



NapaSan

Collection . Treatment . Recovery . Reuse

Best Management Practices *for*

Managing Fats, Oil and Grease (FOG) at Your Food Service Facility

What is FOG?

Fats, oils and grease (FOG) are by-products that require constant management in the food service industry. Proper handling of FOG can protect your business from health code violations and expensive plumbing problems.

Enforcement of FOG BMPs

The Napa Sanitation District (NapaSan) Code states in Section 4.04.090 that in lieu of a wastewater discharge permit, NapaSan may develop BMPs that serve as an enforceable control mechanism for prohibited wastes. The BMPs listed here as “REQUIRED” will be assessed when a NapaSan inspector visits your facility.

By following these BMPs, you should be able to reduce FOG-related wastewater collection system back-ups and associated costs, and pass inspections by the NapaSan Inspector.

Inspections by NapaSan

Restaurants and other food service facilities are inspected regularly by a NapaSan Inspector to ensure compliance with NapaSan Code and to prevent sewer problems. When the inspector visits, he/she will review your grease trap/interceptor cleaning records, and manifests from your grease hauler if you use one. The inspector will measure the accumulation of fats and solids in your grease trap/interceptor (see maintenance guidelines below) and will also verify the sewer connections to your grease removal device. Interceptors are required for all new or modified food establishments. Grease traps are less effective grease catchment devices and may only be allowed under certain circumstances in existing food establishments. NapaSan has the right to pull a sample at any time to check for compliance with the local limits¹ found in the NapaSan Code.

Questions?

If you have any questions, please contact the NapaSan Inspectors by calling 707-258-6000. These BMPs and the Sewer Use Ordinance are also available on our website at www.NapaSan.com.

¹Local limits are technically based, defensible numerical limits imposed on industrial users by NapaSan. The local limits are set for toxic pollutants that can interfere with the treatment process or pass through the treatment process without being removed. Local limits can be found in the NapaSan Code online at www.NapaSan.com.

NapaSan

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Best Management Practices for Managing FOG

The following Best Management Practices are REQUIRED:

These BMPs will be enforced through regular inspections by NapaSan Inspectors.

Practices

- Do not use emulsifiers or solvents other than typical dishwashing detergents. These products break down the grease, carrying it down the pipe and causing a problem downstream in the sewer system.
- Put baskets/strainers in sink drains to catch food scraps, and empty them into the compost bin.
- Collect and properly dispose of used cooking oil. This oil can be collected by your regular grease hauler (see following pages for additional details), taken to the Napa Recycling Center, or collected by a company that can recycle the oil into biodiesel.
 - ◇ Used cooking oil can be taken to the Devlin Road Reuse & Recycle Center. Check for operating hours at <http://naparecycling.com/cooking-oil-recycling/> . Cooking oil drop off is free.
 - ◇ Biofuel companies collect used cooking oil from restaurants throughout Napa County. Check the Napa Recycling website for a list of local grease haulers at <http://naparecycling.com/cooking-oil-recycling/>.
- Liquid oil is NOT allowed to be disposed of in the compost bin or trash, even in a sealed container.
- Solid grease or food scraps can be disposed of in the compost bin.

Grease Traps & Interceptors (See following sections for additional details.)

- The grease trap shall be easily accessible for maintenance and inspection.
- **25% Rule:** Check grease trap/interceptor solids depth routinely. The combined thickness of floating grease and the bottom solids shall not be more than 25% of the depth measured from the bottom of the interceptor to the top of the floating grease. Regular cleaning of the grease trap/interceptor can help you meet the 25% rule.
- Keep records of proper maintenance on-site for a minimum of two years. The waste hauler is required to identify the disposal facility in the document they provide to you to record the cleaning.
- All grease catchment devices installed after January 1, 2019 require a maintenance agreement and submittal of maintenance logs to NapaSan via email.
- Your facility is legally responsible for the disposal of the grease even after it leaves your facility. Make sure you use a reputable, licensed grease hauler!

Grease Interceptors

- Due to the size of grease interceptors, they must be cleaned by a licensed grease hauler that is permitted by Napa County Environmental Management to ensure proper operation. *Grease can be hauled to NapaSan's grease receiving station at 1515 Soscol Ferry Road in Napa. Having your grease hauler use this nearby facility leads to fewer vehicle miles traveled and may even cost less.*

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Grease Traps

- Do not connect a dishwasher to a grease trap. Hot water will liquefy the grease and carry it through the trap and into the sewer system.
- Do not discharge waste from a food waste disposal unit to a grease trap.
- Do not make alterations or changes that interfere with normal grease trap functions and operations.
- Cleaning may be performed by your staff or by a grease hauler that is permitted by Napa County Environmental Management. Using a County permitted grease hauler is the most reliable and preferred option.
- Inspect your grease trap regularly to determine that all operational parts inside the trap are in good condition and installed properly. You are responsible for adequate maintenance and repair of your grease trap to ensure the trap will operate as designated at all times. Call NapaSan at (707) 258-6000 for an inspection if you are unsure if the trap is operational.
- The direct addition of any enzymes, chemicals, and bacteria treatment to a grease trap is prohibited.

The following Best Management Practices are **RECOMMENDED**:

Staff Education

- Train all staff on the FOG BMPs listed below.
- Hang posters in staff break areas to remind them of FOG BMPs. Posters are available from NapaSan upon request.
- Post “No Grease” signs above sinks and on the front of dishwashers.

Practices

Dry wipe pots, pans and kitchen equipment before cleaning.

Use absorbent paper under fryer baskets.

Use absorbents such as paper towels or cat litter to pick up oil and grease spills before mopping.