

13. What Are the Benefits of This Project?

Dublin City Council currently spends approximately €500,000 and thousands of working hours per annum clearing FOG related blockages in the drainage network. This project will drastically reduce the number of blockages due to FOG. This will result in a drainage network which operates much more efficiently with a reduced loading on infrastructure and resources, reduced chemical and biochemical loading on Ringsend Waste Water Treatment Plant, less inconvenience and disruption to householder and businesses, and an overall net environmental benefit.

14. What happens to waste FOG?

Waste FOG is almost completely recyclable. Used cooking oil is already collected from FSEs and recycled. Currently, most waste FOG is processed by rendering to create tallow. However in the future, it is possible that both products could be a raw material for the production of bio-fuel.



DUBLIN CITY COUNCIL

Environment and Engineering Department

Fats, Oils and Grease (FOG) Programme

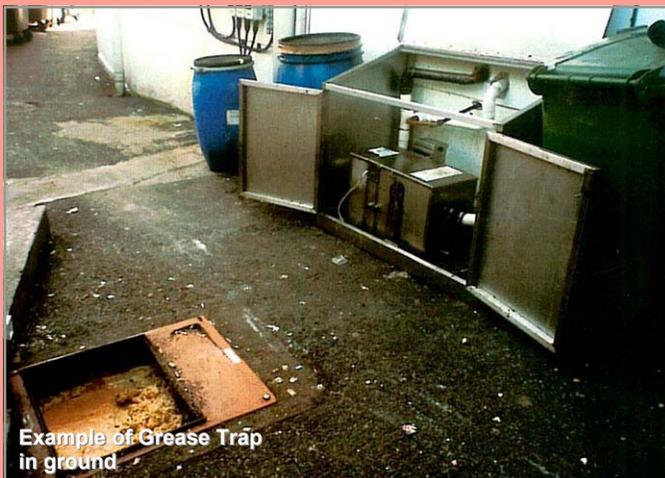
Frequently Asked Questions



Who to Contact for More Information?

**Dublin City Council
Drainage Division
Block 1, Floor 2
Civic Offices
Wood Quay
Dublin 8**

Tel: 01 - 222 2155



FATS, OILS AND GREASE (F.O.G.) PROGRAMME

FREQUENTLY ASKED QUESTIONS

1. What is FOG?

'F.O.G.' stands for Fats, Oils and Greases.

2. Where Does It Come From?

It is generated in significant quantities from the kitchens of Food Service Establishments (F.S.E.) and is the by-product of food preparation and washing up activities.

3. Why is it a Problem?

When disposed of to the drainage system it cools down, turns into solid form and causes blockages. FOG congeals and accumulates in pipes, pumping stations and equipment, thus causing blockages in the drainage network. These blockages can then cause flooding or pollution of rivers and streams. Basement flooding is frequently the result of blockages caused by FOG. It also causes major problems at Wastewater Treatment Works, making the achievement of high environmental standards more difficult and adding to the expense of the treatment.

4. How Are We Managing It?

DCC have initiated a programme to control the discharge of FOG to the drainage network. In this programme, FSE operators will be licensed to discharge FOG by means of a trade effluent licence issued under the Water Pollution Act. As part of the conditions of that licence, limits will be set on the amount of FOG that may be discharged to the public drainage network.

Initially, premises will be inspected, advice given to the operator on the steps they have to take to obtain a licence and once licensed, each FSE will subsequently be visited four times a year to ensure compliance with the limits set in the discharge licence.



Solid lumps of FOG removed from sewer

5. Who Will Be Licensed?

Initially, 2,000 FSE are to be licensed. These include, but are not limited to, hotels, pubs, restaurants, take-aways, canteens, convenience stores, B&B establishments, etc. The operator of the FSE is responsible for submitting the licence application.

6. How Much Will a Licence Cost?

As set out in the Local Govt (Water Pollution) Regulations, there is a one-off application fee of €380. Then, similar to any other trade effluent licence, there will then be an annual licence fee payable to DCC. This is based on the Polluter Pays Principle. The annual fee will vary depending on the type of the FSE. The annual fee covers DCC's costs in providing an inspectorate to advise and assist the FSE operator in achieving compliance with the terms of the trade effluent discharge licence.

7. How Will Licences Be Monitored?

Compliance with the conditions in a trade effluent discharge licence is a legal requirement under the Water Pollution Act. A team of inspectors will visit each FSE four times a year, or more frequently if required. They will check for compliance with all conditions of the discharge licence and will assist the FSE operator, where required, in achieving compliance.

8. What Does an FSE Operator Need to Do?

Some form of grease trapping or grease retention equipment must be installed in order to reduce the levels of FOG in the final discharge. Best Management Practices (BMP) must also be implemented within an FSE to minimise FOG production. The design, operation and maintenance of grease management equipment must be fully in accordance with the relevant standards and the manufacturers instructions. Undersized or oversized equipment will not produce the required results.

Regular cleaning out of grease traps and proper disposal of FOG will be a mandatory part of the FOG programme.

9. What is a grease trap?

A grease trap is a retention chamber, plumbed into the drainage pipes, that collects FOG, while the water element of the waste can pass into the drainage network. The performance of a grease trap is based on the fact that oil floats on water and when sufficient quantities have accumulated they can then be removed from the surface of a grease trap. Grease traps require regular cleaning and the recovered FOG/water mixture must be collected by a properly licenced waste contractor and disposed of at a licensed facility.

10. Who Can Clean it Out and Where Is It Disposed?

An up to date and valid waste collection permit, covering FOG, is an essential legal requirement for anyone proposing to collect FOG from FSEs. FOG can only be disposed of at a facility that is properly authorised to receive and dispose of FOG.

11. What Types Of Grease Trap Are Available?

There are two main types of grease traps available, either a passive retention type or a grease removal type. Each FSE will have its own specific requirements and should seek their own advice on what best suits their needs.

Our inspectors will be available to assist them in this process.

12. What Are Best Management Practices (BMP)?

These are practices implemented in the kitchen to ensure that as little solid or oily waste enters into the drainage network. These include, among others, the use of strainers in sinks, the dry wiping and/or pre-rinsing of dishes and pots before they are washed and the regular inspection and maintenance of the grease management system.

Our inspector will assist the FSE operator on drawing up the BMPs that are required for their premises.

