



June 20, 2018

«Company\_Name»

«First\_Name» «Last\_Name»

«Address\_Line\_1»

«City», «State» «ZIP\_Code»

**SUBJECT: Regional Fats, Oils, and Grease (FOG) Program**

Dear Business Owner:

As you may be aware, West Valley Sanitation District's (District) regional program to control the discharge of fats, oils and grease (FOG) to the sanitary sewer system has been in place since 2008. Due to the concerted effort of the District and the food service establishments (FSEs) in our service area, we have seen a significant reduction of FOG related sewage spills over the past ten years. Although we should all be very proud of this accomplishment, we must continue our efforts to maintain this positive momentum.

On behalf of the District, FOG inspections of FSEs were performed by the City of San Jose Environmental Services Department. **However, starting in 2018 these FOG inspections will now be performed by District staff.** The District is currently in the process of updating all of the FOG related information and best management practices literature, but in the meantime please continue using the material that you have been provided from the past.

If you happen to be a new FSE operator, or just want a refresher of the Regional FOG Program, a summary is provided below.

The purpose of the Regional FOG Program is to ensure that the District and our commercial and residential customers are in compliance with state and federal requirements to prevent sewage overflows caused by FOG blockages in our sanitary sewer collection system. If overflowing sewage makes its way into the storm drain system, it could contaminate local creeks and ultimately the San Francisco Bay. In addition, these blockages could have a direct impact to you should a back-up of sewage occur at your place of business.

A District representative will perform unannounced periodic FOG inspections of your facility's grease control device (grease trap or grease interceptor). If there are issues with your grease control device, such as inadequate cleaning, missing cleaning records, mechanical defects, etc., the representative will discuss these issues with you and inform you of the corrections needed. The District representative may also request to inspect your facility and observe the methods your employees are using to manage grease. During this visit, the District representative will be happy to provide and review literature on best management practices for handling grease at your facility.

We appreciate your cooperation in making the Regional FOG Program successful and look forward to working with you to help keep our environment pollution free. For additional information regarding the Regional FOG Program, or obtain FOG related materials, please visit the District website: [www.westvalleysan.org/healthandenvironment/fog](http://www.westvalleysan.org/healthandenvironment/fog), or call for specific information regarding FOG inspections at (408) 385-3007.

Sincerely,

Jon Newby  
District Manager and Engineer  
West Valley Sanitation District