ONLY APPROVED GREASE WASTE HAULERS / WV LICENSED PLUMBERS

- TO ENSURE PROPER MAINTENANCE OF GCE AND PROPER DISPOSAL OF THE FOG WASTE, THE CITY WILL MAINTAIN AN "APPROVED GREASE WASTE HAULERS LIST." WITHIN SIX MONTHS OF THE EFFECTIVE DATE OF THIS ARTICLE, FSES SHALL ONLY UTILIZE CITY CERTIFIED GREASE WASTE HAULERS OR WV LICENSED PLUMBERS (SEE SECTION 928.01(F)(26)) TO PERFORM ANY GCE PUMPING, CLEANING, MAINTENANCE, AND GCE CERTIFICATION.
- GREASE WASTE HAULER COMPANY'S PERFORMING ANY GCE PUMPING, CLEANING, MAINTENANCE, OR CERTIFICATIONS WITHIN THE CITY, MUST ENSURE ALL EMPLOYEES WORKING WITHIN THE CITY'S POTW JURISDICTION COMPLETE A GREASE CONTROL EQUIPMENT CERTIFICATION CLASS (AVAILABLE AS A DOWNLOADABLE PRESENTATION AT [WWW.WHEELINGWV.GOV](http://WWW.WHEELINGWV.GOV)). UPON COMPLETING THE GCE CERTIFICATION CLASS, THE GREASE WASTE HAULER COMPANY WILL BE ISSUED A "GREASE WASTE HAULER PERMIT" AND SIGN A GREASE WASTE HAULER AGREEMENT WITH THE CITY.

# WHAT WE CAN DO TO MITIGATE

Work together with the health department and building code officials to design a program that's manageable, enforceable, cost effective, and fair

Work with food service establishments to implement best management practices

Public outreach (flyers, mailers, ads in paper, social media.)

Only permitted grease haulers may pump grease traps

## BEST MANAGEMENT PRACTICES

- FSE'S AND COMMERCIAL FACILITIES SHALL IMPLEMENT BEST MANAGEMENT PRACTICES (BMP'S) TO MINIMIZE THE DISCHARGE OF FOG INTO THE SEWER SYSTEM. DETAILED BMP'S ARE SPECIFIED IN THIS ARTICLE, IN THE FSE FOG PERMIT, AND EXPLAINED FURTHER IN WPCD EDUCATIONAL MATERIAL FOUND AT [HTTP://WWW.WHEELINGWV.GOV](http://www.wheelingwv.gov). BMP'S MAY INCLUDE, BUT ARE NOT LIMITED TO, KITCHEN PRACTICES, EMPLOYEE TRAINING PROGRAMS, EQUIPMENT INSTALLATION AND MAINTENANCE PROCEDURES, AND / OR ANY OTHER MEASURES DETERMINED BY THE FOG CONTROL PROGRAM. RESIDENTIAL USERS OF THE POTW ARE ENCOURAGED TO UTILIZE BMP'S TO LIMIT THE DISCHARGE OF FOG.
- (A) RECYCLE WASTE COOKING OIL; DISPOSE IN GREASE RECYCLE BIN OR CONTAINER. DO NOT POUR ANY GREASE INTO SINKS, FLOOR DRAINS, MOP SINKS, LAVATORIES, OR ENVIRONMENT.
- (B) POST "NO GREASE" SIGNS ABOVE ALL KITCHEN SINKS AND DISHWASHERS.
- (C) "DRY WIPE," SCRAPING INTO A TRASH CONTAINER AS MUCH FOOD PARTICLES AND GREASE RESIDUE FROM POTS, PANS, AND PLATES, ETC., AS POSSIBLE.
- (D) USE STRAINERS IN SINK DRAINS AND FLOOR DRAINS TO PREVENT LARGE FOOD PARTICLES AND OTHER MATERIALS FROM GOING INTO THE SEWER LINE.
- (E) IF AN OIL OR GREASE SPILL OCCURS, CLEAN UP USING "DRY" OIL ABSORBENT MATERIAL OR USE ICE TO MAKE GREASE SOLIDIFY. SCOOP UP MATERIAL AND DISPOSE OF IT INTO A TRASH CONTAINER. DO NOT WASH OIL OR GREASE INTO DRAINS!
- (F) DISPOSE OF FOOD ITEMS IN THE TRASH. FOOD WASTE DISPOSAL / GARBAGE DISPOSAL USE IS PROHIBITED IN WASTEWATER DISCHARGING TO GREASE CONTROL EQUIPMENT DUE TO BUILDUP OF SOLIDS.

## BEST MANAGEMENT PRACTICES

- (G) POST "BMPS SIGNS" IN THE KITCHEN AREAS, EDUCATE, AND TRAIN ALL EMPLOYEES ON GREASE CONTROL AND PREVENTING SEWER PIPE CLOGS AND SEWER OVERFLOWS.
- (H) ADDITIVES. THE USE OF ENZYMES, COMMERCIALY AVAILABLE BACTERIA, OR OTHER ADDITIVES DESIGNED TO ABSORB, PURGE, CONSUME, TREAT, OR OTHERWISE ELIMINATE FATS, OILS AND GREASE IS PROHIBITED FOR USE IN GCE'S, AND SHALL IN NO WAY BE CONSIDERED AS A SUBSTITUTION FOR THE STANDARD MAINTENANCE OF PUMPING AND HAULING WASTE MATERIAL.
  - (1) ADDITIVES INCLUDE BUT ARE NOT LIMITED TO PRODUCTS THAT CONTAIN SOLVENTS, EMULSIFIERS, SURFACTANTS, CAUSTICS, ACIDS, ENZYMES, CHEMICALS, HOT WATER, AND BACTERIA.
  - (2) THIS ORDINANCE PROHIBITS THE USE OF ADDITIVES (INCLUDING AUTOMATIC DRIP OR FEED SYSTEMS) TO CAUSE FOG TO PASS THROUGH THE USER'S PLUMBING AND REFORM IN THE CITY'S WASTEWATER COLLECTION AND CONVEYANCE SYSTEM. THE USE OF ADDITIVES IN AN FSE WILL NOT BE A SUBSTITUTE FOR REGULAR CLEANING OR PUMPING OF GCE AS REQUIRED IN THIS ORDINANCE.
  - (3) CHEMICAL TREATMENT. CHEMICAL TREATMENTS SUCH AS DRAIN CLEANERS, ACID, OR OTHER CHEMICAL SOLVENTS DESIGNED TO DISSOLVE OR REMOVE GREASE SHALL NOT BE ALLOWED TO ENTER THE GCE.
- (I) PRE-FLUSH / PRE-SCRAPING SINKS THAT SERVE COMMERCIAL DISHWASHING MACHINES MUST BE CONNECTED TO GCE. A SOLIDS INTERCEPTOR MUST BE APPROVED AND INSTALLED PRIOR TO THE GCE.

# INSPECTIONS



- THINGS TO LOOK FOR

- OPEN GREASE BINS
- DRAINS WITH FOOD, GREASE
- FLOOR DRAINS BACKING UP
- GREASE BUILDUP ON VENT HOODS
- MISSING SIGNS OVER SINKS, DRAINS
- MISSING BOLTS FROM GREASE TRAP MANHOLE COVERS
- COMMON SENSE (IF IT'S DIRTY OR GREASY THEY ARE MORE THAN LIKELY NOT FOLLOWING BMP'S)

## WAIVERS MAY BE REQUESTED

- THE CITY RESERVES THE RIGHT TO ISSUE A WAIVER OR VARIANCE TO THE REQUIREMENTS OF THIS ARTICLE AS MAY BE DEEMED APPLICABLE BY THE FOG CONTROL PROGRAM COORDINATOR. FSE'S MAY REQUEST A WAIVER IF UNABLE TO COMPLY WITH CRITERIA SET FORTH IN THIS ORDINANCE.

# FUNDING & PROGRAM REQUIREMENTS



The City's POTW is not for profit and funded solely by bill paying users of the POTW



Distribute cost of program & fog related issues fairly



To permit or not to permit



Fees for permit



Fees or fines for re-inspections, spills, overflows, cost of cleanup, etc



Residential customers exempt from permit, but are encouraged to use best management practices in their own homes and workplaces