# FOOD SERVICE FACILITIES NOTEBOOK

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WATER POLLUTION CONTROL DIVISION
GREASE TRAP PROGRAM GREASE QUARTERLY REPORT 2014

Please indicate the quarter for which this report is being submitted:

☐ January through March  ☐ April through June
☐ July through September  ☐ October through December

1. Facility Name: ________________________________
   Street ________________________________
   City _____________ State _____________ Zip _____________

2. Facility Contact: ________________________________
   Title: ________________________________
   Telephone ________________________________

3. Grease Hauler Name: ________________________________

4. Date of cleaning _________________ Volume _________ gallons

5. Disposal location

6. Have any repairs been made to the grease interceptor/trap? Yes No

Your email address (optional)

Please forward any questions to the FOG Control Program Administrator @ waterpollutionctrl@wycokck.org or (913) 573-1300
WATER POLLUTION CONTROL DIVISION
GREASE TRAP PROGRAM GREASE QUARTERLY REPORT 2015

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4. Date of cleaning ________________ Volume ________ gallons

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Your email address (optional)

Please forward any questions to the FOG Control Program Administrator @
waterpollutionctrl@wycokck.org or (913) 573-1300
Date: __________

The deadline for submission of this Annual Grease Report is January 31 of each year, which covers the previous year.

1. Facility Name: ___________________________________________________________
   Street: __________________________________________________________________
   City: __________________ State: __________________ Zip: ______

2. Designated Facility Contact:
   Name: __________________________________________________________________
   Title: __________________________________________________________________
   Telephone Number: __________________________________________________________________
   Additional Contact Name(s): _______________ Phone No. __________
   Your e-mail address: __________________________________________________________________

3. Grease Hauler Name: __________________________________________________________________
   Telephone Number: __________________________________________________________________

4. Have any repairs been made to the grease interceptor/trap?   Yes   No

5. Dates of interceptor/trap cleaning __________________________________________________________________
   Volume of liquids/solids removed __________________________________________________________________
   (Size of interceptor/trap)
   Submission of Grease Interceptor/Trap Maintenance Log Included  Yes  No
   Submission of Employee BMP Training Log Included  Yes  No
   Method of Disposal ________________________________________________________________
   (i.e., trash receptacle, land application, treatment plant discharge)

__________________________________________  ________________________________
Signature                                      Title

Choose one of the options below
Fax to: Water Pollution Control Division, FOG Program (913) 573-1351
Mail to: Unified Government of Wyandotte County/KCKS, FOG – 50 Market St, Kansas City, KS 66118
Complete E-form at: waterpollutionctrl@wycokck.org
**BEST MANAGEMENT PRACTICES (BMPs)**

- Train all kitchen staff on proper fats, oil, and grease management.
- Never pour grease, oils, oily sauces, or dressing down the drain, floor drains, storm drains, or into the dumpster.
- Never “hot flush” oil and grease down sinks and drains.
- If the material cannot be reused, contain, seal, and dispose of as solid waste. If available, have material picked up by a licensed grease hauler.
- Maintain a record for all oil and grease cleaning, inspection, and removal. These records shall be kept for a minimum of 5 years.
- Damaged or malfunctioning interceptors shall be repaired immediately.
- No debris or material removed from an interceptor shall be discharged into the sanitary sewer collection or storm drains system.
- No bacteria or enzyme products shall be used in the maintenance of the interceptors.

**COMMON SOURCES OF FOG**

- Fried foods
- Cooking meats
- Butter, ice cream, other dairy products
- Gravy and sauces
- Mayonnaise and salad dressings

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**HELP THE ENVIRONMENT BY PREVENTING SEWER OVERFLOWS**

**BE THE SOLUTION**

**TO WATER POLLUTION**

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**FOR MORE INFORMATION ON GREASE MANAGEMENT, PLEASE CONTACT:**

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Kansas City, KS 66118
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**A COMPLIANCE GUIDE FOR RESTAURANTS AND FOOD SERVICE ESTABLISHMENTS**
Who will this program affect?

Fats, oil and grease (FOG), primarily generated from restaurants and other food service facilities (FSFs), can be contributors to wastewater collection system blockages and overflows. Because of the amount of food produced by FSFs, this puts them on the front line of FOG prevention.

How will this program affect my business?

Existing FOG generating facilities with grease interceptors/traps should continue to properly operate, maintain, and clean their grease interceptors and traps as needed, or as a minimum, every three (3) months.

Existing FSFs or other commercial or industrial FOG generating facilities without a FOG control device shall be granted a conditional waiver and will NOT be required to have or install a grease interceptor/grease trap or other FOG control device, until a grease problem arises that can be attributed to your facility.

What is a FOG interceptor?

A plumbing device that is installed in a sanitary draining system to intercept FOG from a wastewater discharge source and is identified by flow rate as well as separation and retention efficiency.

What are Best Management Practices (BMPs)?

Practices that will help reduce the quantity of FOG discharged to grease removal devices and the sanitary sewer collection system. A few of the specific practices are listed on the reverse side.

FOG MYTHS

Myth: Restaurant workers know how to prevent FOG problems.

Fact: Few employees have been properly trained to handle and dispose of cooking fats, oils and grease. The owner and management are responsible to train staff in best management practices (BMPs) and oversee the work of contractors hired to clean, remove and recycle FOG.

Myth: Pour hot water and detergent or degreasers into the drain to dissolve oil or grease.

Fact: That just pushes oil or grease deep into the sewer pipe where it cools and coats the inside of the pipe. Eventually, the pipe will clog and could cause raw sewage to back up into the building.

Myth: Storm drains and catch basins are for disposal of dirty water, debris, etc.

Fact: Outside drains are built to direct stormwater runoff to the nearest creek or wetland. Using them for any other purpose is a violation of the federal Clean Water Act.

Myth: If the sewers back up, the City or Clean Water Services will fix it.

Fact: Owners are responsible for the sewers on their property. If they damage or back up the public sanitary sewer or drainage systems, they must pay for cleanup and repair and may be subject to fines and penalties.
EMPLOYEE BMP TRAINING LOG

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