

Stoeger & Associates, LLC

HOVMSD FOG Control Program Update January 2017

Overview by Community

Darboy Sanitary District: We met with the owners of Pizza Ranch and have brought them back into compliance with the FOG Control Program. They are cleaning their grease trap monthly and have been timely in their documentation submittal. Darboy Sanitary District will monitor the manhole downstream of their facility to make sure that grease is not being discharged.

Island Sushi was re-inspected after they expanded their business and were found to now fall under the requirements of the FOG Control program. They have been given 120 days to install a grease trap.

A total of 4 reminder letters are required and 2 site visits will be conducted.

Village of Combined Locks: There were no significant issues in Combined Locks during January, 2017. No reminder letter or site visits are required.

Village of Kimberly: Little Caesars had been given notice to attend the February Commission meeting because they had refused to respond to our reminders and two additional site visits. The notice to attend brought almost immediate compliance.

The Subway restaurant decided to forgo their annual schedule and wait for the drains to begin running slower. We explained to the business owner that his policy was unacceptable and got him back on an annual cleaning schedule.

There are 3 reminder letters to send and 1 site will require a site visit.

Village of Little Chute: There were no significant issues within the Village during January. There is 1 reminder letter to send and no site visits are required.

City of Kaukauna: There were no significant issues within the City of Kaukauna in January. Two reminder letters will be sent and no sites will require a site visit.

Darboy Joint Sanitary District #1 Grease Trap Inspections Summary Report January 31, 2017

Summary of Correspondence and Site Visits

Pizza Ranch: On January 10, 2017, we met with Brent from Pizza Ranch to discuss the ongoing issue with submitting their documents. His facility has had issues in the past with discharging grease to the sanitary sewer and has recently been placed on a monthly cleaning schedule. Brent thought he had sent the documents to the HOVMSD office instead of our fax number. He resent the documents and is now compliant.

Island Sushi: On January 19, 2017, we met with Jason at Island Sushi to determine if they would fall under the FOG Control Program now that they had expanded their restaurant. They had done a significant amount of work in the kitchen area and now fall under the requirements to install a grease trap. We sent Jason a letter giving him 120 days to have the grease trap installed.

Qdoba: On January 19, 2017, we met with Vanessa, at Qdoba, to discuss her late submittal of their cleaning paperwork. She gave us the most recent cleaning slip and has now prominently posted our contact information so that future slips will be sent over immediately after the cleanings.

Uno's, Stoneyard, Red Robin, Little Chicago, and Novo Grande. On January 26, 2017, the grease traps for all of the above locations were checked. All the traps were in good condition.

Thai Sushi: On January 26, 2017, we checked the grease trap at Thai Sushi and found it in need of immediate cleaning. We have sent them a reminder letter and will visit the site in early February, if the cleaning has not been scheduled or completed.

Reminder Letters to Send:

Darboy Corner Store
Manderfields
Tom & Chee
Walmart

Site Visits

Chipotle
Thai Sushi

Periodic Grease Trap & Lateral Inspections

Mohnens Family Restaurant
Asian Garden
China Garden
Dickeys Barbeque Pit
Novo Grande/El Azteca
Red Robin
Walmart, Thai Sushi and Japanese Steakhouse
Kimberly High School
Stoneyard
Unos
Little Chicago
Panda Express
Festival Foods
Pizza Ranch