



FATS, OILS, AND GREASE (FOG) CONTROL PLAN

Fats, Oils, and Grease (FOG) cause many problems in sanitary sewer lines. FOG collects on the sides of the pipes, causing sewer blockages that result in sanitary sewer overflows. The costs of increased maintenance on the sewer lines to prevent blockages are high. The city has implemented a FOG program to eliminate FOG from our sewer system and meet King County Metro requirements for sewer discharge. If any kind of visible sheen exists, the discharge is in violation of the standards. Under Auburn City Code 13.20.140 section B, FOG discharges into the sewer system shall not exceed 100 mg/L, the equivalent of one teaspoon of FOG in thirteen gallons of water. The purpose of this FOG Control Plan is to implement practices which will reduce the amount of FOG entering Auburn's sewer system.

Part I - Information

Company/Facility Name:	
Facility Address:	Zip Code
Mailing Address: (____ check here if same as above)	Zip Code
On-Site Facility Manager/Director:	
Business Phone Number: (include area code)	Business Fax Number: (include area code)
Does this company own or rent the building? (check one) ____ Own ____ Rent	
Property Owners Name:	
Property Owners Address:	Zip Code

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Part II - Questionnaire

1. Choose the one description that best describes the facility for which this FOG Control Plan is being completed for:

<input type="checkbox"/> Fast Food Restaurant	<input type="checkbox"/> Hospital
<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Nursing Home
<input type="checkbox"/> Drive through (only) Restaurant	<input type="checkbox"/> College/University/School
<input type="checkbox"/> Seasonal Restaurant	<input type="checkbox"/> Club/Organization
<input type="checkbox"/> Coffee Shop	<input type="checkbox"/> Company/Office Building
<input type="checkbox"/> Bakery	<input type="checkbox"/> Other (please describe below)
<input type="checkbox"/> Supermarket	

2. What is the seating capacity at your place of business?

<input type="checkbox"/> 0-50	<input type="checkbox"/> 51-100	<input type="checkbox"/> 101-250	<input type="checkbox"/> over 250
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3. Which days of the week are you open for business? (check all that apply)

<input type="checkbox"/> Monday	<input type="checkbox"/> Saturday
<input type="checkbox"/> Tuesday	<input type="checkbox"/> Sunday
<input type="checkbox"/> Wednesday	
<input type="checkbox"/> Thursday	
<input type="checkbox"/> Friday	

4. Which meals are served at your facility? (check all that apply)

<input type="checkbox"/> Breakfast	<input type="checkbox"/> Dinner	<input type="checkbox"/> Food prep only
<input type="checkbox"/> Lunch	<input type="checkbox"/> Snacks	

5. List how many of each of the items below are present in your kitchen facilities:

_____ Floor Drains	_____ Grills	_____ Ovens	_____ Fryolator/Deep Fat Fryer
_____ Tilt Kettles	_____ Garbage Grinder	_____ Dishwasher	Other (list here):
_____ 3-Bay Pot Sink	_____ 2-Bay Sink	_____ Single Bay Sink	
_____ Perinse Sink	_____ Mop Sink		

6. Check each of these Best Management Practices you and your staff actively use to prevent FOG discharge to the sanitary sewer system:

<input type="checkbox"/> Train kitchen staff in FOG reduction techniques	<input type="checkbox"/> Grease covered and stored away from drains
<input type="checkbox"/> Dry wipe or scrape pots, pans, and dishware prior to washing	<input type="checkbox"/> Routine cleaning of kitchen exhaust system filters (done in sink connected to grease retention device)
<input type="checkbox"/> Post "No Grease" signs above sinks	<input type="checkbox"/> Drain screens installed on all drains
<input type="checkbox"/> Water temperature less than 140°F	<input type="checkbox"/> Eliminate garbage grinders
<input type="checkbox"/> Collect waste fryer grease, grill grease, and cooking oils for recycling	<input type="checkbox"/> Skim or filter fryer grease daily and change the oil only when necessary
<input type="checkbox"/> Proper food waste disposal (in trash, not down drain)	<input type="checkbox"/> Mop water and mat cleaning water discharged to the sanitary sewer
<input type="checkbox"/> Installation of grease trap or grease interceptor	<input type="checkbox"/> Other: (please describe)
<input type="checkbox"/> Scrape and sweep up spills before using water for clean up	



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Part II - Questionnaire (continued)

7. Describe your specific performance goals and implementation schedule including grease interceptor/trap cleaning frequency. If your staff will be cleaning the grease trap, include cleaning procedures (see grease trap handout). Cleaning requirements can be found in Auburn City Code 13.22.070. (Attach second sheet(s) if more space is needed.)

8. Please attach the following items as part of this FOG Control Plan:

- Schematics of process areas illustrating drains and discharge points connected to the sewer. Building plumbing plans may be submitted.
- A copy of the menu or product list, if applicable

Please be aware that per ACC 13.22.090 the City of Auburn has the right to inspect the facilities to ensure compliance with Auburn City Code and the provisions of this agreement. Failure to comply with an inspection request can result in the loss of the business license.

Part III - Signature

Signature of owner(s)

Owner

Date

Owner

Date