
SPECIAL



DISTRICTS

Lake County's Water and Wastewater Agency

Fats, Oils and Grease Management (FOG) Restaurant Oil and Grease Recycling

Introduction

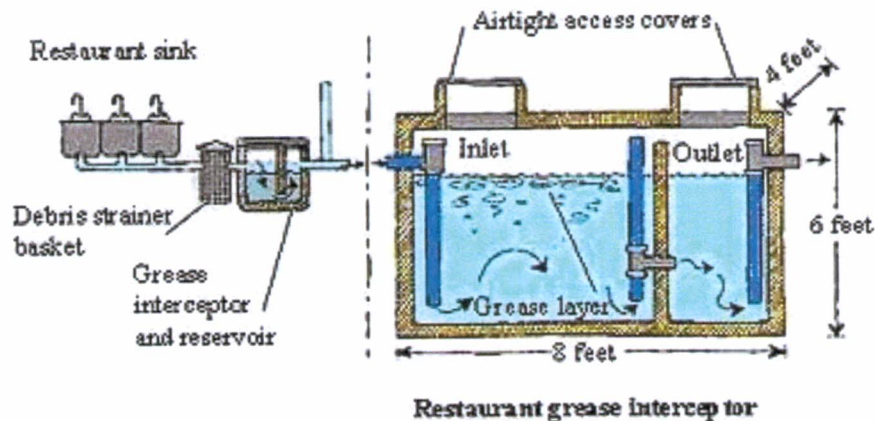
Improperly managed oil and grease from restaurants has become a significant problem for wastewater collection and treatment systems. Fats, oils, and greases (FOG) coat, congeal, and accumulate in pipes, pumps, and equipment, leading to the costly and hazardous flow of waste grease into drain lines, sewer lines, lift stations, and other parts of the Lake County Special District's (District) treatment system. Improper disposal can result in high biological oxygen demand (BOD) and chemical oxygen demand (COD) levels, increased operating costs, and clogged collection systems.

Where Does Grease Go When It Leaves a Restaurant?

A grease trap is designed to prevent FOG and other debris from entering the waste stream. FOG creates a problem by clogging sewer lines and disrupting the water flow in the municipal sewer system. The purpose of the grease trap is to capture the FOG and contain it until a recycling and refining company can properly dispose of it. A grease trap should be checked and maintained to ensure that it is working properly. Backups, odors, and drainage problems are signs that the grease trap is not functioning as it should.

Grease Recycling

While pretreating wastewater through the use of grease traps, skimmers, separators, and process flow treatment systems such as carbon filtration or coagulation units can greatly reduce the problem, source reduction of oil and grease must be the first course of action. Through dry cleanup, the development of an efficient collection system and recycling program, wastewater problems can be avoided. Grease recyclers will accept kitchen oil, grease from grease traps and turn a nuisance waste material into a beneficial product such as biodiesel.



How is Waste Oil and Grease Recycled?

Material is transported from the restaurant waste oil collection site, transported to the refinery and converted to biodiesel for use in fuel blends for trucks and passenger vehicles with diesel engines.

Benefits of Recycling

1. Compliance Lake County has a sewer use ordinance that limits the allowable concentrations of oil and grease in wastewater. Penalties or higher monthly fees may be incurred when higher concentrations are found. Recycling prevents fats, oils & grease from reaching the sewer system and thereby helps restaurants maintain compliance.

2. Cost Avoidance. The charge for pumping out a grease trap may be reduced by the recycling company when restaurants also provide the kitchen oils used in biodiesel. When using dry cleanup and other source reduction techniques, many restaurants are reducing their water consumption, saving money and reducing their grease trap maintenance.

3. Environmental Savings. Natural resources and energy are conserved through source reduction and recycling. FOG recycling keeps these materials from clogging municipal sewer lines, as well as using valuable landfill space and diverts it to a useful purpose.

Where to Find a Recycler Serving Lake County

SeQuential
Dan Bledsaw (831) 320-5229 (cell)

Questions to Ask a Recycler

When looking for an oil and grease Recycler, it is important to ask the right questions, which may include:

1. Do you provide collection containers?
2. Do you provide transportation?
3. Can I expect revenue for my material? If not, what's your service fee?
4. What are your specifications? What constitutes contamination?
5. If there is a problem, who should I contact?

Remember that fats, oils, and greases are commodities and should be treated as valuable resources that can and should be recycled whenever possible.

Grease Trap Pumping & Maintenance

Action Sanitary, Inc.
Lower Lake, CA
(707) 994-5068

Roto-Rooter of Lake County
Kelseyville, CA
(707) 279-9461

SeQuential
Dan Bledsaw (831) 320-5229 (cell)