



Solid, semi-solid, or liquefied grease waste should never be disposed into kitchen sinks, mop sinks, floor drains, etc., which are connected to the sanitary sewer system.

Discharging oil and grease to the sanitary sewer system is a violation of the City of Stamford's WPCA's FOG permitted program.



STAMFORD
WATER POLLUTION CONTROL AUTHORITY

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FOG Program



STAMFORD
WATER POLLUTION
CONTROL AUTHORITY

BEST MANAGEMENT PRACTICES (BMPs) FOR FOOD PREPARATION ESTABLISHMENTS (FPEs)

The City of Stamford's ordinance for the abatement of Fats, Oils, and Grease (FOG) discharges is designed to prevent clogging of the public sewer lines.

An overview of Best Management Practices (BMPs) for preventing FOG discharge is summarized inside. Other information such as monitoring and cleaning log sheets for documenting grease trap and grease interceptor maintenance activities can be obtained from the Stamford Water Pollution Control Authority at 203-977-5768.

Tel: 203-977-5768

Best Management Practices (BMPs) for Food Preparation Establishments (FPEs) Stamford WPCA FOG Program

Preventing Fat, Oil and Grease (FOG) Discharges into the Sewer System

BMP	Reason	Benefits	Tips
Train employees about FOG BMPs.	Individuals informed and trained properly about FOG issues, should lend support for these BMPs.	BMPs outlined below, will have a better chance of succeeding if employees are trained.	Owner/operator needs to maintain a dialog with the establishment's manager about the training program that he/she has implemented.
Post "No Grease" signs in restrooms, over sinks, near floor drains, and dishwashers, and other areas where water can enter a sewer.	Signs remind staff working in the kitchens.	Reminders help: <ul style="list-style-type: none"> • Lessen grease discharges to the traps and interceptors • Prevent drain clogs • Reduce the cost of cleaning and disposal. 	Check appropriate locations of "No Grease" signs.
Use paper towels to wipe cooled FOG materials from pots, pans, and dishware prior to washing.	Wiping and disposing these materials into trash reduces discharges to FOG removal systems.	Reduces waste build-up in FOG removal units, maintenance frequency.	Remind personnel the importance and benefit of wiping cooled FOG materials, prior to washing. Observe dishwashing practices.
Dry sweep floors and clean drain screens.	Dry sweeping and cleaning drain screens limits FOG materials from entering the sewer system.	Minimizes: <ul style="list-style-type: none"> • FOG material discharges and drain clogs 	Periodically, inspect and maintain these areas to limit excess waste build-up.
Dispose of Food Waste Properly	Some recyclers will take food waste for animal feed. Food waste can also be disposed as solid waste. Do not dispose of food waste into drains or toilets.	Minimizes: <ul style="list-style-type: none"> • FOG material discharges • Potential sanitary violations • Clogging of drains 	Remind personnel of the importance of proper food waste disposal. Confirm the recycler or solid waste removal company with the establishment's manager.
Empty Grease Collection Units	Routinely inspect and empty grease collection units to avoid spills and limit potential employee injuries, i.e., slip, trips, falls.	<ul style="list-style-type: none"> • Maintains sanitary conditions • Prevents accidental discharges from entering sewer system • Protects employees from accidents 	Remind personnel the importance of routine inspections, and proper handling and disposal.
Witness Grease Trap/Interceptor Cleanings	Ensures trap/interceptor units' contents are pumped completely and cleaned properly. Partial pumping is not allowed.	Monitoring and maintaining these units properly can maximize performance.	Regularly monitor contents of units, and witness the cleaning activities.
Record Monitoring and Cleaning Information for Grease Trap/Interceptor	Helps determine approximate waste volumes and maintenance needs.	Verifies accuracy of maintenance related activities for the operator and regulatory community.	Periodically, monitor and record waste levels in units, as part of the maintenance regime.
Clean Range Hoods & Filters	Dirty range hoods and vent filters pose a fire hazard.	<ul style="list-style-type: none"> • Reduce fire hazard • Improve sanitation 	Make sure cleaning wash water does not discharge to storm drain.
Recycle Waste Cooking Oil	Reduce waste by using waste oil recyclers throughout CT, New England, and New York. A potential cost recovery opportunity.	Potential reimbursement or reduced cost associated with hauling recycled waste cooking oil.	Obtain name of recycler used. Review recycling records. Confirm records with recycler.
Cover Yellow Grease Containers Stored Outdoors	Prevent FOG materials from entering storm drains or waterways.	Reduced environmental liability, and potential employee injury.	Make certain covers are secured on containers, and absorbent materials, i.e., pads, booms, are placed around containers to limit FOG materials from flowing into storm drains or waterways.