

The Inspection: What to Expect

The City of Dubuque will perform compliance inspections. The important items the City will verify are:

- The FOG removal device (interior grease trap or exterior interceptor) is under 25% full of FOG and solids. This will be done via physical inspection by the City.
- Maintenance records, including accurate measurements, are on-site and available at the request of the inspector. Records must be kept for a period of 3 years.
- Any additional requirements from the official inspection report.

Violations resulting in noncompliance with any FOG program requirements will result in subsequent inspections and/or penalties in accordance with Title 1-4-2.

Dubuque's FOG program complies with the Consent Decree established with the United States Environmental Protection Agency and the Iowa Department of Natural Resources. Civil Action No. 2:11-cv-01011 EJM.

Food Establishments Know your responsibilities

According to Dubuque's City Ordinance (13-2D-6), it is illegal to discharge any water or waste containing fats, oils, or grease, whether emulsified or not, in excess of one hundred milligrams per liter (100 mg/l) into the sanitary sewer system. Ordinance Amendment 42-14 states that a Discharge Permit and Permit Fee are required for all food establishments connected to the Publicly Owned Treatment Works (POTW).

FOG Permit Required

- Submit an application for Discharge Permit along with the Permit Fee per the FOG Program.
- Submit a FOG Operation and Management Plan.
- The Water & Resource Recovery Center will then contact the FE to schedule an inspection.
- For further details, see FOG Program at www.cityofdubuque.org/FOG



This project supports the Sustainable Dubuque principle of Clean Water.

www.sustainabledubuque.org

City Of Dubuque Fats, Oils, and Grease Program



A program to prevent sanitary sewer overflows and sewer back-ups by inhibiting Fats, Oils and Grease (FOG) from entering the sanitary sewer system.

THE CITY OF
DUBUQUE
Masterpiece on the Mississippi

Water & Resource Recovery Center
(W&RRC)
563.589.4176
www.cityofdubuque.org/FOG

FOG

"I can't see it, so I guess it's gone!"

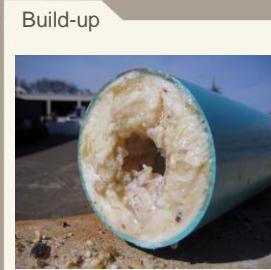
www.cityofdubuque.org/FOG



Clogs



Overflows



Build-up



Back-ups

In Dubuque, over eight miles of sewer lines, less than 3% of the City's total sanitary sewer length, need to be cleaned on a regular basis due to FOG.

Since 2010, those lines have been cleaned a combined total of 3,910 times in order to prevent overflows, compared to once every five to six years for traditional maintenance.

A major component of the City's FOG program involves mandatory inspections of all food establishments and their grease control device(s).

FAQS

Frequently Asked Questions

What is a grease trap?

A trap is a grease control device inside the establishment a short distance from the grease producing area. Baffles in the reservoir retain the wastewater long enough for the grease to congeal and rise to the surface. The grease can then be removed and disposed of properly.

What is a grease interceptor?

An interceptor is a vault, typically with a minimum capacity of 500 gallons, which is located on the exterior of the building. The vault includes a minimum of two compartments, and flow between each compartment is through a 90-degree fitting designed for grease retention. The capacity of the interceptor provides adequate residence time so that the wastewater has time to cool, allowing any remaining grease not collected by the baffles time to congeal and rise to the surface where it accumulates until physically removed.

May I use chemicals, enzymes or bacteria in my grease removal device or drains?

The City Ordinance Amendment 42-14 of Title 13 prohibits the use of enzymes, emulsifying chemicals, hot water or any other agents as a grease abatement method. These chemicals keep the FOG emulsified long enough to become a serious problem downstream in Publicly Owned Treatment Works (POTW).

Am I considered a Food Establishment (FE)?

An FE is a place of business; a commercial facility; or a nonprofit or tax-exempt organization where food is prepared and intended for individual portion service, whether consumption occurs on or off premises. These facilities include, but are not limited to, restaurants, food manufacturers, food processors, commercial kitchens, hospitals, schools, hotels and motels, bakeries, caterers, religious institutions, correctional facilities, prisons, nursing homes, care facilities, and any other facility preparing, serving or otherwise making any food available for consumption.

Do I need a grease trap or interceptor?

Any food establishment that introduces FOG into the sewage system in quantities large enough to cause blockage or hinder sewage treatment is required to install a grease trap, interceptor or other FOG-removal device. The City of Dubuque Health Services Department and the W&RRC can assist you with determining the need for a grease interceptor.

How often do I need to clean my grease interceptor?

Grease interceptors need to be cleaned a minimum of every 30 days. Some establishments will find it necessary to clean their interceptors more than the minimum to maintain less than 25% of FOG and solids. If the establishment is required to clean it too often, the owner may consider installing a larger trap or interceptor.