Stoeger & Associates, LLC

HOVMSD FOG Control Program Update July 2017

Overview by Community

Darboy Sanitary District: Other than problems with new restaurant managers at two facilities, who did not understand the expectations of the FOG Control Program, there were no significant issues within the Sanitary District, during July.

A total of 4 reminder letters are required and 6 site visits will be conducted.

Village of Combined Locks: The HOVMSD Commission discussed the issue of Rico's Family Restaurant capturing very little grease in their grease trap. Because there is no visible evidence of a significant discharge of grease from the facility to the municipal sewer system, the Commission asked that the Village of Combined Locks continue to monitor the situation.

No reminder letters or site visits are required.

Village of Kimberly: Kimberly Assisted Living has continued to have an issue with getting their traps cleaned in a timely manner. The cleaning contractor that was purportedly retained last month had no record of being retained. The maintenance manager again assured us that they have retained the contractor and the work will be completed on August 8th. We did indicate that we would reserve a spot at the September Commission meeting for him to explain his tardiness in cleanings, should that not happen.

There are 6 reminder letters to send and 1 site will require a site visit.

Village of Little Chute: Jacks or Better closed and reopened shortly thereafter under new ownership. We are trying to schedule a meeting with the new owner to introduce the FOG Control Program.

There are 5 reminder letters to send and 2 site visits are required.

City of Kaukauna: We met with the owner of Hillstreet Bar and Grill to see why we had not received any documentation of their initial grease trap cleaning. She indicated that her line prior to the trap plugged with grease, there was no grease in the trap itself and there has been a smell in her bar ever since we made her install it. We checked the lines to the trap in her basement and everything seemed to be installed and vented correctly. There was no obvious reason as to why grease would plug her line prior to her trap. We told her that there is probably a crack or loose joint in her plumbing lines in the basement and she should look for any signs of leaks or try to determine which area of the basement the smell seems to originate from. At the time of our visit, there was no noticeable sewer related smell in the basement.

We were also approached by a bar owner regarding food service at Plan B. The owner indicated that they had food preparation facilities on a par with the smaller bars that are required to have grease traps. We indicated that we do not give exemptions to any facility and promised to investigate Plan B to determine if they would require a grease trap under the current FOG Control Program guidelines.

A total of one reminder letter is required and 1 site visit will be performed.