

Oxford Water Works & Sewer Board

Fats, Oils & Grease (FOG) Program

Background

When fats, oils and grease are disposed of directly into the sewer system, the waste cools, solidifies and combines with other foreign materials in the sewer line. Over time this will restrict the flow through the pipes and in some cases completely block the sewer line.

When sanitary sewer lines become blocked due to fats, oils and grease in the system, it causes wastewater to back up and to overflow from manholes or building plumbing fixtures into storm drains, creeks or buildings. These overflows are referred to as Sanitary Sewer Overflows (SSOs). SSOs violate the Clean Water Act and render Oxford Water Works & Sewer Board subject to fines and other legal action. Investigations by Oxford have indicated that grease is a major contributor to dry weather SSOs in the system.

In an effort to prevent these damaging and costly overflows, the Fats, Oils & Grease (FOG) Program was developed and began implementation in 2015. The various components of the program include: regular food service establishment inspections, permitting for food service establishments and pumpers, and apartment and multi-family residence awareness campaign. All of these combined efforts are intended to decrease the SSOs and to maintain the integrity of the sanitary sewer system. This program is essential in supporting Oxford Water Works & Sewer Board to meet all of the regulatory guidelines for the Clean Water Act.

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Frequently Asked Questions

- 1. Are existing food service establishments required to complete the application and paperwork for the Fats, Oils & Grease Program?**

Yes, every food service establishment that discharges waste into the Oxford Water Works & Sewer Board sanitary sewer system is required to complete the application and associated paperwork to obtain a permit for the Fats, Oils & Grease Program.

- 2. Who can pump the grease interceptor/trap at my food service establishment?**

Only a pumper who has obtained a permit through the Oxford Water Works & Sewer Board and is a certified pumper can pump the grease interceptor/trap at a food service establishment. An Oxford Water Works representative must be present for the pumping of the grease trap.

- 3. Will I have to change the current grease interceptor/trap that is currently installed? If so, when is the deadline?**

Existing food service establishments may be required to modify their existing grease control devices or install additional grease control devices. If modifications or additions are required you will have 2 weeks from the initial inspection to submit an Action Plan to the Oxford Water Works & Sewer Board. The upgrades must be in place 30 days from the approval of the Action Plan.

- 4. What is the difference between grease traps and grease interceptors?**

The difference between grease traps and grease interceptors are the location and the size. Both devices separate and retain free-floating oils and grease. The two terms can be used interchangeably. Grease interceptors are typically referred to as the small in-floor or under the sink pre-fabricated steel units. Grease traps are the larger devices located outdoors that offer much longer hydraulic retention times.

- 5. Are FOG permits transferrable?**

No, each time the Food Service Establishment changes owners, a new permit must be applied for.

- 6. Must the FOG permit be displayed?**

No, the FOG permit should be kept on file and presented at the inspector's request.