

City of Kaukauna
Grease Trap Inspections Summary Report
April 30, 2016

Sites Requiring Grease Trap Installation

The following sites have been added to the list of facility's requiring grease traps. They have been given until June, 2016 to comply.

ET's Dog House
Hillstreet Bar and Grill
Journeys Bar
K-Town Bar and Grill

Summary of Site Visits & Correspondence:

In April, we sent reminder letters to the four facilities that are required to install grease traps by the end of June. During our March discussion with the City of Kaukauna plumbing inspector, he indicated that only one facility had contacted him about installing their grease trap. With the deadline approaching and local plumbing contractors busy with summer work, we felt it prudent to remind the business owners that they shouldn't wait until the last moment to address this issue.

Roundabout Bar: On April 25, 2016, we stopped in at the Roundabout Bar to check on the status of the grease trap cleaning. The owner was not available. We contacted him later by phone and he arranged for his contractor to come out and clean the trap. The owner did ask to switch to a two year schedule. After reviewing the cleaning contractor notes, we told him to remain with a one year schedule.

Reminder Letters to Send:

Hilltop Bakery
McDonalds
Mikes Popcorn
St Paul's Nursing Home

Site Visits:

Trinity Lutheran Church

**Village of Little Chute
Grease Trap Inspections Summary Report
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Summary of Site Visits & Correspondence

Taco Bell: The manager of the newly opened Taco Bell never responded to our inquiries about setting up a site meeting to discuss the FOG Control Program. Therefore, we sent him a letter detailing his obligations under the FOG Control Program and arbitrarily assigned the facility a three month cleaning schedule. We will review the cleaning contractor documentation, at the three month cleaning, and adjust their schedule, if necessary.

Heiting Place: On April 21, Dan Heiting called to say that he was having a hard time finding a plumber because everyone he talked to was busy. We gave him a list of plumbers who had installed grease traps for other facilities and he said he would get pricing from them.

Gentleman Jacks: After being informed by Dan Heiting that the area plumbers may be booked up with summer work, we sent Gentleman Jack's a letter reminding them of their June grease trap install deadline and informing them that the process of finding a contractor, getting plan approval and getting the grease trap installed could take upwards of 90 days.

Sites Requiring Grease Traps:

The Heiting Place (By June 2016)
Gentleman Jacks (By June 2016)

Reminder Letters to Send:

Taste of the Windy City
Tom's Drive In
Village Limits

Site Visits

There are no site visits scheduled for May.

Village of Kimberly
Grease Trap Inspections Summary Report
April 30, 2016

Summary of Site Visits and Correspondence:

Great Lakes Chocolate and Coffee: After several missed appointments, Brian from at Great Lakes Chocolate and Coffee sent over a photograph of their grease trap prior to cleaning. After 8 months, the amount of grease in the trap was minimal. We Ok'd his request to move the cleaning to an annual schedule.

Subway: On April 25, 2016, we stopped in at the Subway to see why they had not preformed their initial annual cleaning. No one was available that could answer our questions but we did get hold of a manager by phone later that day. Brian informed us that Flush cleaned the trap in 2015. We contacted Flush to verify and they sent over a copy of the documentation later that day.

Anduzzis: On April 1, 2016, we stopped by the new Anduzzis and met with Jeff to explain the grease trap program. We assigned them a three month schedule and will monitor the results over the next year to determine if that schedule is appropriate.

Tanners: On April 1, 2016, we met with Logan at Tamers to discuss their tardiness in submitting their cleaning documentation. He said that Hylar cleans their trap on a two to four month schedule, dependent on the seasonal nature of their business. We agreed to change the cleaning frequency to three months so as to fit more closely to Hylar's schedule.

Marcos Pizza: On April 22, 2016, we received a call from the Marco's Pizza corporate office asking about the FOG Control Program. Apparently, no other Community with a Marco's branch has such stringent cleaning requirements. The caller also indicated that they just cleaned their trap at the Oshkosh facility and it wasn't even full yet, 2 years after opening. We explained to the manager about the benefits of primary clarification in regards to grease removal and how the HOVMSD Plant does not have that luxury. We also explained that grease traps are not intended to be cleaned only when full. She agreed to schedule an immediate cleaning and will forward the documentation over sometime in May.

Reminder Letter to Send:

China Gate
Hitters Sports Bar
Liberty Hall
Maders Catering
McDonalds
Pick N Save
Tanners

Site Visits

Marcos Pizza

Sub-Basins Identified for Further Inspection

Downstream of Tanner's Bar and Grill
Downstream of mini-mall containing Dominos and Chocolate and Coffee
Downstream of McDonalds, Liberty Hall and Hilton Garden Inn.
Downstream of Kwik Trip and mini-mall with Floors by Roberts.
Kimberly Ave near Chefo's and Mom and Pop's Bakery
Shopko Mall and Yen's Buffet
Downstream of Marty's Place and Hitters
Downstream of Kimberly Assisted Living

**Village of Combined Locks
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FOG Control Program Update

There were no significant activities or updates in the FOG Control Program during April, 2016.

Reminder Letters

Mill Town Still and Grill

Site Visits

No Site Visits are scheduled

Periodic Grease Trap & Lateral Inspections:

As part of the Village's continues maintenance and inspection of the sanitary sewer system, we recommend that the downstream manhole from the following businesses be periodically inspected.

The Lox Club
Rico's Family Restaurant (Former Kim's Place)
Jerry Kamp's Bar
Mill Town Still and Grill

**Darboy Joint Sanitary District #1
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Summary of Correspondence and Site Visits

Valley Roller: On April 19, 2016, Flush, Inc. was at Valley Roller to clean their grit traps and catch basins.

Novo Grande, Little Chicago, Uno's, Thai Sushi and Red Robin: On April 27, 2016, we checked the exterior traps at all the above mentioned facilities and found them to be in good to satisfactory working order.

Stoneyard: On April 27, 2016, we checked the trap at The Stoneyard and found it to be in need of immediate cleaning. We will send them a letter asking that the cleaning be done by mid-April.

Reminder Letters to Send:

Stoneyard

Site Visits

Darboy Club
Dickey's Barbeque Pit

Periodic Grease Trap & Lateral Inspections:

Mohnens Family Restaurant
Asian Garden
China Garden
Dickeys Ribs
Novo Grande Building/El Azteca
Red Robin
Wal-Mart

Periodic Grease Trap & Lateral Inspections (Cont.):

Thai Sushi and Japanese Steakhouse

Kimberly High School

Stoneyard

Unos

Little Chicago

Panda Express

Festival Foods

Pizza Ranch