

**WEST VALLEY SANITATION DISTRICT
SEWER SYSTEM MANAGEMENT PLAN**

**SECTION VII
FATS, OILS, AND GREASE CONTROL PROGRAM**

Fats, Oil and Grease (FOG) Control Program

In many collection systems FOG is known to be a significant source, or contributor to sewer blockages in pipe and damage to pumping systems that can potentially lead to an SSO. Although service areas that include commercial food service establishments are an obvious generator of FOG, residential communities, especially those with multi-family residences can also be a significant generator. To minimize the occurrence of FOG related problems, the District has developed an effective program that includes:

- Identification and sewer cleaning
- Source Control
- Facility Inspection
- Legal authority

Identification and Sewer Cleaning

The District maintains a database in GBA that maintains historical observations and documentation of type and quantity of debris encountered in each line while cleaning. Grease is one of the debris types that are tracked. In addition, any FOG observed as part of an SSO response, or through CCTV inspection is also noted. The method and frequency of cleaning of each line is determined by taking into consideration the particular type and or quantity of debris previously found.

Source Control

The District maintains a strong working relationship with the City of San Jose's Environmental Services Department (ESD) with regard to our FOG Control Program. The ESD assists the District in both the determination of properly sized and designed grease control devices for new or remodeled food service establishments and also FOG inspection responsibilities of existing establishments. With regard to new or remodeled food service establishments, the ESD is a part of the permit process and reviewing facility plans and providing the required grease control device(s) needed. Upon receipt of an approved permit, each business that requires a grease removal device is also provided a written notification that they are required to properly maintain it and keep records each maintenance and pumping activity. Using GBA the District maintains a database of all permitted businesses that require grease removal devices.

Facility Inspection

The database also includes water use for each permitted facility and is linked to the Geographical Information System (GIS). Sewers that require excessive cleaning or have stoppages caused by grease may be analyzed with the GIS to determine upstream sources of potential grease discharges to the sewer system. Outreach to business owners may include a number of methods including written information on Best Management Practices (BMPs) for grease control, inspection and dye testing of grease removal devices, review of pumping and maintenance records, and review of size and type of grease removal device for the permitted use. Inspections may be undertaken as necessary by District staff, and may also be coordinated with inspections by San Jose/Santa Clara Wastewater Treatment Plant source control inspectors, and/or Santa Clara County Department of Health inspectors.

Legal Authority

The District has several ordinances in Chapter 7 of its Ordinance Code that specifically address FOG. These include the prohibition of discharging grease (Ord. 7.080 and 7.152), requirement for grease control devices (Ord. 7.152), and a number of ordinances involving the District authority for enforcement, inspection, termination of service, penalties, etc. Refer to Section III – Legal Authority for additional Ordinance Codes.