



Water & Pollution Control

Fats, Oils, and Grease Control Program

www.cityofames.org/FOG

Dustin Albrecht, Environmental Specialist

What are the reasons for having the FOG Control Program?

- ❖ Public Health
- ❖ Environmental Concerns
- ❖ Financial

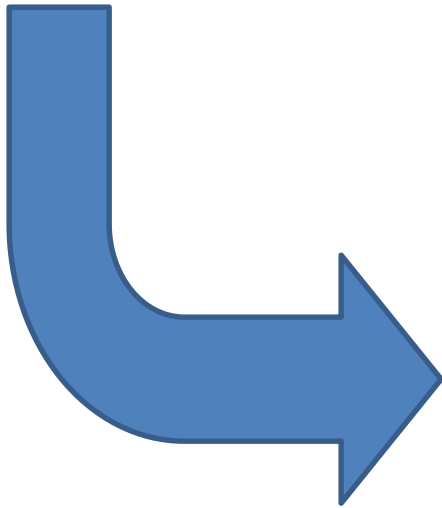




- ❖ No accumulation of FOG
- ❖ Free flowing wastewater



- ❖ Accumulation of FOG
- ❖ Obstruction of flow
- ❖ Non-compliant FSEs





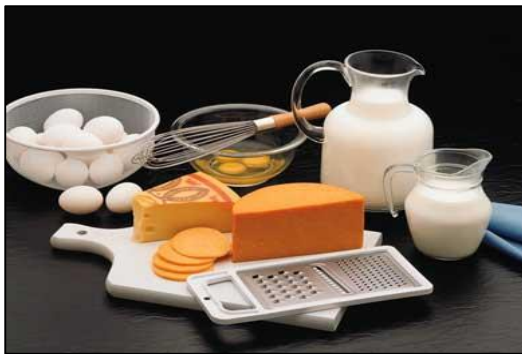
- ❖ Large amounts of FOG
- ❖ Chronic issue
- ❖ Cleanup is necessary

Penalties

- ❖ Cost of cleanup
(\$800 - \$1,200)
- ❖ Fine up to \$1,000

Sources of FOG

Fryer oil, grease/fat from meat, milk, butter, margarine, eggs, lard, salad dressing, creamer, sauces, gravies, ice cream, mayonnaise, syrups, cake icing, sour cream, peanut butter, chocolate, food scraps...



Why is my business/facility on the FOG Control Program?

- ❖ License with Iowa Department of Inspection & Appeals (DIA)
- ❖ Connected to City of Ames sanitary sewer

Two types of licenses issued by DIA

- ❖ Food Service Establishment
- ❖ Mobile Food Unit



Fats, Oils, and Grease (FOG) Control Program Certification Form

Food Service Establishment (FSE) Information

FSE Name: AMES/ISU ARENA
On-Site Contact Name: AMANDA MOORE
Address: 1507 GATEWAY HILLS PARK
City: AMES State: IA Zip: 50014 Phone: 515-292-6835
Email: AMOORE@CITY.AMES.IA.US

Authorized Representative

Contact Name: AMANDA MOORE
Address: 1507 GATEWAY HILLS PARK
City: AMES State: IA Zip: 50014 Phone: 515-292-6835

Check this box if the above contact information has changed and provide current contact information on the reverse side.

Method of Certification

Check the certification method that was used to meet the requirements of the FOG Control Program in the previous six months (*Only One Certification Criteria is Required to be Met*):

- Grease Interceptor Cleaning and Inspection – In the previous six months, our grease interceptor was maintained by a contractor who specializes in the disposal of restaurant grease. Enclosed with this certification form is a log of the interceptor maintenance that meets the requirements of Sec. 28.308(4)(a)(i-vi) of the Ames Municipal Code.
- Grab Sample – Enclosed with this certification form is a copy of the Oil and Grease analysis for a grab sample that was collected at our Food Service Establishment. The sample collection and analysis meet the requirements of Sec. 28.308(4)(b)(i-ii) of the Ames Municipal Code and the sample results did not exceed 300 mg/L.
- Kitchen Best Management Practices (BMPs) – Enclosed with this certification form is a copy of the Kitchen BMP documentation from the previous six months. This documentation is being kept in a written logbook that details all grease control activities at the Food Service Establishment. The logbook meets all of the required conditions according to Sec. 28.308(4)(c)(i-v) of the Ames Municipal Code.

Authorized Representative Certification

Signature: _____ Date: _____

I certify that this document and all enclosures were prepared under my direction or supervision and the information submitted is, to the best of my knowledge and belief, true, accurate, and complete.

Please submit the completed form, signed and dated, by one of the following ways:

- Water Pollution Control
56797 280th St
Ames, IA 50010
- Scan and email:
fog@city.ames.ia.us
- Fax:
(515) 233-0454



City of Ames
Water and Pollution Control Department
300 E 5th St, Building #1
Ames, IA 50010
Phone: (515)239-5150 ♦ Fax (515)239-5251

Fats, Oils, and Grease (FOG) Control Program Certification Form

Food Service Establishment (FSE) Information

FSE Name: AMES/ISU ICE ARENA
On-Site Contact Name: AMANDA MOORE
Address: 1507 GATEWAY HILLS PARK
City: AMES State: IA Zip: 50014 Phone: 515-292-6835
Email: AMOORE@CITY.AMES.IA.US

Authorized Representative

Contact Name: AMANDA MOORE
Address: 1507 GATEWAY HILLS PARK
City: AMES State: IA Zip: 50014 Phone: 515-292-6835

Check this box if the above contact information has changed and provide current contact information on the reverse side.

Method of Certification

Check the certification method that was used to meet the requirements of the FOG Control Program in the previous six months (*Only One Certification Criteria is Required to be Met*):

- Grease Interceptor Cleaning and Inspection – In the previous six months, our grease interceptor was maintained by a contractor who specializes in the disposal of restaurant grease. Enclosed with this certification form is a log of the interceptor maintenance that meets the requirements of Sec. 28.308(4)(a)(i-vi) of the Ames Municipal Code.
- Grab Sample – Enclosed with this certification form is a copy of the Oil and Grease analysis for a grab sample that was collected at our Food Service Establishment. The sample collection and analysis meet the requirements of Sec. 28.308(4)(b)(i-ii) of the Ames Municipal Code and the sample results did not exceed 300 mg/L.
- Kitchen Best Management Practices (BMPs) – Enclosed with this certification form is a copy of the Kitchen BMP documentation from the previous six months. This documentation is being kept in a written logbook that details all grease control activities at the Food Service Establishment. The logbook meets all of the required conditions according to Sec. 28.308(4)(c)(i-v) of the Ames Municipal Code.

Authorized Representative Certification

Signature: _____ Date: _____

I certify that this document and all enclosures were prepared under my direction or supervision and the information submitted is, to the best of my knowledge and belief, true, accurate, and complete.

Please submit the completed form, signed and dated by one of the following ways:

Water Pollution Control
56797 280th St
Ames, IA 50010

Scan and Email:
fog@city.ames.ia.us

Fax:
(515) 233-0454



City of Ames
Water and Pollution Control Department
300 E 5th St, Building #1
Ames, IA 50010
Phone: (515)239-5150 ♦ Fax (515)239-5251

Fats, Oils, and Grease (FOG) Control Program Certification Form

Food Service Establishment (FSE) Information

FSE Name: AMES/ISU ICE ARENA
On-Site Contact Name: AMANDA MOORE
Address: 1507 GATEWAY HILLS PARK
City: AMES State: IA Zip: 50014 Phone: 515-292-6835
Email: AMOORE@CITY.AMES.IA.US

Authorized Representative

Contact Name: AMANDA MOORE
Address: 1507 GATEWAY HILLS PARK
City: AMES State: IA Zip: 50014 Phone: 515-292-6835

Check this box if the above contact information has changed and provide current contact information on the reverse side.

Method of Certification

Check the certification method that was used to meet the requirements of the FOG Control Program in the previous six months (*Only One Certification Criteria is Required to be Met*):

- Grease Interceptor Cleaning and Inspection – In the previous six months, our grease interceptor was maintained by a contractor who specializes in the disposal of restaurant grease. Enclosed with this certification form is a log of the interceptor maintenance that meets the requirements of Sec. 28.308(4)(a)(i-vi) of the Ames Municipal Code.
- Grab Sample – Enclosed with this certification form is a copy of the Oil and Grease analysis for a grab sample that was collected at our Food Service Establishment. The sample collection and analysis meet the requirements of Sec. 28.308(4)(b)(i-ii) of the Ames Municipal Code and the sample results did not exceed 300 mg/L.
- Kitchen Best Management Practices (BMPs) – Enclosed with this certification form is a copy of the Kitchen BMP documentation from the previous six months. This documentation is being kept in a written logbook that details all grease control activities at the Food Service Establishment. The logbook meets all of the required conditions according to Sec. 28.308(4)(c)(i-v) of the Ames Municipal Code.

Authorized Representative Certification

Signature: _____ Date: _____

I certify that this document and all enclosures were prepared under my direction or supervision and the information submitted is, to the best of my knowledge and belief, true, accurate, and complete.

Please submit the completed form, signed and dated by one of the following ways:

Water Pollution Control
56797 280th St
Ames, IA 50010

Scan and Email:
fog@city.ames.ia.us

Fax:
(515) 233-0454

Grease Interceptor Cleaning/Inspection

Method of Certification

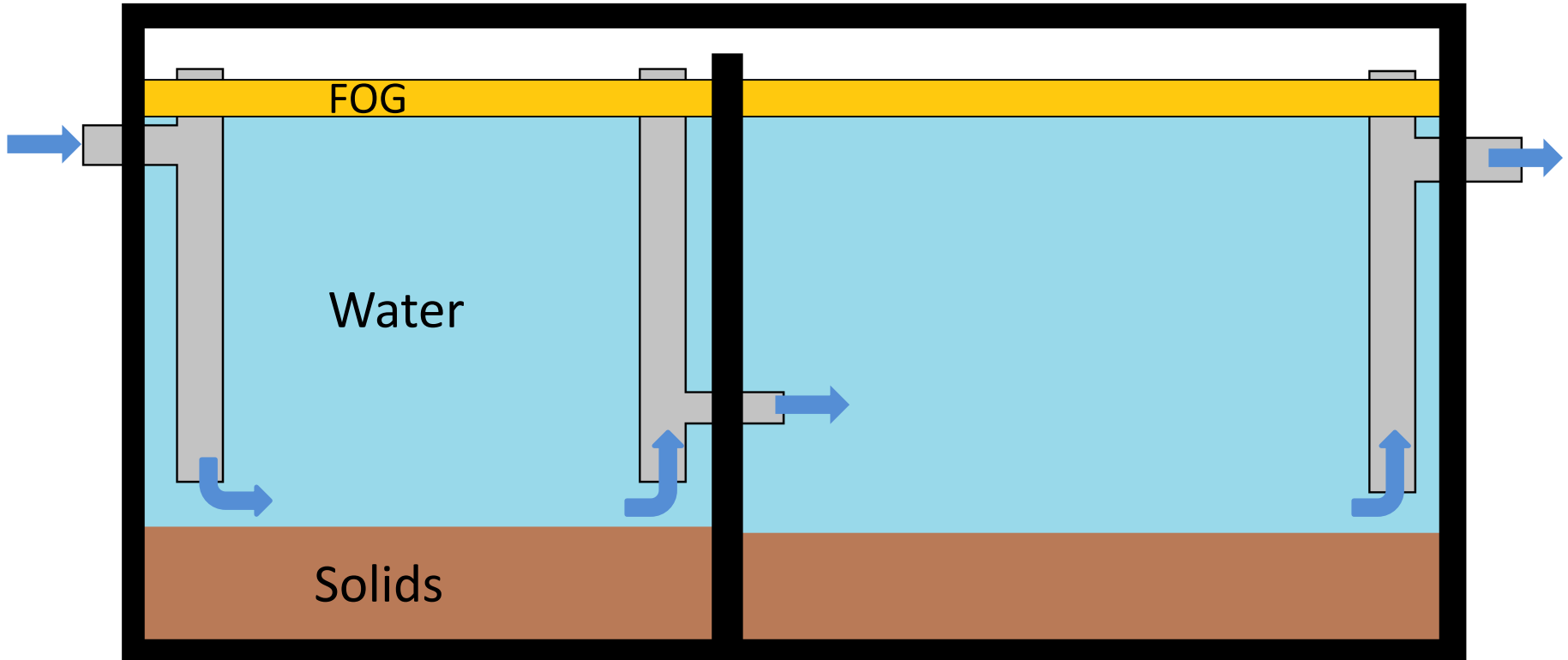
Check the certification method that was used to meet the requirements of the FOG Control Program in the previous six months (*Only One Certification Criteria is Required to be Met*):

Grease Interceptor Cleaning and Inspection – In the previous six months, our grease interceptor was maintained by a contractor who specializes in the disposal of restaurant grease. Enclosed with this certification form is a log of the interceptor maintenance that meets the requirements of Sec. 28.308(4)(a)(i-vi) of the Ames Municipal Code.

Grab Sample – Enclosed with this certification form is a copy of the Oil and Grease analysis for a grab sample that was collected at our Food Service Establishment. The sample collection and analysis meet the requirements of Sec. 28.308(4)(b)(i-ii) of the Ames Municipal Code and the sample results did not exceed 300 mg/L.

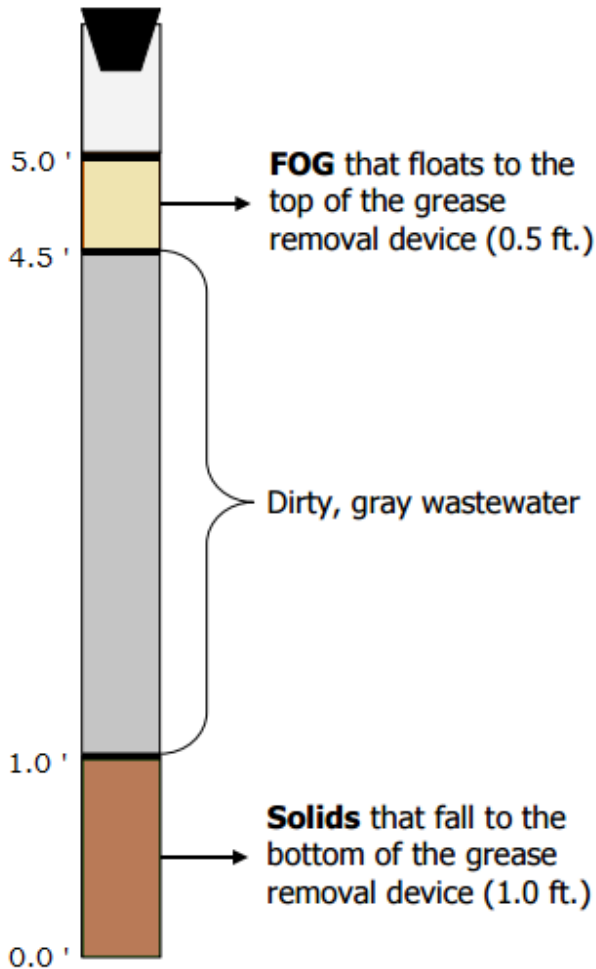
Kitchen Best Management Practices (BMPs) – Enclosed with this certification form is a copy of the Kitchen BMP documentation from the previous six months. This documentation is being kept in a written logbook that details all grease control activities at the Food Service Establishment. The logbook meets all of the required conditions according to Sec. 28.308(4)(c)(i-v) of the Ames Municipal Code.

Basic Grease Interceptor Operation



- Solids settle to the bottom
- FOG floats to the top

How full is too full?



Ames Municipal Code

- No more than 35% at any cleaning
- Average for all cleanings during review period must be 25% or less

Example

$$\begin{aligned}\% \text{ Full} &= (\text{Fog (ft)} + \text{Solids (ft)}) / \text{Total Depth (ft)} \\ &= (0.5 + 1.0) / 5.0 \\ &= 1.5 / 5.0 \\ &= 30\%\end{aligned}$$

Too Full

Filling out the Maintenance Logs



City of Ames
 Water and Pollution Control Department
 300 E 5th St, Building #1
 Ames, IA 50010
 Phone: (515)239-5150 ♦ Fax (515)239-5251

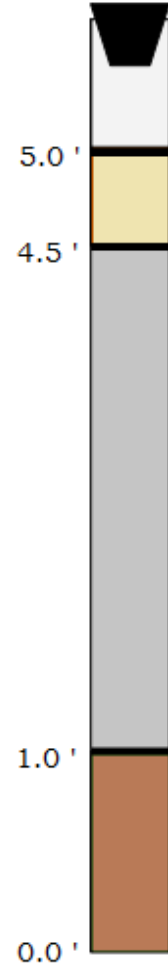
Fats, Oils, and Grease (FOG) Control Program – Grease Interceptor Maintenance Log

Facility Name:	Ames/ISU Ice Arena
Address:	1507 Gateway Hills Park


Date	Grease Hauler Company	Depth Measurement (ft.)			Percent Full (A + B) / C	Grease Disposal Location	Service Comments	Grease Hauler Representative (Signature)
		FOG (A)	Solids (B)	Designed Liquid Level (C)				
8/6/15	Acme	0.5	1.0	5.0	30%	AMES WPC	None	

I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate, and complete. All records of maintenance and cleaning shall be retained for 3 years. Failure to provide copies of maintenance and cleaning logs during an inspection by the City of Ames Water and Pollution Control Facility may result in surcharges, fines, or other penalties.



Name:	Amanda Moore	Title:	Recreation Coordinator
Signature:		Date:	1/5/2016







Another Example



GREASE INTERCEPTOR/TRAP MAINTENANCE F.O.G. REPORT


SITE INFORMATION
BUSINESS NAME: 
ADDRESS: 
PHONE #: _____
CONTACT: _____

TYPE OF FOOD SERVICE ESTABLISHMENT (FSE)
 FAST FOOD COFFEE SHOP/DELI GROCERY STORE
 FULL SERVICE RESTAURANT BAR HOSPITAL/RESIDENCE HOME
 SCHOOL FOOD PROCESSING OTHER (SPECIFY)

WASTE HAULER INFORMATION
COMPANY NAME: 
STATE LICENSE #: 
ADDRESS: 
PHONE #: 
TECHNICIAN(S): _____

INTERCEPTOR/TRAP INFORMATION
INTERCEPTOR CAPACITY 1000 GALLONS INTERIOR ABOVE GRADE
GALLONS PUMPED 1079 GALLONS EXTERIOR BELOW GRADE


MAINTENANCE INFORMATION & RESULTS
MEASUREMENTS (INLET INSIDE)
TOTAL FLUID LEVEL 50 INCHES
F.O.G. LEVEL (TOP) 13 INCHES
SOLIDS LEVEL (BOTTOM) 14 INCHES
F.O.G. PERCENTAGE 54 %

PUMPING INTERVAL 3 mo. RECOMMENDED INTERVAL 

PREVIOUS SERVICE / PUMP DATE 07/23/15

DISPOSAL LOCATION PRIVATE

COMMENTS: _____

TECHNICIAN SIGNATURE  DATE 10/15/15

- Date
- Name of FSE
- Hauler Company & Employee
- Percentage Full
- Disposal Location
- Service Comments

Common errors/problems

- ❖ No records/logs
- ❖ Not including all records
- ❖ Information missing
- ❖ High percentages
- ❖ Disposal location

Cannot include too much information

Grab Sample

Method of Certification

Check the certification method that was used to meet the requirements of the FOG Control Program in the previous six months (*Only One Certification Criteria is Required to be Met*):

Grease Interceptor Cleaning and Inspection – In the previous six months, our grease interceptor was maintained by a contractor who specializes in the disposal of restaurant grease. Enclosed with this certification form is a log of the interceptor maintenance that meets the requirements of Sec. 28.308(4)(a)(i-vi) of the Ames Municipal Code.

Grab Sample – Enclosed with this certification form is a copy of the Oil and Grease analysis for a grab sample that was collected at our Food Service Establishment. The sample collection and analysis meet the requirements of Sec. 28.308(4)(b)(i-ii) of the Ames Municipal Code and the sample results did not exceed 300 mg/L.

Kitchen Best Management Practices (BMPs) – Enclosed with this certification form is a copy of the Kitchen BMP documentation from the previous six months. This documentation is being kept in a written logbook that details all grease control activities at the Food Service Establishment. The logbook meets all of the required conditions according to Sec. 28.308(4)(c)(i-v) of the Ames Municipal Code.

Time and date of sample is determined by City of Ames W&PC staff.

Kitchen Best Management Practices

Method of Certification

Check the certification method that was used to meet the requirements of the FOG Control Program in the previous six months (*Only One Certification Criteria is Required to be Met*):

Grease Interceptor Cleaning and Inspection – In the previous six months, our grease interceptor was maintained by a contractor who specializes in the disposal of restaurant grease. Enclosed with this certification form is a log of the interceptor maintenance that meets the requirements of Sec. 28.308(4)(a)(i-vi) of the Ames Municipal Code.

Grab Sample – Enclosed with this certification form is a copy of the Oil and Grease analysis for a grab sample that was collected at our Food Service Establishment. The sample collection and analysis meet the requirements of Sec. 28.308(4)(b)(i-ii) of the Ames Municipal Code and the sample results did not exceed 300 mg/L.

Kitchen Best Management Practices (BMPs) – Enclosed with this certification form is a copy of the Kitchen BMP documentation from the previous six months. This documentation is being kept in a written logbook that details all grease control activities at the Food Service Establishment. The logbook meets all of the required conditions according to Sec. 28.308(4)(c)(i-v) of the Ames Municipal Code.

Kitchen Best Management Practices (BMPs)

- ❖ Train staff
- ❖ Scrape/Dry wipe dishes
- ❖ Use strainers in sinks
- ❖ Dispose of food waste in trash/recycle
- ❖ Do not pour oil/grease down drains or toilets
- ❖ Limit use of garbage disposals
- ❖ Post 'No FOG' signs



Kitchen BMP Checklist



City of Ames
Water and Pollution Control Department
300 E 5th St, Building #1
Ames, IA 50010
Phone: (515)239-5150 • Fax (515)239-5251

Facility Name:	
Address:	

Fats, Oils, and Grease (FOG) Control Program – Best Management Practices Checklist

	Yes	No	N/A
1. Kitchen staff and other employees have been trained about how they can help ensure BMPs are implemented. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. 'No Grease' signs have been posted above sinks and on dishwashers. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Pots, pans, and other dishes are dry wiped prior to dish-washing. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Food waste is disposed of by recycling and/or solid waste removal. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Strainers are used in sinks to prevent food scraps and other solids from entering the plumbing/sewers. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Outdoor grease and oil storage containers are covered/secured. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Kitchen exhaust systems are routinely cleaned. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Employees refrain from pouring grease down sinks or into toilets. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



City of Ames
Water and Pollution Control Department
300 E 5th St, Building #1
Ames, IA 50010
Phone: (515)239-5150 • Fax (515)239-5251

	Yes	No	N/A
9. Garbage disposals are used sparingly or not at all. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Waste cooking oil is recycled. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Additives and emulsifiers are not used for grease control/removal without prior approval from the Water & Pollution Control Director. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Grease Interceptor has been maintained by a contractor that specializes in the disposal of restaurant grease. A maintenance log is also attached. Comments:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate, and complete. All records of maintenance and compliance shall be retained for 3 years. Failure to provide copies of maintenance and compliance logs during an inspection by the City of Ames Water and Pollution Control Facility may result in surcharges, fines, or other penalties.</i>			
Name:		Title:	
Signature:		Date:	



City of Ames
Water and Pollution Control Department
300 E 5th St, Building #1
Ames, IA 50010
Phone: (515)239-5150 ♦ Fax (515)239-5251

Fats, Oils, and Grease (FOG) Control Program Certification Form

Food Service Establishment (FSE) Information

FSE Name: AMES/ISU ICE ARENA
On-Site Contact Name: AMANDA MOORE
Address: 1507 GATEWAY HILLS PARK
City: AMES State: IA Zip: 50014 Phone: 515-292-6835
Email: AMOORE@CITY.AMES.IA.US

Authorized Representative

Contact Name: AMANDA MOORE
Address: 1507 GATEWAY HILLS PARK
City: AMES State: IA Zip: 50014 Phone: 515-292-6835

Check this box if the above contact information has changed and provide current contact information on the reverse side.

Method of Certification

Check the certification method that was used to meet the requirements of the FOG Control Program in the previous six months (*Only One Certification Criteria is Required to be Met*):

- Grease Interceptor Cleaning and Inspection – In the previous six months, our grease interceptor was maintained by a contractor who specializes in the disposal of restaurant grease. Enclosed with this certification form is a log of the interceptor maintenance that meets the requirements of Sec. 28.308(4)(a)(i-vi) of the Ames Municipal Code.
- Grab Sample – Enclosed with this certification form is a copy of the Oil and Grease analysis for a grab sample that was collected at our Food Service Establishment. The sample collection and analysis meet the requirements of Sec. 28.308(4)(b)(i-ii) of the Ames Municipal Code and the sample results did not exceed 300 mg/L.
- Kitchen Best Management Practices (BMPs) – Enclosed with this certification form is a copy of the Kitchen BMP documentation from the previous six months. This documentation is being kept in a written logbook that details all grease control activities at the Food Service Establishment. The logbook meets all of the required conditions according to Sec. 28.308(4)(c)(i-v) of the Ames Municipal Code.

Authorized Representative Certification

Signature: _____ Date: _____

I certify that this document and all enclosures were prepared under my direction or supervision and the information submitted is, to the best of my knowledge and belief, true, accurate, and complete.

Please submit the completed form, signed and dated by one of the following ways:

Water Pollution Control
56797 280th St
Ames, IA 50010

Scan and Email:
fog@city.ames.ia.us

Fax:
(515) 233-0454

Cost of Non-Compliance

- ❖ Cost of clearing blockages
 - \$800 - \$1,200

- ❖ Fine up to \$1,000

- ❖ Surcharge
 - Added to utility bill for 6 months
 - \$2.54/100 cubic feet of sewer usage

- ❖ Fee
 - \$75.00/month
 - Must meet one of two criteria
 - Not billed for sewer usage
 - Sewer usage not representative of food service

Timeline of Program

- ❖ Two Review Periods/year
 - January 1 – June 30
 - July 1 – December 31
- ❖ Restaurant Surcharge or Fee assessed to non-compliant FSEs beginning in January 2017.

Grease Hauler Contractors

A-1 Complete	(515) 265-3986
All Clean of Iowa	(515) 334-0670
Anderson Plumbing	(641) 792-5317
Behle, Inc.	(515) 598-5279
Best Portable Toilets	(515) 453-2211
Davis Septic Tank Service	(515) 202-9596
Draintech	(515) 233-3700
Earl's Sanitation	(515) 434-2669
Forest Septic	(515) 232-2622
Gudmonson Service	(515) 576-4991
Hoodz of Central Iowa	(515) 278-1149
Hydro-Klean	(515) 283-0500
Jim's Johns	(515) 288-0924
River to River Onsite Septic Solutions	(515) 987-3913
Roto Rooter	(515) 292-9277
Seneca Waste Solutions	(515) 240-2137
Sweet Honey, Inc.	(515) 402-0094
Wiegert Disposal	(641) 764-2389

This list does not include all grease haulers and in no way implies certification or constitutes acceptance of the work of the listed companies. The City of Ames shall not be responsible for the service provided by any companies on this list.



CITY OF
Ames™

Dustin Albrecht, Environmental Specialist

Phone: (515) 239-5150

E-Mail: dalbrecht@cityofames.org

FOG Website: <http://www.cityofames.org/FOG>