

Appendix L

Public Outreach



Proper FOG Control Methods

To prevent FOG related sewage backups, FSEs are required to implement the following Best Management Practices (BMPs) which are designed to control FOG at the source.

Employee Training Program

An effective employee training program is one of the most critical elements of a successful FOG Elimination Program. Due to the fact that preventing FOG from entering the sewer system is largely dependent on employees. Therefore, employees should be trained on:

- How to properly dispose of food waste and grease
- How to properly dispose of food waste prior to disposal in trash bins to prevent leaking and odors.
- Spill prevention and proper cleanup methods.
- How to properly recycle cooking oil.

Drain Screening

Install a fine meshed screen in the drain of each kitchen, mop and hand sink. Clean drain screens frequently and dispose of the collected material in the garbage.

Dish Washing & Equipment Cleaning

Proper dishwashing and cleaning methods can reduce the entry of solids and FOG into the wastewater system. Proper dishwashing and equipment cleaning practices include:

- Pre-washing dishes and cookware with hot water and no soap prior to using the dishwasher
- Prior to washing fryers, use a rubber spatula to squeegee down the sides while grease and oil are still warm then wipe the fryer down with paper towels.



Maintenance of Grease Traps & Grease Interceptors

For indoor grease traps and outdoor grease interceptors to be effective, the units must be properly sized, and maintained. The inspection and cleaning of your grease traps and/or interceptor is critical to ensure that your grease interceptor/trap is functioning properly and should be conducted on a frequent basis.

Typically, grease traps will need to be cleaned at least once a week and grease interceptors will need to be cleaned at least once every three months. Maintenance records for your facility's grease interceptor or grease trap should be kept on-site and available for review by Orange County Health Care Agency inspectors and the City of Huntington Beach's FOG inspectors.

To Report a Sewer Spill

**Public Works
Wastewater Section**
(714) 536-5921 (Mon-Fri, 8am-5pm)

HB Police Department
(714) 960-8825 (24hrs)

HB FOG Program

Public Works Department
2000 Main Street
Huntington Beach, CA 92648
Monday - Friday, 8 a.m. to 5 p.m.
(714) 374-1548

Other Resources

**California Fats, Oils, and
Grease Workgroup**
www.calfog.org

**State Water Resources
Control Board**

www.swrcb.ca.gov/ssso/index.html



The City of Huntington Beach gratefully acknowledges the Bureau of Sanitation of the City of Los Angeles, Department of Public Works for the concept, content and artwork of this brochure.

City of Huntington Beach FOG
Control Program



BEST MANAGEMENT PRACTICES FOR RESTAURANTS and FOOD ESTABLISHMENTS

Eliminating

Fats
Oils and
Grease

From Our
SEWERS

Environment Clean

Fats, Oils, and Grease (FOG) Clog the Sewers!

Sewage backups and overflows are typically the result of grease buildup, which can cause property damage, environmental problems, and health hazards. FOG gets into the sewers mainly from Food Service Establishments (FSEs) that either do not have adequate grease control measures in place such as grease interceptors or do not implement Best Management Practices (BMPs) that minimize the amount of FOG that enters the sewer.

FOG is the byproduct of cooking and is usually found in such things as:

- * Food scraps * Butter & margarine
- * Meat fats * Baking goods
- * Lard * Sauces
- * Cooking oil * Dairy products

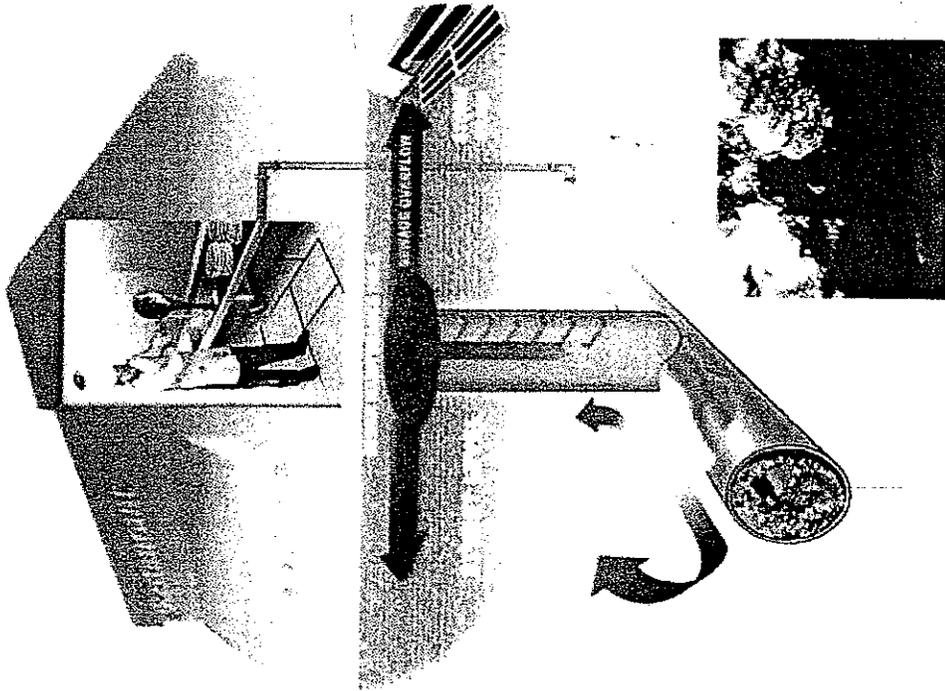
All too often, fats, oils and grease are washed into the plumbing system, (usually through kitchen sinks and floor drains found in food preparation areas) and stick to the insides of sewer pipes both on your property and in the streets.

Over time, fats, oils and grease builds up and eventually **blocks the entire pipe** causing sewage backups and overflows.



FOG Blockage in Sewer Pipe

from Sinks...



to Sewers

How FOG Affects You

To Your Business:

As your sewer pipes back up, sewage and food particles that accumulate can attract insects and other vermin and may create potential health hazards.



Property damage can result from sewage backups leading to expensive cleanup and plumbing repairs that may have to be paid for by you.



NOTICE OF CLOSURE

Sewage backups can result in health code violations and the closure of your business.

To the Environment:

Sewage overflows



Clogged sewers can lead to overflows, which can enter the storm drain system.

The sewage is then carried to our local beaches, creating a health risk for swimmers, marine life and causing beach closures.



UNHEALTHY BEACHES

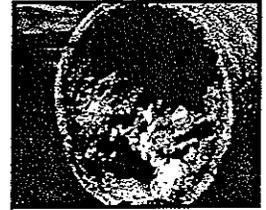
To the City:

Increased sewer blockages and overflows lead to excessive and costly maintenance and can result in severe fines from regulatory agencies which can increase your sewer fees.



Don't Let FOG Clog Your Drains

FOG (fats, oils and grease) can be a major problem for the City of Huntington Beach's sewers and the Ocean. FOG comes from meat, lard, cooking oil, butter and shortening. You can find them in fryers, pots and pans, food scraps, and spoiled food, and on floors and cooking surfaces. The trouble starts when FOG gets into the sewer through sinks and floor drains.



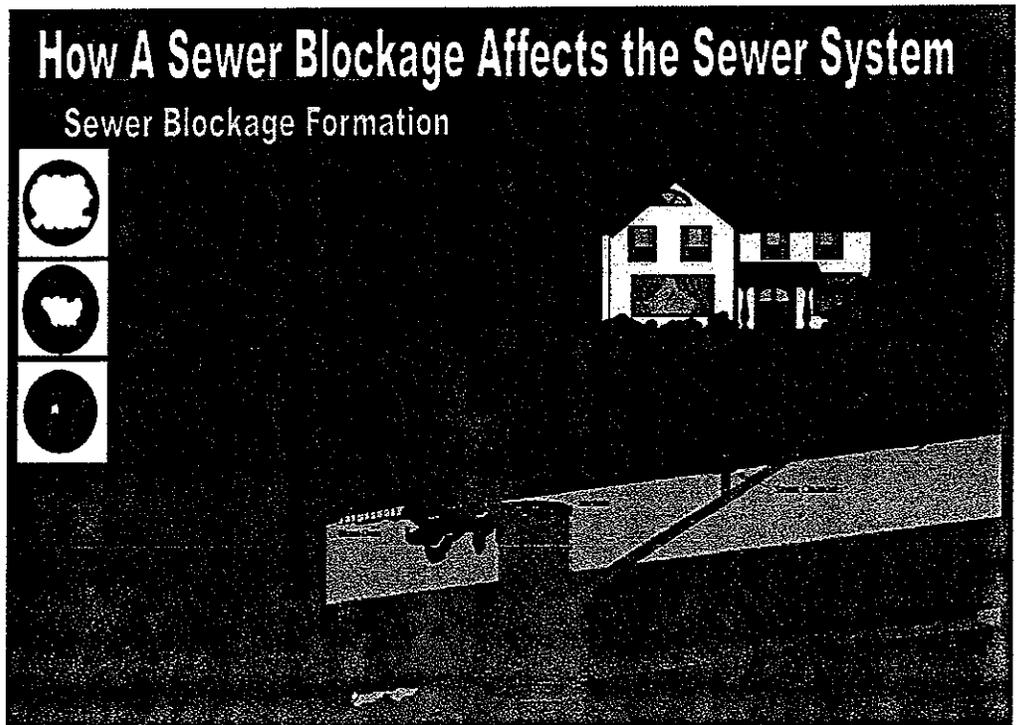
FOG Blockage in Sewer Pipe

When not disposed of properly, FOG forms thick layers inside sewers and constricts flow -- similar to the way cholesterol affects blood flow in your arteries. Clogged sewers can result in backups of your pipes that connect to the City's sewer system -- this can lead to costly clean up and repair, as well as public health concerns. Grease blockages can also cause back ups in the City sewer system itself and can lead to sewer overflows onto City streets or into Ocean. FOG also attracts flies and vermin and causes odor problems, which creates environmental and public health concerns.

Restaurants, and other food service establishments, are a significant source of FOG because of the amount of grease used in cooking and other food preparation work. Residents can also contribute to the problem if they do not properly manage and dispose of the fats, oils and grease they generate.

To address sewer overflows related to FOG blockages, the City of Huntington Beach has

developed a FOG Control Program to prevent FOG from entering the sewer the system. This program is designed to assist restaurants and other food service establishments to develop and implement Best Management Practices (BMPs) to manage their fats, oils and grease wastes.



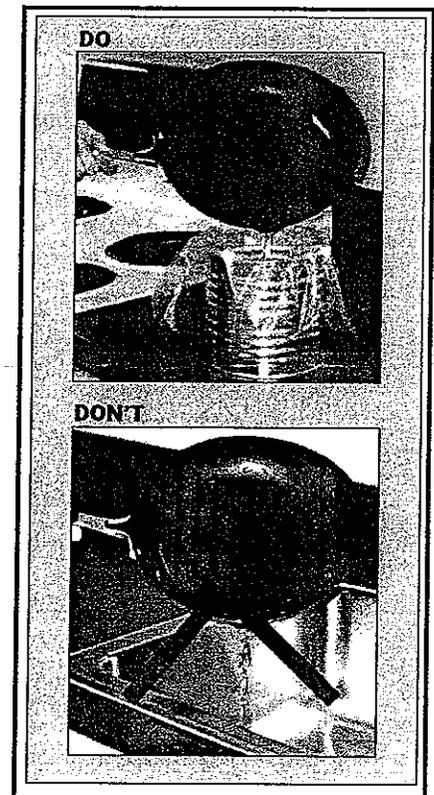
Below are the objectives of the FOG Control Program.

Objectives of the FOG Control Program

- To reduce the number of grease related sanitary sewer overflows and maintenance actions, thus protecting public health and property, the environment, and reducing maintenance costs.
- To educate residents and restaurant owners and operators regarding the importance of implementing proper FOG control BMPs.
- To provide restaurants and other food service establishments the methods and means to developed a FOG control program for their establishment.
- To protect the City's sewer system from FOG relate pollutants that may interfere with operation of the sewer system.

As a resident of Huntington Beach, here are just a few simple tips that you can follow to prevent FOG related blockages:

- ✧ Do not put dairy products, fats, oil, grease or greasy foods down the garbage disposal or drain.
- ✧ Mix cooking oil with an absorbent material such as cat litter or coffee grounds, place it in a lidded container and dispose of it in a trash receptacle.
- ✧ For greasy pans that need to be soaked, first pour excess grease into a container as mentioned above. Then wipe the greasy pan with a paper towel (not a cloth towel) to remove the grease. Dispose of the paper towel in a trash receptacle.
- ✧ For large quantities of cooking oil and other fats, call your local household hazardous waste collection at (714) 834- 4000 for guidance on disposal.



DO NOT

POUR FATS, OILS OR GREASE DOWN THE DRAIN

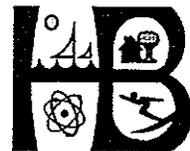
NO VIERTA

LAS GRASAS, LOS PETROLEOS NI ENGRASE ABAJO EL DESAGUADERO



HELPING TO PROTECT THE ENVIRONMENT

City of Huntington Beach FOG Control Program (714) 374-1548



Don't Let Sewer Backups Drain Your Holiday Spirit

The Holidays are a time of great cheer and good spirits where family and friends gather to celebrate and be merry. A southern-style deep-fried Thanksgiving turkey with gravy drippings and onions sautéed in butter or oil to make the perfect stuffing are all mouth-watering holiday traditions. But most homeowners may be surprised to learn that pouring the remains of these culinary delights down the kitchen sink can cause costly, unpleasant sewer blockages and overflows.

What happens is pretty simple: fats, oil and grease build up in pipes and cause problems. All year long, people pour byproducts of cooking down their sink drain. During the holiday season, it is expected that larger quantities of these fats will make their way to the sanitary sewer system via the kitchen sink. And just as excess fat isn't good for our health, it isn't good for our sewer system. In fact, over time the build-up can block an entire pipe. This can lead to the overflow of untreated sewage into your home at the most inconvenient time possible. Besides the mess, untreated sewage can cause health hazards and threaten the environment and overflows can also require expensive cleanup.

Here are just a few simple tips to prevent grease related blockages:

- ✧ Do not put dairy products, fats, oil, grease or greasy foods down the garbage disposal or drain.
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