

The City of Berlin has established a Fats, Oil, and Grease (FOG) Management Program to help reduce the amount of FOG that is disposed of in our sewer system. Restaurants, cafeterias, hospitals, homes, and apartments typically generate fats, oils, and grease. Most FOG results from cooking meats or using oil or grease to cook. Salad dressing, marinades, sauces, and other fat containing foods contribute to FOG. FOG gets into the sanitary sewer system by direct discharge or through the disposal of food waste containing FOG. FOG can build up within municipal sewer systems and create sewer overflow problems. Regulation of facilities that produce significant quantities of FOG is a necessary part of any wastewater collection system management program, particularly from a capacity standpoint.

Management of FOG starts with raising public awareness and reducing the incidence of direct disposal of FOG into the sewer system. Once in the sewer system, FOG can build up on the interior of the pipes, reduce pipe capacity, and increase blockages. Implementation of a successful FOG management program includes an education component to encourage the proper disposal of FOG (e.g., signs posted above sinks stating, "Do Not Dump Grease Down The Drain"). It also includes the installation of mechanical controls to prevent FOG from reaching the public sewer system if it is dumped down the drain.

Implementation of a FOG management program includes mandated grease traps/interceptors at all food service facilities, bedded care facilities, hospitals, apartment complexes, and other facilities where significant amounts of FOG are generated. A grease trap/interceptor inspection program is being established and an inspection tracking database will be established by the Department of Public Works and Health Department to track compliance of these facilities with the following City Ordinances:

Sec 16-92-5 Prohibited Materials "Solid or viscous substances including water or wastes containing fats, wax grease, or oils, whether emulsified or not, or containing substances that may solidify or become viscous at temperatures between thirty-two (32) and one hundred fifty (150) degrees (0-65 degrees C), in amounts that will cause obstruction of the flow in the POTW resulting interference."

Sec 16-96 Interceptors"Grease, oil, and sand interceptors shall be provided when, in the opinion of the Public Works Director, they are necessary for the proper handling of liquid wastes containing grease in excessive amounts, or any flammable wastes, sand, or other harmful ingredients; except that such interceptors shall not be required for private living quarters or dwelling units. All interceptors shall be of a type and City approved by the Public Works Director and shall be located as to be readily and easily accessible for cleaning and inspection." (Code 1977, § 4:321; Ord. of 8-5-91; Ord 2-5-07)

The overall goals of this FOG management program include:

- Prevent the discharge of excessive amounts of FOG to the public sewer system

- Eliminate, reduce and prevent sewer backups and overflows caused by FOG discharges
- Establish a procedure to enforce the correct installation, sizing, care, and maintenance of grease traps and interceptors
- Develop implementation methods of enforcement for the FOG management program
- Establish a record keeping database and protocol

The implementation of these goals will be accomplished through a combination of Best Management Practices including; FOG specific regulations, public education, and permitting and inspection of FOG generating facilities.