

## Service Companies

### Grease Interceptor Service

<i>Company</i>	<i>Phone Number</i>
A&A/Abel's Septic Service	760-240-6619
Darling International	800-882-3600
Inland Pumping	951-734-8816
Wayne's Pumping and Portables	760-868-6025

### Waste Grease Processors

<i>Company</i>	<i>Phone Number</i>
JC's Grease Buyers	951-781-4557
SMC Grease Specialist	951-788-6042
Baker Commodities	323-268-2801

*Please note that this list is only a partial representation of providers. This list is not an endorsement or approval of the above listed businesses by the City of Hesperia.*

## Questions

This brochure is intended to provide a brief overview of FOG policy requirements. A list of Kitchen Best Management Practices (BMP's) can be found at [www.cityofhesperia.us](http://www.cityofhesperia.us), City Departments - Building and Safety - FOG Program. For questions regarding FOG requirements, please contact the Building and Safety division at (760) 947-1311.

City of Hesperia  
9700 Seventh Avenue  
Hesperia, CA 92345  
760-947-1000  
[www.cityofhesperia.us](http://www.cityofhesperia.us)



City of Hesperia

## Fats, Oils, and Grease (FOG) Program

The purpose of the Fats, Oils, and Grease (FOG) policy is to minimize the loading of animal/vegetable fats, oils, and grease entering the collection system and the wastewater treatment plant at the source. FOG can contribute to sewer blockages, causing sanitary sewer overflows and backups, and can interfere with equipment at the wastewater treatment plant. The FOG policy applies to any facility where preparation, manufacturing, or processing of food occurs.

## Requirements

### Best Management Practices (BMPs)

FOG facilities must follow the BMPs summarized below:

- Install drain screens.
- Waste cooking oil and grease shall be collected and stored properly in waste grease bins (WGBs) or similar devices. WGBs shall be weather tight and pumped before they are 90% full.
- Scrape food wastes into the trash or garbage.
- All employees shall be trained on BMPs and proper documentation kept on-site.
- Post signs above all sinks prohibiting the discharge of oil, grease, and food wastes down the drain.



### Gravity Grease Interceptor (GGI) Maintenance

Gravity grease interceptors (GGIs) shall be serviced at a minimum of every **90 days** or more frequently as needed to ensure that the total depth of fats, oils, grease, and settled solids does not exceed **25%** of the interceptors total capacity or the capacity of an individual compartment. Most interceptors have two underground compartments; it is in the best interest of your facilities to ensure that pumping companies completely remove the contents of both compartments. All facilities are required to structurally maintain all components of their interceptors including plumbing and manholes.

### Hydromechanical Grease Interceptors (HGIs)

Hydromechanical grease interceptors (HGIs) or interior grease 'traps' are inline devices that serve the same principal function as GGIs but on a significantly smaller scale. Typically, grease 'traps' have a capacity between five and 20 gallons. Because of the small capacity, interior grease 'traps' are less effective than a GGI. Interior grease 'traps' shall not be permitted in lieu of GGIs to comply with the requirements of the FOG policy.

### Biological Treatment/Enzymes

Any type of biological treatment or enzyme additives shall **not** relieve a facility from the required minimum pumping frequency for GGIs of every 90 days. Any emulsification of FOG additives is prohibited. The City of Hesperia does not encourage or endorse the use of any additives in GGIs.



Waste grease bin (WGB)

Gravity Grease Interceptor (GGI)

