

Does the City of Gainesville care about FOG management?

YES! The City of Gainesville has an ordinance Section 27-180.2(a) that specifically addresses grease. It states:

- Any wastewater that is deemed to contain excessive amounts of grease by the General Manager for Utilities cannot be discharged into GRU's collection system
- Grease traps are required at these locations in order to discharge into GRU's collection system
- Grease traps shall be cleaned at least every **30 days** or more often, as necessary, unless determined otherwise by GRU
- If grease accumulates in the wastewater collection lines, the owner/operator **will be billed** for cleaning collection lines and for any other expenses incurred



For more information, contact:



Water and Wastewater Engineering
(352) 334-3400 Ext. 1652

Grease Haulers

Myers

224 NE 16th Avenue Gainesville, FL 32601
(352) 378-2375

Beltz Liquid Waste Management

14260 W Newberry Road Newberry, FL 32669
(352) 372-7448

Florida Septic Inc.

PO Box 545 Hawthorne, FL 32640
(352) 481-2455

Darling Restaurant Service

1360 Industrial Park Road Mulberry, FL 32640
(800) 501-7848

East Star

PO Box 516 Starke, FL 32091
(904) 591-6563

Griffens Inc.

11313 SE 52nd Avenue Starke, FL 32091
(904) 964-8083

Doctor Rooter

3845 Reid Street Palatka, FL 32177
(386) 325-2634

Southeastern Maintenance and Construction

PO Box 1247 Baxley, GA 31515
(912) 367-5099



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Fat, Oil, & Grease (FOG) Management

**WANTED:
YOUR DRAIN'S**



**THE GREASE
GOBLIN**

Last seen loitering in
sinks and drains.

Did you know...

Improperly managed oil and grease from restaurants and food service establishments has become a significant problem for wastewater collection and treatment systems.

Fats, oils and greases (FOG) coat, congeal and accumulate in pipes, pumps and other equipment leading to costly and hazardous flow of waste grease into drain lines, sewer lines, lift stations and treatment plants.

Improper disposal can result in high biological oxygen demand and chemical oxygen demand levels, increased operating costs and clogged collection systems.

A large percentage of reported sewer system overflows in Gainesville are caused by FOG blockage of sewers.

Ultimately, the increased costs for operation and maintenance of the collection system and treatment works will be passed on to the owners/operators.



Why should I care about FOG management?

Sewer backups can cause extensive damage to structures, parking lots and streets as well as pose serious health threats and environmental damage.

Sewer backups can result in thousands of dollars being spent for cleanup.

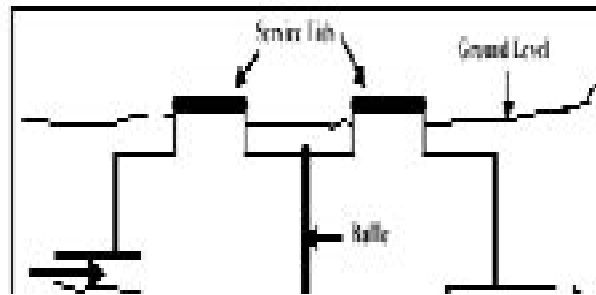
This cost will be passed onto the owners/operators

What is a grease trap?

A grease trap is designed to prevent grease, oil, solids and other debris from entering the waste stream, where it becomes a problem by clogging sewers and disrupting the water flow in the system.

The grease trap captures those wastes and contains them until a waste hauler or pumper service can properly remove them.

Basic In-Ground Grease Trap Design



Are grease traps wastewater treatment devices?

NO! Grease traps are simply primary separation devices that are designed to retain spent FOG and solids long enough for them to be manually or automatically removed.

“I’ve never looked in the thing (grease trap), never had a problem with it, it’s always worked great.”

This common misconception not only leads to the discharge of grease into the waste stream, but it also could cause potential problems for maintenance, collection and treatment systems for the whole City. Just because no visible signs of problems are occurring does not mean that the grease trap is functioning properly.

How can I clean and maintain my grease

A grease trap should be checked and maintained to ensure it is properly working.

Backups, odors and drainage problems are all signs that a grease trap is not functioning as it should.

Train all staff on the location, purpose, function, and proper maintenance of grease traps on a frequent basis.

The most important management procedure for grease traps is that a company representative be present during any cleaning, pumping or skimming performed by a contractor.

A list of grease haulers is provided on the back of this brochure. We recommend calling several companies to get the best price and service. Remember, the ultimate responsibility of keeping grease from entering the wastewater collection system is the customer’s responsibility, not the grease hauler.

DON'T FEED THE GREASE GOBLIN!	
DO	DO NOT
✓ Put oil and grease in collection containers	⊗ Pour oil and grease down drains
✓ Remove oil and grease from kitchen utensils, equipment, and food preparation areas with scrapers/towels/brooms	⊗ Wash fryers/griddles/pots/pans, and plates with water until oil and grease are removed
✓ Keep grease out of wash water	⊗ Use hot water to rinse grease off surfaces
✓ Place food scraps in collection containers	⊗ Put food scraps down drains
HELP KEEP THIS GUY OUT OF YOUR DRAIN AND IN THE HANDS OF THE PROPER AUTHORITIES!	