



Des Moines Metropolitan Wastewater Reclamation Authority
3000 Vandalia Rd.
Des Moines, IA 50317-1346



July 1, 2006

Dear Owners and Managers of Food Service Establishments,

The WRA is committed to providing safe, cost-effective wastewater service to commercial and residential customers within our service area. We are equally dedicated to operating our wastewater system in an environmentally responsible manner. The City of Des Moines and surrounding Metropolitan cities recently adopted an ordinance to limit and control the introduction of fats, oil and grease (FOG) into the sanitary sewer system. This ordinance in its entirety can be located at www.dmmwra.org following the links on the left through FOG program, industrial ordinance.

The FOG ordinance is the result of a mandate from the EPA which requires each municipality to install a program of oil and grease control to aid in the prevention of sanitary sewer blockages and overflows that adversely impact public health and the environment. The requirements for food service establishments (FSEs) are as follows:

- FSEs are required to install a grease interceptor with a minimum capacity of 1000 gallons if the facility is proposed or constructed after the effective date; or if the facility is renovated to include a FSE where such FSE did not previously exist; or if an existing FSE applies for a building permit valued at \$50,000 or more; or if an existing FSE does not adequately operate and maintain existing grease removal devices or use Best Management Practices (BMPs) to meet FOG discharge limits.
- Grease Interceptors shall be cleaned, complete with a maintenance log, at three (3) month intervals or when total FOG and solids reach 25% of the design liquid level. Owner or operator of the FSE shall employ a waste hauler that is licensed and certified by the WRA.
- The introduction of enzymes, emulsifying chemicals, bacteria, hot water or other agents into a grease interceptor to dissolve or emulsify grease is prohibited, unless prior written approval is received from the WRA Director.

The WRA is developing a more comprehensive grease control program to eliminate this problem, which will affect your business. During the next 18 months, a WRA representative will visit each FSE within the WRA service area to collect data on facility operation, grease control practices and distribute educational material regarding the FOG program. We will contact you to schedule a convenient time for our visit.

Studies have shown the most cost-effective way to protect the sewer system, public health and the environment from the effects of FOG is to change kitchen practices and catch FOG at the source. BMPs are a series of activities that effectively manage and control disposal of FOG waste generated from the operation of FSEs. The FOG program considers BMPs *clean kitchen* practices that focus on good housekeeping, employee training, spill control plans, recycling and proper waste disposal methods.

If you have questions or would like additional information, please call Jason Merk, FOG Coordinator at 515-323-8123 or Larry Hare, Regulatory Compliance Team Leader at 515-323-8010. You are a valued customer of the Des Moines Metro WRA and we appreciate your cooperation in making our cities safe for the public and our environment.

Sincerely,

Royce Hammitt
Regulatory Compliance Manager
Wastewater Reclamation Authority

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