



CITY OF MISHAWAKA

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DEPARTMENT OF ENGINEERING

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December 18, 2013

Dear Restaurant Operator,

In August of 2010, the Mishawaka Common Council adopted an amendment to the Municipal Code requiring all new and existing food service establishments and other commercial facilities that discharge fats, oils and grease (FOG) to practice minimization techniques in order to limit the amount of FOG entering the wastewater stream.

Enclosed you will find a copy of the City of Mishawaka brochure that details the fats, oils, and grease (FOG) program that the City has implemented. As detailed in the brochure, the City incurs significant maintenance costs to keep the sanitary sewer lines free of FOG blockages. These blockages originate where FOG is discharged into the wastewater stream as a result of improper FOG management techniques. In response to this problem, the City amended the Sewer Use Ordinance of the Municipal Code to address FOG issues.

Effective January of 2011, restaurant operators are required to file a Food Service Registration Form and pay an administrative fee of \$30 concurrently with their annual application for the City of Mishawaka Business License.

If you have any questions, please contact Tom Florkowski, FOG Coordinator, at 258-1655.

Sincerely,

Melissa McGuire

Melissa McGuire
MS4 Coordinator

c: Rebecca Miller, City Controller
Karl Kopec, Wastewater Plant Manager
Tom Florkowski, FOG Coordinator
Chris Jamrose, PE, Assistant Director of Engineering

How You Can Help

You can assist the City in eliminating the FOG problem by:

- Instituting housekeeping measures that keep FOG from going down the drain
- Properly training all staff to ensure they are following industry best management practices
- Ensuring that grease traps and/or interceptors are in good working order and are cleaned at an adequate frequency

In the coming months, City staff will be stopping by your restaurant to discuss your FOG management system. If you aren't familiar with your system, now is the time to find out what your restaurant has in place and what it takes to keep it in proper working condition.



City of Mishawaka

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City of Mishawaka



*Fats, Oil, and
Grease
Handling
Expectations
for Restaurant
Operators*



The Problem with FOG

The fats, oils, and grease produced in the restaurant business are known collectively as FOG. FOG is produced in every restaurant, but it is not being handled consistently by restaurants throughout the City.

When FOG is accidentally released down the drain due to improper housekeeping techniques or poorly working equipment, the FOG is able to travel through the sewer line before the temperature drops enough for it to solidify. This means that FOG that goes down your drain may enter the public sewer and cause a flow restriction or blockage.

The City of Mishawaka Sewer Maintenance Department works very hard to ensure that the City's sanitary sewer lines remain in good working order. Unfortunately, they have noticed an increase in their sewer line cleaning frequency due to issues from improperly handled FOG.

Because of the high cost associated with cleaning up blockages, the City is asking restaurant operators to eliminate the problem at the source.



Grease Traps and Interceptors

If your restaurant utilizes a grease control device as part of its grease management system, you are expected to implement industry best management practices. The City expects that you will:

- Check the grease trap weekly to ensure it is in good working condition and to check the grease level
- Remove and properly dispose of trapped grease when the trap becomes 25 percent full
- If contractors are used to dispose of FOG, ensure that they are licensed waste haulers
- Promptly address any maintenance issues
- Keep a written log of your inspections and maintenance and FOG disposal



Employee Training

Restaurant operators are expected to institute an employee training program to ensure that all employees are knowledgeable on the proper handling of FOG.

What's New?

Because of escalating costs to clean the sanitary sewer lines, the City has adopted new regulations on the proper handling of fats, oils, and grease. The new regulations allow the City to pass sewer line cleaning costs on to the restaurant operator when there is an identified FOG maintenance problem at a restaurant. In order to cover some of the administrative costs of the new ordinance, each restaurant will be assessed an annual fee of \$30.

In restaurants with recurrent problems, the City may require upgrades to the existing FOG control measures. This could include the installation of a grease trap or interceptor if one is not present. ***It is the restaurant operator's responsibility to ensure that all of the proper permits are acquired before beginning work.*** Any modifications to the sanitary sewer system require a permit from the Engineering Department before work is initiated.

The best way to avoid costly repairs is to work hard to eliminate FOG problems at the source. Instituting a comprehensive FOG management program will not only help to reduce the City's costs, but will help keep your restaurant in compliance with City regulations.

If you have questions, please feel free to contact Tom Florkowski, FOG Coordinator, at 258-1655.