FOG 101: Grease Interceptors & Traps, Inspections, Other Field Experiences (Diary of a FOG Inspector)

2012 North Carolina Pretreatment Consortium Workshop - Greensboro, NC
December 12, 2012
A little hauled waste humor to get us started
Key Elements of FOG Program

- EPA Region IV CMOM Policy Document
  - Legal Authority
  - Plan Review & Design Standards
  - Inspections
  - Permitting / Control Mechanisms
  - Enforcement
  - Communication
  - Performance Measures
  - Public Education
  - Information Mgt. System
Lots of Reasons for FOG Program

- POTW
  - SSOs
  - Sewer line cleaning, repair & replacement costs
  - Sewer Pumping Station equipment & maintenance impacts
  - WWTP equipment & maintenance impacts
  - WWTP treatment costs
  - Odors & contribution to hydrogen sulfide generation

Estimated that a full service restaurant will cost a POTW at least $500 per year for BOD5, TSS and FOG treatment at the WWTP
Food Service Establishment’s waste fats, oils & grease - 2 Types...

- **“Yellow” grease**: inedible and unadulterated spent FOG removed from FSE. Major source of yellow grease is deep frying. Put this type grease in the grease recycle bins, normally at the back of the FSE.

- **“Brown” grease**: floatable FOG, settled solids and associated wastewater retained by grease interceptors and grease traps.
Defining Fats, Oils & Grease (FOG)

FOG: Organic polar compounds derived from vegetable/plant or animal sources that are composed of long chain triglycerides (3 fatty acids and a glycerol)

Reminder: Comment on the butter!
INSPECTIONS: SAFETY

• Vehicles/Traffic
  – Safety Vest, Vehicle equipped with flashing lights, orange road cones or barricades

• Dangerous Gases, Confined Space
  – Hydrogen sulfide, methane

• Proper Safety Equipment
  – Steel Toed Boots or Shoes are a must
  – Gloves, safety glasses, flashlight, first aid kit
  – Careful when opening manholes
Do enough inspections and you find some interesting things...
Interesting...

Where are you?

COKE EEL
Inspections

Problem if you see this...

Safety issue
Sewer Line FOG- Clear vs. Interference
Identify FOG impact. If moderate to heavy FOG then enforcement actions should be taken. Tracking of information should be in a database, and the sewer maintenance personnel should keep records of cleaning frequency.
Visual Observations

• Check for location of sewer clean out covers, construction activities/pavement repair.
  – This gives you indication of the location of the FSE sewer line and if they have had recent sewer problems.
Outdoor Mop Sinks

Uncovered Mop Sinks cause I/I to sewer system and many times the mop sinks are upstream of the grease interceptor. Outdoor mop sinks should be covered.

Gutter discharging to mop sink:
Inflow & Infiltration
Automated grease recycle container overflow due to faulty level indicators
FOG dumping & spills

Notice black area at the top of the wood fence

Notice black area along the guard rail

Black area on concrete pad and behind concrete pad
FOG dumping & spills

FOG dumped over fence and over 1 ft deep, going down hill to tributary
Recon – things to look for before you talk to the FSE owner/manager. Contact other Depts....Health, Codes, Stormwater
FSE with no Recycle Container...
Just take out back and dump in storm sewer

150 yds downstream the grease is seen in the small tributary

Analysis done for fatty acids on this site. Tell story
Vent Hood FOG impacts
Check Downstream Manholes

• Note the sewer line slope
  – Sewage flowing fast down a hill? Need to check MHs further downstream.
  – General rule check immediate downstream MH and next 2 downstream as well, depending on FSE menu and grease control equipment installed

• Any sewer line FOG obstruction?
  – Slight (<10%) normally what we call “wings” developing
  – Moderate (10% to 33%) – ww still flowing ok, and can be scheduled for cleaning, not emergency
  – Heavy (>33%) – Blockage, obstruction, interference of sewer line. Cleaning necessary within 1 to 10 days.
    • Heavy FOG >50% blockage is emergency, need to clean within matter of hours to prevent SSO event.
FOG Blockage % ID

- <5% Light film
- 10% Slight "wings"
- 25% Moderate
- >25% Heavy
Communication is Huge!

• Industrial Pretreatment Coordinator must have good communication with the Sewer System Maintenance Team.
  – Identification of FOG hotspot areas
  – Identification of specific cause of the blockage or sanitary sewer overflow (SSO) event
  – Corrective Action or Enforcement Action must be communicated to Food Service Establishment and make sewer maintenance team aware.
  – Good communication results in decreased sewer line cleaning of FOG hotspot areas, reduced blockages and SSOs, and overall reduced costs to the City.
SSO and Sewer Blockage Recordkeeping and Reporting.
Are you giving FOG to much credit as Primary Cause?

- Primary Cause vs Secondary Cause
  - FOG
  - Roots
  - Gravel
  - Debris-other (i.e. vegetables)
  - Infiltration/inflow

- Documentation: Date, Time (when identified, when corrected), Volume of SSO, Did SSO reach receiving stream?, Location, Sewer Line Segment, Corrective Action Taken, Enforcement Action Taken, Prevention of future SSOs or blockages.

Some Cities that have been inspected are not properly identifying and documenting blockages and SSOs.
Sewer Cleaning

• What is response to a FOG blockage?
• Water Jetting – Be careful not to wash heavy or moderate FOG downstream because this can cause a future SSO or obstruction.
• Best to Vactor heavy FOG
CCTV

- Identify specific FOG sources
- Record sewer connection information and pictures or video so corrective action can be taken. This is quickest and best way to have food facility install or upgrade their grease control equipment
Sewer Maintenance & the FOG Program

• Considerations
  • Sewer Slope
  • Sewer Materials
    • FOG can cause corrosion
    • Some Food Service Facilities have low pH, low alkalinity, high temperature discharges (coffee shops)
  • Sewer Structure
    • 90 degree turns
    • Connections not going to invert of sewer

Does a particular sewer line segment need to be repaired or do we continue to do maintenance due to a slope or structure issue?
Communication & Data Tracking are CRITICAL

• FOG related SSOs and blockages. ID following
  – Sewer line segment impacted
  – Commercial or Residential, assist with source identification
  – Confirm primary cause is FOG. May be roots, structural, gravel, rags.
  – From information received from CCTV and Sewer Cleaning Personnel the Pretreatment staff will be able to implement enforcement action

• Goal is to not have to do repeat cleaning & sewer maintenance. Be able to move to new sewer line segments
GREASE CONTROL EQUIPMENT

Grease Interceptor or “Outside, underground tank”

Grease Trap or “Inside, under-the-sink units”, “floor traps”, and “outdoor floor traps”
Grease Control Equipment
Grease Interceptor

Influent T

Effluent T

Clean Outs

Manhole Covers

Grease Layer

Food Solids

Sanitary T

2/3 Depth of tank

Baffle

+/- 6" Slot

Vent

Clean Outs

To Sewer
## Water and Oil Density

<table>
<thead>
<tr>
<th>SUBSTANCE</th>
<th>lbs./gallon</th>
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<tbody>
<tr>
<td>Water</td>
<td>8.34</td>
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<tr>
<td>Peanut oil</td>
<td>7.62</td>
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<tr>
<td>Olive oil</td>
<td>7.66</td>
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<tr>
<td>Soybean oil</td>
<td>7.73</td>
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<tr>
<td>Corn oil</td>
<td>7.69</td>
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<tr>
<td>Cocoa butter</td>
<td>8.04</td>
</tr>
<tr>
<td>Coconut oil</td>
<td>7.67</td>
</tr>
<tr>
<td>Sesame oil</td>
<td>7.66</td>
</tr>
</tbody>
</table>

Water has higher density than oil so the oil will be on top of the water.
Grease interceptor materials

Check to make sure new GI’s have load bearing risers

If Plastic or Fiberglass- make sure of traffic load bearing capacity
Outlet T material

PASS

FAIL
Flexible outlet Ts attached to wall: NOT ACCEPTABLE
Flexible material (SD-35 plastic) attached to wall in interceptor will eventually be floating in interceptor.

Best policy is for no outlet T to be attached to the wall of the interceptor.
No Inlet T = “Fail”

- Does not allow for proper retention time
- Clogs, backups in facility are more likely
- Shortcircuiting of kitchen wastewater occurs

FOG layer itself will block inlet wastewater flow
Grease Interceptor Effluent Filter is used in some Cities
Field Case #1
Have 2000 gallon GI that is pumped every 2 months with proper inlet and outlet Ts, and baffle wall...but still have heavy FOG in sewer

Why is heavy FOG still in downstream sewer line?
Connections to Grease Interceptor

- In some cities, as much as 40% of the food service establishments will not have all kitchen wastewater lines connected to the interceptor. (POTW average – 20 cities: 15%)
  - This includes some franchise facilities
- Dye testing is necessary in some instances to ensure 3 compartment sink, pre-rinse sink to dishwasher, and floor drains are connected.
- For new facilities make sure kitchen wastewater lines are properly connected.
Dishwashers

- Studies indicate that when dishwashers are connected to the interceptor it can have detrimental effect, so need to size accordingly or not connect if pre-rinse sink is used.

  - High Temperatures
    - MMS sample results from one location that had two 1000 gallon interceptors in series only had a 7 degree F drop (109* to 102*) in temperature through both interceptors from 8pm to 11pm

- Soaps, surfactants

- High flow rate

  Case by case decision, consider type of FSE
Time of Day & Sampling

• Highest FOG results for most facilities
  – 11am to 1:30pm
  – 6pm to 11pm

• Example: Buffet Restaurant
  – 10:00am 22 mg/L O&G
  – 11:30am 320 mg/L O&G
  – 12:40pm 530 mg/L O&G
  – 1:30pm 270 mg/L O&G
  – 3:30pm 150 mg/L O&G
  – 5:00pm 95 mg/L O&G
  – 9:00pm 210 mg/L O&G
Interceptor Field Study (Full Service FSE)

- 25 days after GI pump (grease layer 5”)
  - O&G removal efficiency= 96% (Eff O&G 103 mg/L)
  - TSS removal efficiency= 57%
  - BOD5 removal efficiency= 13%

- 67 days after GI pump (grease layer 7”)
  - O&G removal efficiency= 88% (Eff O&G 115 mg/L)
  - TSS removal efficiency= 29%
  - BOD5 removal efficiency= 21%

- 95 days after GI pump (grease layer 10”)
  - O&G removal efficiency= 80% (Eff O&G 190 mg/L)
  - TSS removal efficiency= 23%
  - BOD5 removal efficiency= 4%

*5 other FSEs sampled, with similar results. After 85 to 95 days, O&G removal eff. 80% or lower.
% Capacity of Interceptor

- MMS sample results (60 FSEs), other studies in Colorado, and WEF information indicate that when the FOG layer & food solids in the interceptor reaches 25% to 33%, then it is time to pump.
  - FOG, TSS and BOD removal efficiency decreases due to reduced retention time.
  - Food solids layer will be approximately 2x the FOG layer. Exceptions are FSEs that prepare fish, chicken, or use rice - these will have food solids layer 2x to 4x the FOG layer.

25% rule for pumping GI
Field Case #2

Loan Company calls wastewater department regarding odors in their building. They call plumber and he says it is not a problem with their plumbing. Hydrogen sulfide odors are strong in the Loan Co. bldg and people are getting sick. A water leak from the side of the building is noticed. What’s the problem?
• Interceptor maintaining structural integrity?
  – Possible parking lot collapse
  – Half of concrete gone
  – Wastewater depth not reaching outlet T, or partially filled interceptor after 30, 60 or 90 day interval.
  – How do you prevent interceptor deterioration problems. One answer is **interceptor certification program.**
pH problems can be present

- The pH of a FSE interceptor discharge can be very low (acidic).
- Expect ~ 5.0 s.u.
- Can be even lower with specific types of FSEs (sugar impact)
Hydrogen Sulfide damage can result in downstream sewer from FSEs
Other sources of corrosion

*Food Service Establishments
*Coffee Shops (coffee pH 4.6 to 5.1)
*Bakeries, FSEs with high sugar use

Industrial Users: Dairy products, colas

Work with Collection System Support & Preventive Maintenance Personnel

Sewer corrosion below a coffee shop
Field Case Study #3

- Franchise FSE with 1,500 gallon grease interceptor had chronic discharge of FOG to the City sewer system.
- City started escalation in enforcement action...requested implementation of BMPs, check all kitchen fixtures to make sure attached to grease interceptor, do GI certification (found “hanging” baffle wall) and then more frequent pumping of the interceptor to every 60 days
- None of the above worked to prevent FOG in the sewer
Solution – New 2,000 gallon grease interceptor installed

• New GI installed in SERIES with current GI (never install additional GI in parallel operation)

• Total Estimated FOG prevented from going to City sewer in one (1) month: 1,459 pounds

• Total Estimated FOG prevented from going to City sewer in one (1) year: 17,508 pounds*
  *8.75 tons of FOG per year

What if my measurements of the FOG were off by 50%? 4 tons is still a lot
Grease Interceptor & Grease Trap Certification Program Alternative

Certification Class Agenda

• PowerPoint Presentation
• Questions from Class Attendees
• Test
  – 15 questions (Must have 11 of 15 correct-73%)
  – Multiple choice and True/False
• Issuance of Certification Cards
Objective of Certification Class

• Training of **Food Svc. Establishments (FSE)**, grease waste haulers, plumbers, and engineers to be able to accurately identify improper grease interceptor and grease trap operation and components, and to **properly correct any problems**.

• Ultimately, to prevent Sanitary Sewer Overflows and decrease sewer maintenance costs
GREASE INTERCEPTOR CERTIFICATION  (Form A)

Every food service establishment in the Metro Nashville Department of Water & Sewerage Services' area must have their grease interceptor inspected annually, as required by their FOG permit, to verify that all components of the grease control equipment are present and in good working condition. Furthermore, the inspection will identify any structural problems with the grease interceptor.

Facility Name: ____________________________________________ Phone #: ____________________________

Address: ____________________________________________ City: _________________________, TN. Zip Code: ____________

PASS       FAIL     

1. Interceptor completely emptied and cleaned before inspection? □ □

2. There is access to all interceptor chambers for cleaning and inspections? □ □

3. Influent (inlet) T is attached and extends downward at least 2/3 depth of tank? □ □

4. Effluent (outlet) T is attached and extends downward to within 12" of tank bottom? □ □

5. Effluent (outlet) T is made of non-collapsible material that does not easily flex or bend (i.e. minimum schedule 40 PVC, etc.), and is secure, not allowing fats, oils or grease to escape around edges? □ □

6. Interceptor tank does NOT have visible holes or leaks? □ □

7. Mid-wall baffle(s) is secure and operational? □ □

8. Interceptor maintaining structural integrity? □ □

9. No Sewer clean-out covers missing or damaged? □ □

* IMPORTANT REQUIRED INFORMATION & RESPONSE: If the answer to any of the above questions is "Fail", the equipment has failed certification. A statement of the plan of action to be taken, with date to be completed, needs to be provided on the attached sheet under "Response Comments" (attach additional sheets to explain corrective action if necessary):

Inspector Certification – This grease interceptor has □ PASSED  □ FAILED certification.

I ___________________________ of ___________________________  
(print name of inspector) (print company name)

certify that the above listed facility has an approximate _____________ gallon capacity interceptor. I have examined the interceptor and provided the above information.

__________________________  ____________________________  ____________________________
(signature)  (date)  (phone number)

Facility Owner/Manager Certification

I ___________________________  
(print name) 
certify to the best of my knowledge the above statements to be true and correct.

__________________________  ____________________________
(signature)  (date)

SUBMIT ORIGINAL CERTIFICATION FORM TO:  
Metro Water Services, FOG Control Program, 1607 County Hospital Road, Nashville, TN 37218
Diagram of Grease Interceptor on back of Certification Form

A.) Minimum 6", but not less than pipe diameter.
B.) Inlet pipe invert to be 2 1/2" above liquid surface.
C.) Inlet pipe to terminate 2/3 depth of water level.
D.) 90 degree Sweep, minimum size - 6".
E.) Sweep terminates at same level as "C"
F.) 12" from floor to end of outlet pipe.
G.) Outlet pipe no smaller than inlet pipe, minimum - 4".
H.) Minimum depth of liquid capacity - 42".
I.) Maximum distance from ceiling - 6".
GREASE TRAPS
“Under the Sink” Units

Grease Traps are intended to be used on one kitchen fixture. If more than one kitchen fixture connected to the trap, must get approval from Metro.
Grease Traps

- Flow restrictor
- Vent
No Additives (enzymes, bacteria, soaps, ketones, acids, caustics, etc...) are to be injected prior to the grease trap
For Grease Trap Certification
Connection of dishmachine to Grease Trap...no.
In this case, FAIL... pre-rinse sink connects to grease trap and
dishmachine should not be connected.

Notice anything else?....No flow restrictor or vent
GREASE TRAPS
“Under the Sink” Units

• Sizes – most common
  – 10 gpm / 20 lb capacity
  – 15 gpm / 30 lb capacity
  – **20 gpm / 40 lb capacity***
  – 25 gpm / 50 lb capacity
  – 35 gpm / 70 lb capacity
  – 50 gpm / 100 lb capacity

* 20gpm/40 lb. capacity trap is minimum acceptable size for most cities

*Flow through rate as gpm and capacity of grease for the unit is lbs.
Floor Traps- Indoor

Make sure that if the grease trap is installed in the floor that it is designed to be a “Floor” trap. If not, corrosion of trap.
Providing access for floor trap flow restrictor and vent
Floor traps (indoor and outdoor)

Fernco fitting

FLOOR TRAPS: uummmmmm... no... unless absolutely no other alternative.

Need inlet and outlet Ts

Need mid wall baffle

To prevent backups/blockages, need to clean every 2 weeks

Can advise any facilities using these that it will lead to sewer line problems, unless properly installed and all major kitchen “grease” lines are connected to trap
GREASE TRAP CERTIFICATION (Form B)

Every food service establishment in the Metro Nashville Department of Water & Sewerage Services' area must have their grease trap (under-the-sink unit) inspected annually, as required by their FOG Permit, to verify that all components of the grease control equipment are present and in good working condition.

Facility Name:_____________________________ Phone #:__________________________

Address:_________________________________ City:___________________________TN. Zip Code__________________________

1. Grease trap completely emptied and cleaned before inspection? □ PASS □ FAIL*

2. There is access to all trap chambers for cleaning? □ PASS □ FAIL*

3. Flow restrictor device is installed (before grease trap or at grease trap inlet)? □ PASS □ FAIL*

4. Flow restrictor device installation is correct (proper flow direction and orientation)? □ PASS □ FAIL*

5. Grease trap is vented (vent on flow restrictor)? □ PASS □ FAIL*

6. Grease trap has NO visible holes or leaks? □ PASS □ FAIL*

7. Baffle(s) (inlet, middle and outlet...depending on design) are secure and operational? □ PASS □ FAIL*

8. Automatic or machine dishwasher is NOT connected to the grease trap? □ PASS □ FAIL*

9. No Sewer clean-out covers missing or damaged? □ PASS □ FAIL*

* IMPORTANT REQUIRED INFORMATION & RESPONSE: If the answer to any of the above questions is “Fail”, the equipment has failed certification. A statement of the plan of action to be taken, with date to be completed, needs to be provided on attached sheet under “Response Comments” (attach additional sheets to explain corrective action if necessary):

Inspector Certification - This grease trap has □ PASSED □ FAILED certification.

I ____________________________ (print name of inspector) of __________________________ (print company name)

certify that the above listed facility has a ________ gallons per minute / ________ pound capacity grease trap. I have examined the grease trap and provided the above information.

______________________________ (signature) __________________________ (date) __________________________ (phone number)

Facility Owner/Manager Certification

I ____________________________ (print name) certify to the best of my knowledge the above statements to be true and correct.

______________________________ (signature) __________________________ (date)

SUBMIT ORIGINAL CERTIFICATION FORM TO:

Metro Water Services, FOG Control Program, 1607 County Hospital Road, Nashville, TN 37218
Mobile Food Units
Records review

• Request to see the latest grease waste hauler pump manifest, or records for last year
  – If the FSE is not aware of requirement to keep records, many will have records at their “home office”

• The pump manifest should have:
  – FSE name and address
  – Date pumped
  – Time pumped
  – Volume pumped
  – Hauler name, address
Inside the FSE
Kitchen Equipment & Menu

• Deep Fryers, Wok, grill, numerous pots for cooking, etc... indicate FOG potential vs a facility with just a hot dog roller or steamer for deli sandwiches

• What is on their menu?

• Most FSE managers will automatically say “We don’t have any grease”

Do not schedule inside interview portion of inspections between 11am to 1pm if possible. Outside FSE work can be done anytime.
Enforcement is necessary

• Adopt a FSE Enforcement Response Guide, or SOP for enforcement of FSEs
  – Consistency
  – Efficiency
• Implement on-site noncompliance notifications, or notice of deficiency to the FSE. Issue these during “routine” inspections.
• Track enforcement on FSEs, conduct follow-ups as necessary. Escalate enforcement if necessary.
### Enforcement Examples - Issuing Noncompliance Notifications onsite during inspection

<table>
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<tr>
<th># of FSEs issued:</th>
<th>21</th>
<th>18</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. GI Eff T not attached or not acceptable</td>
<td>2</td>
<td>3</td>
<td>7</td>
</tr>
<tr>
<td>2. GI Eff T not visible or accessible, estimated as FOG discharge potential</td>
<td>0</td>
<td>3</td>
<td>1</td>
</tr>
<tr>
<td>3. GI walls indicates deterioration</td>
<td>0</td>
<td>0</td>
<td>2</td>
</tr>
<tr>
<td>4. GI FOG layer and food solids layer est. at &gt;25%</td>
<td>4</td>
<td>5</td>
<td>1</td>
</tr>
<tr>
<td>5. FOG in downstream manhole from FSE</td>
<td>4</td>
<td>3</td>
<td>6</td>
</tr>
<tr>
<td>6. FSE has no GCE installed</td>
<td>1</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>7. No records of GI or trap maintenance</td>
<td>16</td>
<td>7</td>
<td>8</td>
</tr>
<tr>
<td>8. Sewer cleanout covers need to be replaced</td>
<td>4</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>9. FOG on ground/Stormwater impact</td>
<td>3</td>
<td>2</td>
<td>1</td>
</tr>
</tbody>
</table>

Total Deficiencies noted: 34 29 32
Mt. Juliet Public Works Department Sewer Maintenance
Cost related to FOG

- March 2002-Feb 2003 (Before FOG program): $35,000
- March 2003-Feb 2004: $10,000
- March 2004-Feb 2005: $5,000
- March 2005-Feb 2006: $3,000
- March 2006-Feb 2007: $1,000
- March 2007-Feb 2008: $500
Metro Nashville Total Grease Pumped & Disposed

(Before FOG program: 2002 monthly avg = 178,500 gallons)
FOG Volume and Treatment

• Is the WWTP going to accept FOG waste?
  – What will be the FOG treatment at the WWTP?
  – What will the cost per 1000 gallons be?

• Are there centralized waste treatment facilities or private grease waste hauler companies that can provide FOG treatment?

• How much FOG waste should you expect daily, monthly, or annually?

• How are you going to track FSEs pumped, and FOG volume pumped?
Public Treatment vs. Private Treatment

Metro Central FOG Volume vs. Private FOG Volume

- Grease Hauled to Central WWTP:
- Private Hauler FOG Volume
RESIDENTIAL GREASE CONTROL

Apartment complexes, duplexes, mobile home parks, and some residential areas can contribute significant FOG.

Onsite Visits, handouts, doorhangers, TV commercials, Truck decals, billboards, “can the grease”, elementary school visits/coloring books/materials, and include in FOG Mgt Policy or Ordinance enforcement response to residential FOG problems.

NO GREASE PLEASE
Residential FOG Prevention

Residential FOG education items can include:
• Decals on City vehicles, buses, etc…
• Mail out of Residential FOG Notification letters
• Phone calls to customers in areas that FOG blockages have been identified
• Brochures, doorhangers
• “Can the Grease” program
• Television commercials (No FOG Dog)

Document the residential FOG blockage and SSO response activities you do!
Do you have FOG Program info on your WEBSITE?

Environmental Compliance

II. Grease Management
   a. Grease Control - Best Management Practices (BMPs)
   b. Grease Control Inquiry Letter
   c. Fixtures Discharged to GCE
   d. Grease Management Policy
   e. Grease Management Video
   f. Mobile Food Unit
   g. Grease Interceptor Certification - Form A
   h. Grease TRAP Certification - Form B
   i. Grease Brochure
   j. Trap / Interceptor Cleaning Log form
   k. Vent Hood Cleaning Procedures and Regulations
   l. Enforcement Response Guide (FOG ERG)

m. Residential Grease Management
   1. Residential Grease Control - Best Management Practices (BMPs)
   2. Disposal of Cooking Fats, Oils, & Grease
   3. Residential Cooking FOG Restriction
   4. Educational Decal for Camera / Vactor trucks
   5. No FOG Dog Animation