

FOG CONTROL PLAN

Company/Facility Name: Company A

Facility Address: 123 Business St.
Auburn, WA 98xxx

Mailing Address: 123 Business St.
Auburn, WA 98xxx

On-Site Facility Manager/Director: John Smith

Business Phone Number: 123-456-7890

Business Fax Number: 987-654-3210

Does this company own or rent the building? X Own Rent

Property Owners Name: Jane Smith

Property Owners Address: 321 Home St.
Hometown, WA xxxxx

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.

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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 checked="" 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?

- 0 to 50 51 to 100 101 to 250 Over 250

3. Check off each day that you are open for business:

- Monday Tuesday Wednesday Thursday
 Friday Saturday Sunday

4. Check off the following meals that are served at your facility:

- Breakfast Lunch Dinner
 Snack/Coffee Food Prep. Only

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

- | | | |
|--|--|--|
| <input checked="" type="checkbox"/> 4 Floor Drains | <input checked="" type="checkbox"/> 2 Grills | <input checked="" type="checkbox"/> 2 Ovens |
| <input type="checkbox"/> Tilt Kettles | <input type="checkbox"/> Garbage Grinder | <input checked="" type="checkbox"/> 1 Dishwasher |
| <input checked="" type="checkbox"/> 1 Three Bay Pot Sink | <input type="checkbox"/> Two Bay Sink | <input checked="" type="checkbox"/> 1 Single Bay Sink |
| <input type="checkbox"/> Prerinse Sink | <input checked="" type="checkbox"/> 1 Mop Sink | <input checked="" type="checkbox"/> 3 Fryolator/Deep Fat Fryer |
| <input type="checkbox"/> Other _____ | <input type="checkbox"/> Other _____ | |

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

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

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.

The grease interceptor will be installed by June 2009. A contract has been set up with Grease Pumpers Inc. to clean the interceptor every eight weeks. Cleaning invoices will be mailed in to the City within ten day of cleaning service. Screens have been installed on all floor drains and a training program has been developed for new kitchen staff.

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.

Signature of owner(s)

Owner

Date

Owner

Date