

Frequently asked questions & summary of Fats, Oils & Grease (FOG) Ordinance

Why should we manage grease?

In order to reduce the risk of sanitary sewer overflows the City of Branson has adopted a program, meeting guidelines established by EPA and the Missouri Department of Natural Resources (MDNR), to regulate the amount of Fats, Oils and Grease, otherwise referred to as FOG, that enters the public sewer collection system.

What is the intent of this program?

The objective of this program is to minimize, to the extent possible, the amount of FOG entering the sewer collection system, from commercial food preparation establishments, by having the material intercepted before it enters the system.

How do we keep FOG out of the sewer system?

The interception of FOG is accomplished by utilizing various types of oil and grease separator devices. The type of device required depends on the food preparation and clean-up practices, the number of seats an establishment may have and the menu of food types to be served at an establishment.

Where are grease removal devices required?

Food establishments with full kitchens serving fried foods, milk products, etc. will typically be required to install an outside Grease Interceptor. If it is not physically possible to install an outside Interceptor the establishment may be allowed to install an interior Grease Recovery Unit. The type of interior unit required will depend on the food menu. Menus including foods with high FOG potential will require an Automatic Grease Recovery Unit and Passive Units can be used for menus that contain lesser amounts of FOG.

Are there exceptions to installation requirements?

There are cases where a FOG interceptor, or Recovery Unit may not be necessary. FOG removal equipment is not required for food preparation establishments that serve and warm food from disposable containers. Only disposable supplies can be used and food waste cannot be disposed of in a sink, garbage disposal or other plumbing fixture. The menu cannot exceed pre-packaged foods, cereals, bagels, doughnuts, biscuits, gravy or other breakfast mixes in throwaway liners or containers. Catered meals can also be served at establishments without FOG devices as long as all dishes, serving pans, etc. are removed to an off-site approved facility with a FOG interceptor for cleanup.

What fixtures must be connected to FOG removal equipment?

Plumbing fixtures such as dishwashers, 3 vat sinks, prep sinks used for thawing or washing meats, mop sinks, ice cream dipper wells, kitchen floor drains, garbage disposals, bulk grease bins and any fixtures or equipment that may allow FOG to be discharged to the sewer system must be connected to a FOG removal device. Flows from other portions of an establishment must not be plumbed to the FOG removal equipment.

How is FOG equipment maintained?

FOG removal equipment must be maintained by the establishment to provide effective operation. Proper removal and disposal of the collected material must be regularly performed. FOG removal equipment should be inspected when pumped to ensure that all fittings and fixtures inside the interceptor are in good condition and functioning properly. All pumping of collected materials must be performed by State licensed waste

hauler to assure proper disposal at an approved facility. Complete removal of all contents, including floating materials, wastewater and settled sludge must be accomplished when pumping an interceptor. An interceptor must be pumped when 25% of the operating depth is occupied by solids or a minimum of once every three (3) months, whichever is more frequent. Personnel should be trained to routinely clean smaller interior units. Frequent cleaning may be necessary for proper operation.

Are there possible exceptions to Interceptor pumping frequencies?

If information can be provided by the establishment that demonstrates the FOG interceptor will not allow FOG to exceed 100 parts per million in the discharge to sewer and the settled solids level will not exceed 25% of the operating depth of the unit, then less frequent cleaning may be allowed. At any time City staff may take grab samples and perform lab tests of the effluent of FOG management equipment to assure its effectiveness. Contact Utilities personnel at 417-243-2731 for further information.

What records of maintenance and repairs are required?

Records of all maintenance, repairs, cleaning and pumping of FOG removal equipment, including pumping receipts and the grease level at each cleaning, must be kept on site for a minimum of two years. This information will be reviewed upon inspection by the Health Department or City staff.

Other important information.

The food preparation establishment is responsible for the cost and scheduling of all repairs to their FOG management components. Any repairs required following an inspection will need to be completed within thirty (30) days after the date of written notice is received by the establishment.

Establishments with or without FOG management equipment must not discharge any wastewater with a FOG concentration in excess of one hundred (100) parts per million.

Chemical and/or biological additives that could cause fats, oils and grease to be released from the FOG equipment into the sewer system are not permitted without written approval from the City.

Food preparation establishments, whether new or existing, that require FOG removal equipment will need to submit design specifications for review as a part of the City's building permit process before installing a device. The equipment cost and installation is the responsibility of the property owner. All FOG equipment must be inspected upon installation and before being covered, if it is an outside unit.

More than one establishment may connect to a common outside FOG interceptor if the combined number of seats connected does not exceed the capacity of the FOG interceptor. An agreement between responsible parties showing responsibility for operation and maintenance would also be required.

In order to make this an effective program and assure we are providing the best protection possible to the environment takes the cooperative effort of everyone.