



Frequently Asked Questions

How often must I clean my grease trap or interceptor?

A grease interceptor shall be pumped out and cleaned every 180 days maximum or as often as necessary so that it does not exceed 25% of its working capacity. A grease trap should be cleaned at least once a day so that it does not exceed 25% of its working capacity.

Can I apply for a variance for my grease interceptor pumping frequency?

Yes, a variance may be submitted at any time to the FOG Program Manager to change the cleaning frequency as long as the FSE can demonstrate that it does not exceed 25% of the working capacity and is in compliance with its permit.

How often will my facility be inspected?

Your facility will be inspected at least twice per year or more frequently, as determined by the FOG Program Manager.

What will the inspector look for and do?

The inspector will look at all equipment and food processing and storage areas, paying special attention to the processes which produce wastewater that is discharged from the facility through the grease removal device. The inspector will also open and inspect the grease trap or interceptor and request to see all records pertaining to the maintenance and repair of the device. The inspector will ask questions to ascertain whether procedures outlined in the "Best Management Practices" manual have been implemented. Any deficiencies will be noted by the inspector, and the FSE will receive a written notice of non-compliance together with a schedule for correcting the deficiencies and a re-inspection date.

What records do I need to keep?

The FSE will need to maintain records related to grease-removal device cleaning and maintenance, BMP implementations and employee training, waste hauling manifests, sampling and sludge height for FOG solids accumulation, and records of any spills or overflows, maintenance and cleaning of the private sewer system/lateral.

Do I have to file any reports?

The FOG Program Manager may require reports of self-monitoring or any compliance schedule progress reports. The FOG Program Manager may also require a visual monitoring/inspection by use of CCTV.



Lancaster FOG Program
615 West Ave. H, Lancaster, CA 93534
Phone: (661)723-5985 Fax: (661) 723-6221
www.cityoflancasterca.org



Kitchen Best Management Practices (BMP's)

Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

Grease Container Usage

- Pour All Liquid Oil and Grease from Pots, Pans, and Fryers into a Waste Grease Container
- Prior to Washing, Scrape Solidified Fats and Grease from Pots, Pans, Fryers, Utensils, Screens, and Mats into a Container
- Use Recycling Barrels with Covers for Onsite Collection of Grease and Oil
- Empty Grill Top Scrap Baskets or Boxes into a Container

Dishwashing

- Use Rubber Scrapers, Squeegees, or Towels to Remove Food and FOG from Cook and Serving Ware Prior to Dishwashing
- Dry Wipe Food and FOG into Trash Can Prior to Dishwashing
- Do Not Discharge Wastewater with Temperatures Above 140 degrees F

Spill Prevention and Clean-up

Spill Prevention BMPs

- Empty Containers Before They Are Full to Avoid Accidental Spills
- Use a Cover to Transport Grease Materials to a Recycling Barrel
- Provide Proper Conveyance Devices to Transport Materials Without Spilling

Spill Clean-up BMPs

- Block Off Sinks and Floor Drains Near the Spill
- Clean Spills with Towels and Absorbent Material

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and Post Spill Procedures for Different Types of Spills
- Develop Schedule for Training and Refreshing Employees about Procedures
- Designate a Key Employee Who Monitors Clean-Up

Absorbent Materials and Towel Usage

- Use Disposable Absorbent Materials to Clean Areas where Grease May Be Spilled or Dripped
- Use Towels to Wipe Down Work Areas
- Use Absorbents Under Colanders in Sinks when Draining Excess Meat Fat



Food Waste Disposal/Recycling

- Used or spent oil and grease generated from fryers and other equipment can be recycled through a rendering or recycling company.

Food Grinders

- Food grinders should not be used in FSEs because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

Employee Education

An Education Program on the BMPs should be implemented consisting of:

- New Employee Training Program
- Frequent Refresher Training Program
- Kitchen BMP Signage



Las Mejores Prácticas De Gerencia De la Cocina (BMP)

Fregaderos y drenes

Drene Las Pantallas

- Esté instalado en todos los drenes
- Tenga aberturas entre 1/8" y el 3/16"
- Sea desprendible para la facilidad de limpieza
- Se limpia con frecuencia (disponga de los sólidos defendidos a la basura)

Uso Del Envase De la Grasa

- Vierta todo el aceite y grasa líquidos de los pots, de las cacerolas, y de las sartenes en un envase inútil de la grasa
- Antes de lavarse, rascado Grasas y grasa solidificadas de los pots, cacerolas, sartenes, utensilios, pantallas, y Esteras en un envase
- Utilice el reciclaje de barriles con Cubiertas para la colección de grasa y de aceite
- Cestas De Desecho Vacías De la Tapa De la Parrilla o cajas en un envase

Lavado del plato

- Utilice Los Raspadores De goma, Enjugadores, o toallas para quitar el alimento y la NIEBLA de cocinero y de las mercancías de la porción antes del lavado del plato
- Seque el alimento y la NIEBLA del trapo en Bote de basura antes del lavado del plato
- No descargue Las Aguas residuales con temperaturas sobre 140 grados de F

Prevención del derramamiento y Limpieza

Prevención BMP Del Derramamiento

- Envases Vacíos Antes de que Ellos Sea lleno evitar derramamientos accidentales
- Utilice una cubierta para transportar la grasa Materiales a un barril de reciclaje
- Proporcione El Transporte Apropiado Dispositivos para transportar los materiales sin derramarse

Limpieza BMP Del Derramamiento

- Bloque de fregaderos y del piso Drenes cerca del derramamiento
- Limpie los derramamientos con las toallas y Material Absorbente

Prevención del derramamiento y procedimiento proactivo BMP de la limpieza

- Desarrolle y fije el derramamiento Procedimientos para diversos tipos de derramamientos
- Desarrolle el horario para el entrenamiento y empleados de restauración sobre procedimientos
- Señale a empleado dominante que Limpieza De los Monitores

Materiales Absorbentes y uso de la toalla

- Utilice El Absorbente Disponible Materiales para limpiar las áreas donde la grasa puede ser derramada o ser goteada
- Utilice las toallas para limpiar abajo de trabajo Áreas
- Utilice Los Absorbentes Debajo De Colanders en fregaderos al drenar exceso de grasa de la carne



Disposición Inútil Del Alimento/Reciclaje

- Aceite y grasa usados o gastados generados de las sartenes y del otro equipo puede ser reciclado con un reciclaje compañía

Amoladoras De Alimento

- Las amoladoras de alimento no deben ser utilizadas en establecimientos del servicio de alimentos porque el volumen grande que resulta de los sólidos del alimento pueden estorbar los tubos de desagüe y/o llenar trampas y los interceptores de la grasa

Educación Del Empleado

Un programa de la educación sobre el BMP si sea el consistir en puesto en ejecución:

- Nuevo Programa De Entrenamiento De Empleado
- Entrenamiento De Refresco Frecuente Programa
- Cartel De la Cocina BMP



BMP Training Log

Staff to Review Handout and/or Training Video at Time of Hire and Every 12 Months

| Date | Employee Name | Date | Employee Name |
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GREASE INTERCEPTOR CLEANING LOG

Document Each Interceptor Cleaning/Pumping

| CLEANING FREQUENCY | | | | | CLEANING FREQUENCY | | | | |
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GREASE TRAP CLEANING LOG

Grease Trap Must Be Cleaned Everyday (LMC 13.10.420 C)

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INTERCEPTOR MAINTENANCE LOG

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INTERCEPTOR MAINTENANCE LOG

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WASTE OIL DISPOSAL LOG

Segregation and Collection of Waste Cooking Oil (LMC 13.10.440)

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Private Lateral/Sewer Maintenance Log
Any Plumbing Maintenance Must be Documented

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Notification Log

In the event of an overflow or spill, you are required to verbally notify the City of Lancaster immediately and in writing within 5 days (LMC 13.10.530 C.)

| DATE/TIME | CITY EMPLOYEE CONTACTED | REASON/NOTES | MANAGER'S INITIALS |
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Contacts: City of Lancaster Public Works

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|---|------------------|--|
| Regular Business Hours Monday-Friday 7am-5pm | | 661-723-5985 |
| After Regular Business Hours (Sheriff Dept. Front Desk) | | 661-948-8466 |
| Public Works Supervisor I | Benjamin Stewart | 661-723-5887 |
| FOG Inspectors: Specialist I | Sheldon Hix | Office: 661-723-5910 Cell: 661-510-9701 |

Mailing Address:

Public Works/Utility Services Division
Attn: FOG Program Manager
615 W. Ave. H
Lancaster, CA. 93534