

## QUESTIONS AND CONTACT INFORMATION

This brochure provides a brief overview of the FOG Policy requirements.

The full policy can be found at <https://southplatterenewco.gov/businesses/food-establishments/>.

For questions regarding your FOG requirements, please contact the South Platte Renew Industrial Pretreatment Division at 303-762-2600.

Visit this link for the “Registered Waste Grease Transporters List” section:  
[www.colorado.gov/pacific/cdphe/wastegrease](http://www.colorado.gov/pacific/cdphe/wastegrease)

## BEST MANAGEMENT PRACTICES (BMPs)

FOG facilities shall follow the BMPs summarized below:

- Install drain screens.
- Used cooking oil shall be collected and stored properly in used oil recycle bins.
- Used grease recycle bins shall be weather tight and pumped before they are 90 percent full.
- Scrape food wastes into the garbage.
- Dry wipe pots, pans, and dishware prior to washing.
- Post signs above all sinks prohibiting the discharge of oil, grease, and food waste down the drains.
- Use absorption products for grease and oil spills.



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# Fats, Oils, and Grease (FOG)



SOUTH PLATTE  
**RENEW**  
OWNED BY LITTLETON/ENGLEWOOD

# REQUIREMENTS

## THE GRAVITY GREASE INTERCEPTOR (GGI)

must be serviced/pumped 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 percent of the interceptor's total capacity or the capacity of an individual compartment.

Most interceptors have two underground compartments; full pump-outs of interceptors are required. Partial removal of contents (i.e., removal of grease layer, oil layer or sludge layer) is not allowed.

All facilities are required to maintain components of their interceptors including internal plumbing, vent pipes, and manholes.

**MANIFESTS** from grease haulers must be kept on the premises for a minimum of three (3) years.

# WHAT IS INDUSTRIAL PRETREATMENT?

The Industrial Pretreatment Division is established to implement a federally mandated Clean Water Act program.

The program is intended to protect South Platte Renew (SPR) from pollutants that can cause operational interference or that would pass through the SPWRP facility and into the South Platte River.

Industrial/commercial facilities within the SPR service area are subject to Industrial Pretreatment Program controls and regulations. The program is also designed to protect the collection system, workers and the environment from harm that could result from discharged pollutants.

The Industrial Pretreatment Program is approved by the United States Environmental Protection Agency and authorized by Englewood and Littleton city municipal codes.

# INDUSTRIAL PRETREATMENT DIVISION FATS, OILS AND GREASE

The purpose of the Fats, Oils and Grease Policy is to:

- Minimize the amount of animal/vegetable fats, oils, and grease entering the collection system and the South Platte Water Renewal Partners at the source
- Prevent sanitary sewer overflows and backups
- Prevent interference with processes and equipment at the South Platte Water Renewal Partners

The FOG Policy applies to any facility where preparation, manufacturing, or processing of food occurs.

Examples include:

- Food manufacturers
- Restaurants/ Coffee shops
- Delis and Bakeries

