

Heart of the Valley Metropolitan Sewerage District Fats, Oil and Grease Control Program

Background

On November 11, 2014, the Heart of the Valley Metropolitan Sewerage District (HOVMSD) put into effect a Fats, Oil and Grease (FOG) Control Program to regulate the discharge of FOG from nonresidential sources within the five contributing communities. Discharges of FOG reduce the sanitary sewer capacity, add to system operational and maintenance costs and reduce the efficiency of the wastewater treatment process. All these items increase the costs of wastewater treatment and are reflected in each discharger's utility billings.

Program Implementation

Each non-residential discharger within the HOVMSD service area that is required to have an operational grease interceptor (per Wisconsin Plumbing Codes) will have their interceptor inspected by HOVMSD personal or a contractor retained by HOVMSD. Upon inspection, the discharger will be assigned an interval in which their grease interceptor must be cleaned. The interval will be based upon the type of business conducted, water use and size of existing interceptor. Dischargers currently without a grease interceptor that are deemed to require one will be given 120 days to have one installed by a licensed professional.

Program Compliance

After each grease interceptor cleaning, dischargers are required to submit documentation of the cleaning to the HOVMSD or its Contractor. The documents may be mailed, faxed or emailed to the address listed below within 7 days of cleaning. Dischargers who do not clean their interceptors as required will be sent a reminder letter giving them a time period in which they can get their interceptor cleaned and avoid fines imposed by the HOVMSD. The cleaning contractor will be required to provide the following information: date of service, contractor performing the cleaning, and condition of interceptor. Changes may be made to the cleaning frequencies based on the cleaning contractor observations or at the discretion of the HOVMSD District Director.

Best Management Practices

For restaurants, some Best Management Practices (BMP's) may be implemented to reduce the amount of grease entering the sanitary sewer.

- ✓ Do not pour any grease or oils down the drain.
- ✓ Recycle or containerize and dispose of as solid waste.
- ✓ Scrape food from plates into garbage and not down garbage disposal.
- ✓ Install screens on drains to prevent food particles containing FOG from going down the drain.

Program Contacts

To submit cleaning documentation or any questions/concerns regarding this program may be directed to:

John M Stoeger, Manager of FOG Control Program
527 S. Story St.
Appleton, WI 54914
Tele: (920) 428-9513
Fax: (920) 739-5578
Email: stoegerandassociates@earthlink.net
HOVMSD District Director – Brian Helminger (920) 766-5731