



CALIFORNIA STATE
UNIVERSITY
E A S T B A Y

Fats, Oils, and Grease (FOG)

Control Program

Created: July 2011

Revised: November 2015

Fats, Oils, and Grease (FOG) Control Program

Fat, oil and grease (FOG) is a major cause of preventable sanitary sewer blockages and overflows that can cause health hazards, damage utilities, and threaten the environment. This *Fats, Oils, and Grease (FOG) Control Program* was prepared to meet the requirements of the State Water Resources Control Board Order No. 2006-0003-DWQ Statewide General Waste Discharge Requirements for Sanitary Sewer Systems.

Campus Food Service Establishments generate FOG through normal kitchen activities. Fat, oil and grease are common and can be found in items such as meat, food scraps, cooking oils, shortening, lards, dairy products, salad dressings, and butter/margarine and are commonly washed into the plumbing system through the sink during clean-up in the kitchen. Food Service Establishments on campus include Jamba Juice, Einstein Bagel, Starbucks, Dining Commons, Panda Express, Subway, and Taco Bell.

FOG is an issue, because it doesn't dissolve in water. When it enters the plumbing that discharges directly into the collections system, it can decrease pipe capacity when it cools down by coating the inside of drain pipes, causing slow drainage, and eventually block pipes both within Food Service Establishments' internal plumbing and the campus wastewater mains. In extreme cases, sewage can back up into buildings or be discharged into the environment.

FOG Source Control Program

- Educate Aramark staff and other employees about how they can help ensure BMPs are implemented. Food Service employees are trained through onsite training from management on proper procedures for dealing with grease.
- Post reminders above the sinks and on the dishwashers stating "No Grease".
- Water temperatures cannot be less than 100 F in all sinks, especially the pre-rinse sink before the mechanical dishwasher. The mechanical dishwasher requires a minimum temperature of 160 F, but the Uniform Plumbing Code (UPC) prohibits discharging the dishwater to grease traps.
- Dining facilities have three-sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing. Water temperatures are less than 100 F. (See above)
- Collect and recycle waste cooking oil into grease containers outside old union one of the containers must remain at 75% capacity and remain covered at all times.
- Food service staff will "Dry wipe" pots, pans, and dishware prior to dishwashing.
- University plumbers will monitor all grease trap or interceptor cleaning and maintenance activities to ensure the device is properly operating.
- Keep maintenance log for oil storage containers and spill kits that can be inspected regularly.
- The spill kit for dining commons will be located right inside the back door near loading dock. The spill kit for union will be kept in bookstore generator room.
- Cover outdoor grease and oil storage containers. Keep containers closed when not in use.
- Locate grease dumpsters and storage containers away from storm drain catch basins.
- Use absorbent pads or other material in the storm drain catch basins if grease dumpsters and containers must be located nearby. Do not use free flowing absorbent materials such as "kitty litter" or sawdust that can be discharges to the storm drain system.

- Every 6 months the kitchen exhaust system filters are cleaned by Universal Steam.
- Every 6 months have the grease traps and inceptors serviced. The schedule and tracking form can be found in Attachment 1.

CSUEB Grease Traps and Inceptors

Aramark will contract out service with service to empty and maintain University grease traps every 6 months.

Venue	Location	Type	Manufacturer	Capacity	Service Interval
Einstein's (2011)	South side of building	Grease Trap	Trapzilla TZ-160	500 Gallons	6 Months
Dining Commons		Grease Trap	Not Applicable	2000 Gallons	6 Months
Subway and Panda Express		Grease Trap	Jensen Precast – JZ3000EPE-G	3000 Gallons	6 Months
Starbucks (2010)		Grease Trap	GT2700-10	40 Gallons	6 Months
Taco Bell, Greens-To-Go, and Pizza Hut (2015)	Bookstore Loading Dock	Sand-oil Interceptor	Jensen Precast – JP320EE-SO	320 Gallons	6 Months
Dining Commons (2015)	Bookstore Loading Dock	Sand-oil Interceptor	Jensen Precast – JP320EE-SO	320 Gallons	6 Months

Revision Date	Prepared by:	Comments	Reviewed by:
7/7/11	Mark Almeida	New document and Section of the University "Sanitary Sewer Management Plan." Implemented by the Foundation.	Donna Placzek
11/18/15	Donna Placzek	(1) Added two new interceptors – Dining Commons and Bookstore Loading Docks. (2) Updated new restaurants	Mark Almeida

Attachment 1

GREASE INTERCEPTOR CLEANING RECORD VERIFICATION FORM

Company Name: _____

Address: _____

FACILITY	DATE	CLEANED BY	WITNESSED BY	GALLONS PUMPED	GREASE DISPOSAL SITE	REMARKS
New Union						
New Union						
Dining Commons						
Dining Commons						
Starbucks						
Starbucks						
Einstein Bagel						
Einstein Bagel						
Dining Commons Loading Dock						
Dining Commons Loading Dock						
Bookstore Loading Dock						
Bookstore Loading Dock						