

Questions

This brochure is intended to provide a brief overview of FOG policy requirements. A list of Kitchen Best Management Practices (BMP's) can be found at www.cityofhesperia.us, City Departments -Building and Safety - FOG Program. For questions regarding FOG requirements, please contact the Building and Safety division at **(760) 947-1311**.



City of Hesperia

Fats, Oils, and Grease **(FOG) Program**

The purpose of the Fats, Oils, and Grease (FOG) policy is to minimize the loading of animal/vegetable fats, oils, and grease entering the collection system and the wastewater treatment plant at the source. FOG can contribute to sewer blockages, causing sanitary sewer overflows and backups, and can interfere with equipment at the wastewater treatment plant. The FOG policy applies to any facility where preparation, manufacturing, or processing of food occurs.

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www.cityofhesperia.us

Requirements

Best Management Practices (BMPs)

FOG facilities must follow the BMPs

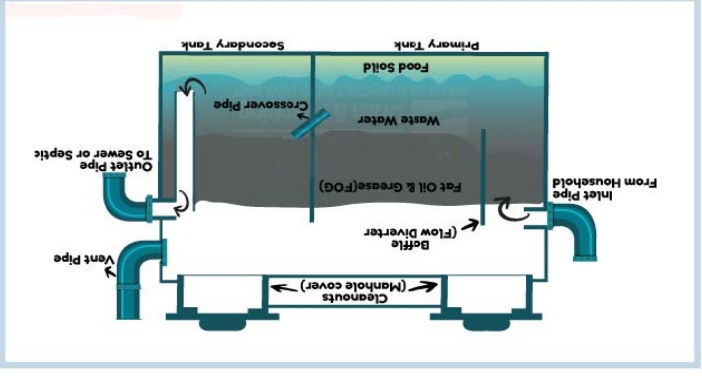
summarized below:

- Install drain screens.
- Waste cooking oil and grease shall be collected and stored properly in waste grease bins (WGBs) or similar devices. WGBs shall be weather tight and pumped before they are 90% full.
- Scrape food wastes into the trash or garbage.
- All employees shall be trained on BMPs and proper documentation kept on-site.
- Post signs above all sinks prohibiting the discharge of oil, grease, and food wastes down the drain.



Gravity Grease Interceptor (GGI) Maintenance

Gravity grease interceptors (GGIs) shall be serviced at a minimum of every 90 days or more frequently as needed to ensure that the total depth of fats, oils, grease, and settled solids does not exceed 25% of the interceptors total capacity or the capacity of an individual compartment. Most interceptors have two underground compartments; it is in the best interest of your facilities to ensure that pumping companies completely remove the contents of both compartments. All facilities are required to structurally maintain all components of their interceptors including plumbing and manholes.



Hydromechanical Grease Interceptors (HGIs)

Hydromechanical grease interceptors (HGIs) or interior grease 'traps' are inline devices that serve the same principal function as GGIs but on a significantly smaller scale. Typically, grease 'traps' have a capacity between five and 20 gallons. Because of the small capacity, interior grease 'traps' are less effective than a GGI. Interior grease 'traps' shall not be permitted in lieu of GGIs to comply with the requirements of the FOG policy.

Biological Treatment/ Enzymes

Any type of biological treatment or enzyme additives shall not relieve a facility from the required minimum pumping frequency for GGIs of every 90 days. Any emulsification of FOG additives is prohibited. The City of Hesperia does not encourage or endorse the use of any additives in GGIs.