FOG (Fats, Oils & Grease) Program Inspection

Objective

To conduct on-site assessment of an establishment’s compliance with City and State Fats, Oil and Grease Program.

A Food Service Establishment (FSE) is defined as a restaurant, cafeteria, hotel kitchen, church kitchen, school kitchen, hospital cafeteria, bar or any other commercial or industrial operation that discharges grease laden wastewater from food preparation areas into the sanitary sewer system. As per the “General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments that Discharge to Sanitary Sewers” only Class III and IV FSEs will be inspected.

Inspection Procedure

1. All class III and IV Food Service Establishments (FSE) shall be inspected on an annual basis. The FSEs will further be prioritized based on the following factors:
   a. FSE proximity to a section of the public sewer system susceptible to FOG blockages (i.e. hot spots) will be inspected twice annually
   b. Previous compliance history of the FSE. FSEs not in compliance will be inspected monthly until they are in compliance. Once in compliance the FSE will be inspected twice annually for the next two years.
2. During a routine inspection, FOG Investigators verify that all required kitchen fixtures are served by a grease abatement system, that the grease abatement system is adequately sized and is in operating condition and that the FSEs are implementing Best Management Practices as required in their permit. Ask to see the Grease Trap Cleaning and Disposal Log. If they do not maintain a log of events, then provide them with a copy of the log and remind them they are required to keep records of cleaning and disposal. Onsite all information will be entered in the FOG inspection sheet by the FOG Investigator and entered in the FOG Database at the end of the day. The data is then used to generate enforcement actions (as appropriate).
3. In addition to routine inspections FSEs may be inspected as a result of a complaint, basement backup or SSO.

Procedure for Responding to Noncompliance

1. Noncompliance

   Notices of Violation are issued in response to an observed violation of the Ct DEEP General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments (FOG Permit). The notice will describe the permit violation and requirements for corrective measures. Additionally, fees will be assessed in increasing increments for each additional (monthly) inspection the violation is not corrected. The first violation will have no fee associated with it. Each additional violation will be $75, $100, $150 and $250, respectively. If an establishment continues to violate the FOG Permit Valley Health will be notified in writing to hold the license renewal for the establishment.