

City of Akron

FOG: Through the Years

September 2023



Sydney Weeks

- ~ Associates Degrees in Science & Culinary Arts,
- ~ Bachelors of Science in Organizational Supervision,
- ~ Certifications in Grant Writing, Technical Communication, Restaurant Management, & Supervision & Management.
- ~ Currently pursuing an Associates Degree in Environmental Water & Wastewater
- ~ Started with the City In November of 2017, before that I worked in restaurants.
- ~ Current Title: Environmental Compliance Inspector II
 - ~ FOG
 - ~ Pretreatment
 - ~ Storm
 - ~ Lab





agenda



WHY AKRON
4

COLLABORATIONS
5

GREASE PRODUCTION SIZING
6

GREASE INTERCEPTOR TYPES
10

IMPORTANT NOTES
11

FOG BMP
12

SUMMARY
10

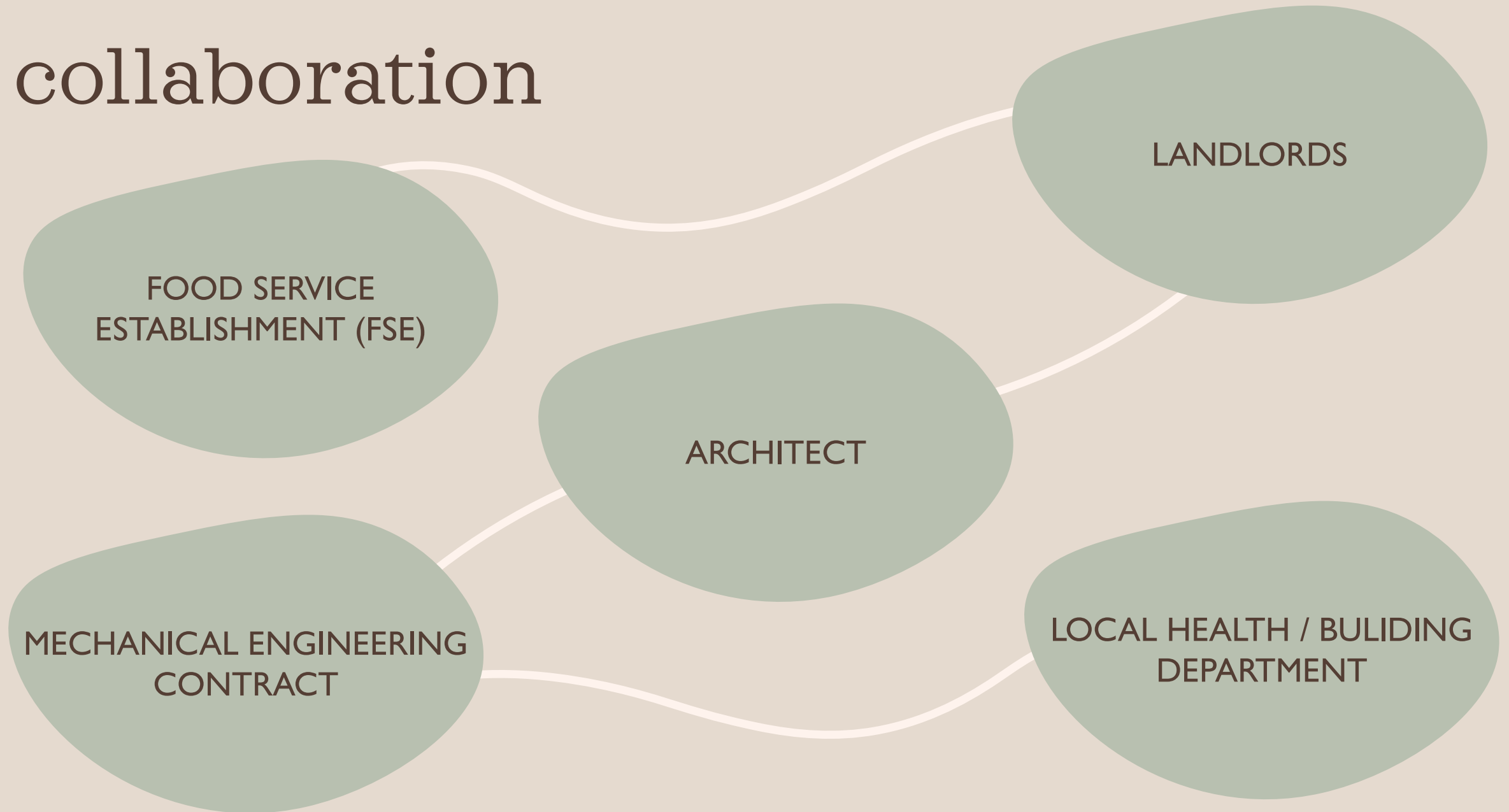
why Akron

- The FOG Program was mandated by Akron's - Capacity, Management, Operations and Maintenance requirements
- 30% of Akron's Sewers are Combined
- 20-60-20 Rule
 - 20% will be on board.
 - 60% will understand the need, still be skeptical, but are willing to go along.
 - 20% will not be on board at all.

the beginning

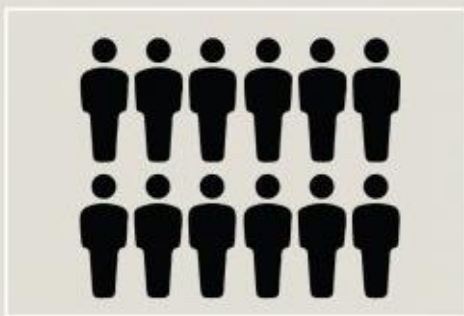
- No Ordinance/Support
- Rules changing
 - Some FSEs have grease interceptors on their dishwashers, others do not
 - Some FSEs are testing pH, others are not
- Violations
 - Some people were receiving violations while others were not
 - No legal backup for violations

collaboration



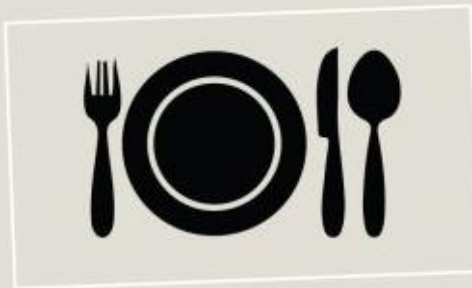
The background features a light gray base with large, overlapping organic shapes in muted olive green and a dusty rose color. In the top left corner, there is a faint, stylized illustration of a pine branch. Two thin, white, flowing lines curve across the bottom right portion of the image.

Grease Production Sizing



MEALS PER DAY

X



GREASE PRODUCTION
VALUES

[See FSE values below]

X

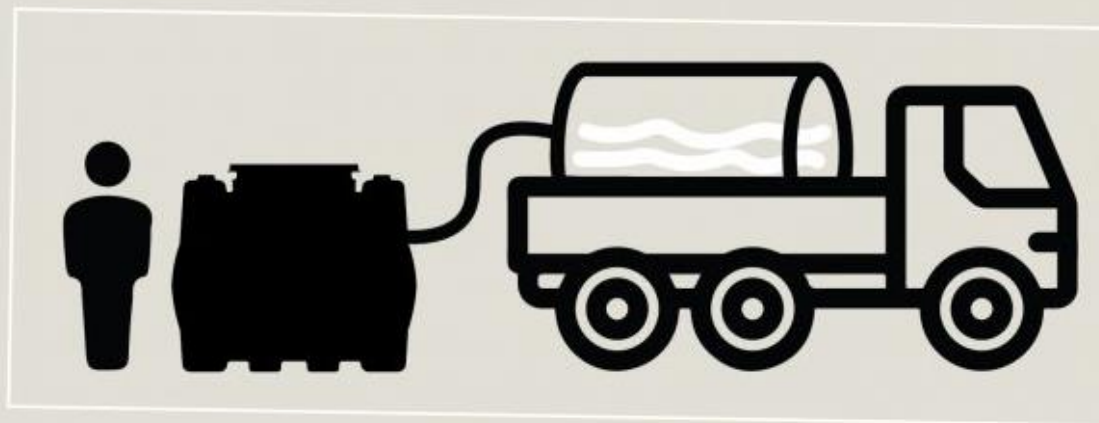


DAYS PER PUMPOUT
CYCLE

[Recommended 90 days]



=



GREASE CAPACITY NEEDED



Low

.005 lbs / meal (no flatware)
.0065 lbs / meal (with flatware)

Serves food prepared
offsite or food that
requires minimal
preparation and/or
warming like a
coffee or
deli shop



Medium

.025 lbs / meal (no flatware)
.0325 lbs / meal (with flatware)

Serves food from a limited
menu and/or with a limited
amount of onsite preparations
like a pizza or salad restaurant



High

.035 lbs / meal (no flatware)
.0455 lbs / meal (with flatware)

Serves a full menu of food
prepared onsite; full serve
and with a fryer like a
steakhouse or bar and grill



example

Meals per Day x Grease Production x Pump out Cycle = Grease Capacity Needed

Sandwich Shop

- 100 meals per day
- 0.005 lbs./meal
- Quarterly cleanout cycle



$0.005 \text{ lbs./meal} \times 100 \text{ meals/day} \times 92\text{-day cleanout cycle}$
 $= 46 \text{ lbs./cleanout or } 6.5 \text{ Gallons}$

- 7 pounds of grease per Gallon

types of grease interceptors



1000 GALLON



HYDROMECHANICAL

Aka Grease Trap



HIGH CAPACITY

Schier, Endura Canplas,
Trapzilla, Etc.



AUTOMATIC GREASE
REMOVAL DEVICE

Thermaco Big Dipper

important notes

FLOW CONTROL

- Required on all smaller grease traps in Akron.
- Restricts the flow entering the trap to the rated maximum for the trap.
- Important to allow the trap to hold water long enough to allow toe grease to settle out.

BAFFLES

- Helps to hold the grease near the front of the trap preventing the grease from leaving the trap.
- The grease floats, the baffles hold it back and then you can skim it off the top.

25% RULE

- After 25% full of grease and solids the grease begins to pass through the trap and into the sewer.
 - Unless trap specifies other wise, high-capacity traps.



FOG BMP SOFTWARE

“interactive web-based program that connects Food Service Establishments, Liquid Waste Hauling Companies and Municipalities using tools and training.”

- <https://fogbmp.com>

Akron fog stats

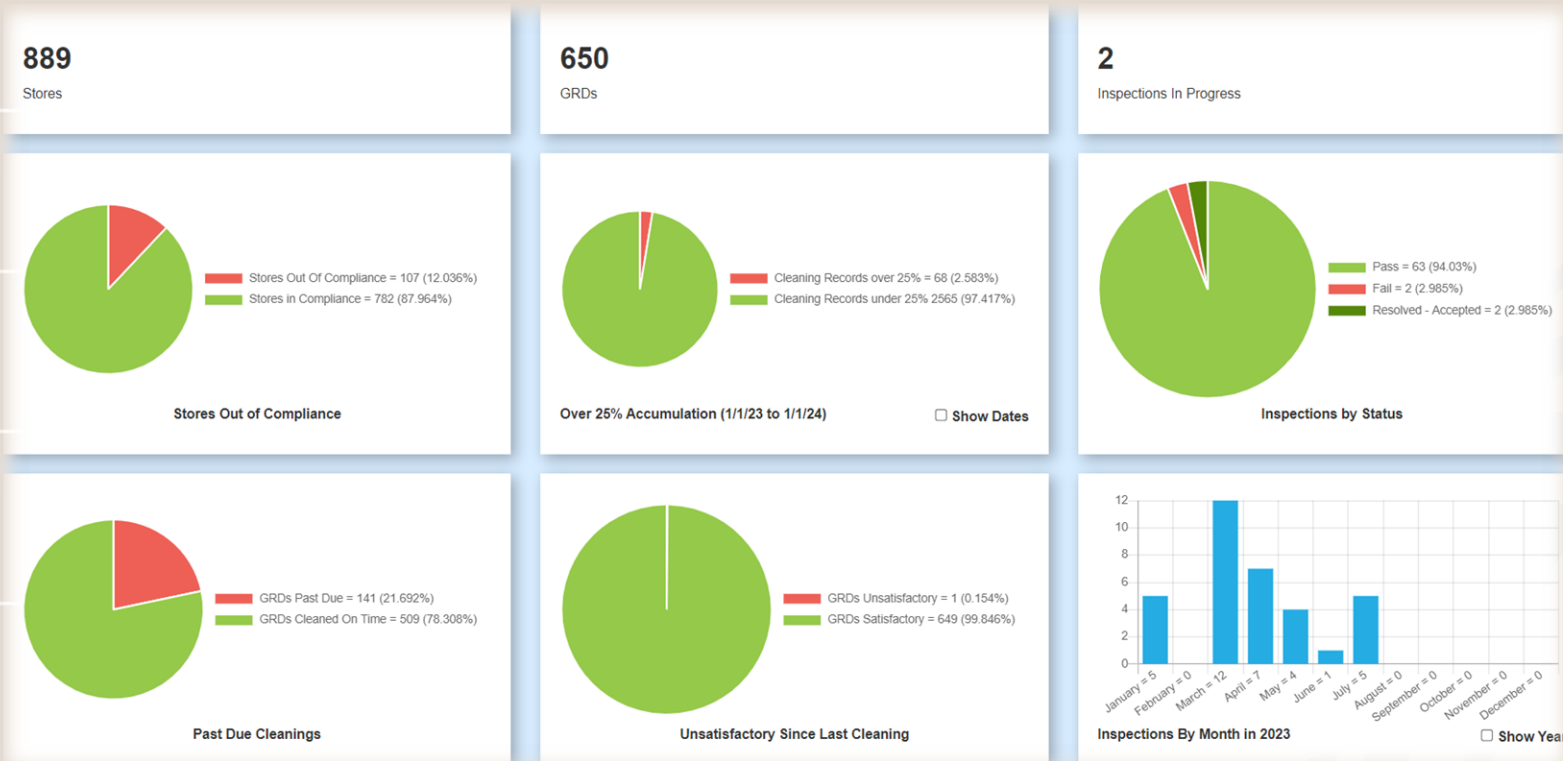
Active FSEs 889

Grease Traps 650

Out of Compliance 107 (12%)

Over 25% 68 (2.6%)

Past Due 141 (21.7%)



summary

- Started with nothing more than being told to create program
- Now have over 850 active FSEs
- Have an active ordinance and legal backing
- Growing each and every day





thank you

Sydney Weeks

sweeks@AkronOhio.gov

FOG@AkronOhio.gov

<https://www.akronohio.gov/cms/site/FOG/index.html>