

# **Darboy Joint Sanitary District #1 Grease Trap Inspections Summary Report July 31, 2015**

## **Summary of Correspondence and Site Visits**

**Darboy Corner Store:** On July 2, 2015, we met with Patti at the Darboy Corner Store to verify her grease trap installation. The trap has been installed.

**Novo Grande (El Azteca):** Over the course of the month, we have contacted Ryan Polcyn, from Pfefferle Management, several times about the lack of cooperation we are getting from El Azteca, who is a tenant in the building that Pfefferle manages. Mr. Polcyn indicated that the restaurant is closed because of the road construction. We will work with Mr. Polcyn to set up a meeting with management, as soon as the restaurant reopens.

**Artistic Cakes:** On July 9, 2015, we met with Donna from Artistic Cakes to verify that their facility had a grease trap and introduce them to the FOG Control Program.

**Freshii:** On July 9, 2015, we met with Desiree from Freshii to explain the FOG Control Program for her recently opened restaurant.

**Pizza Ranch and Dickey's barbeque Pit:** On July 29, 2015, Steve Lamers discovered significant grease buildup in the laterals from Pizza Ranch and Dickey's barbeque Pit. We have changed their cleaning frequencies from 3 months to 2 months and will add the two sites to our monitor list.

## **Reminder Letters to Send:**

A&W  
Children of America  
Chipotle  
Holy Spirit  
Kidzland 2  
Red Robin  
Stoneyard

### **Site Visits**

Burger King  
Novo Grande

### **Grease Traps to Be Installed**

All businesses required to have grease traps have completed their installations.

### **Periodic Grease Trap & Lateral Inspections:**

Mohnens Family Restaurant  
Asian Garden  
China Garden  
Novo Grande Building/El Azteca  
Wal-Mart  
Thai Sushi and Japanese Steakhouse  
Kimberly High School  
Stoneyard  
Unos  
Dunkin Donuts  
Little Chicago  
Panda Express  
Festival Foods  
Pizza Ranch  
Dickey's Barbeque Pit  
Red Robin