

Fats, Oil and Grease

April 29, 2010

Integration with CMOM & Innovative Technologies

Welcome



- Technical Assistance
- Grant Assistance
- Municipal Compliance
- Inter-Municipal Agreements

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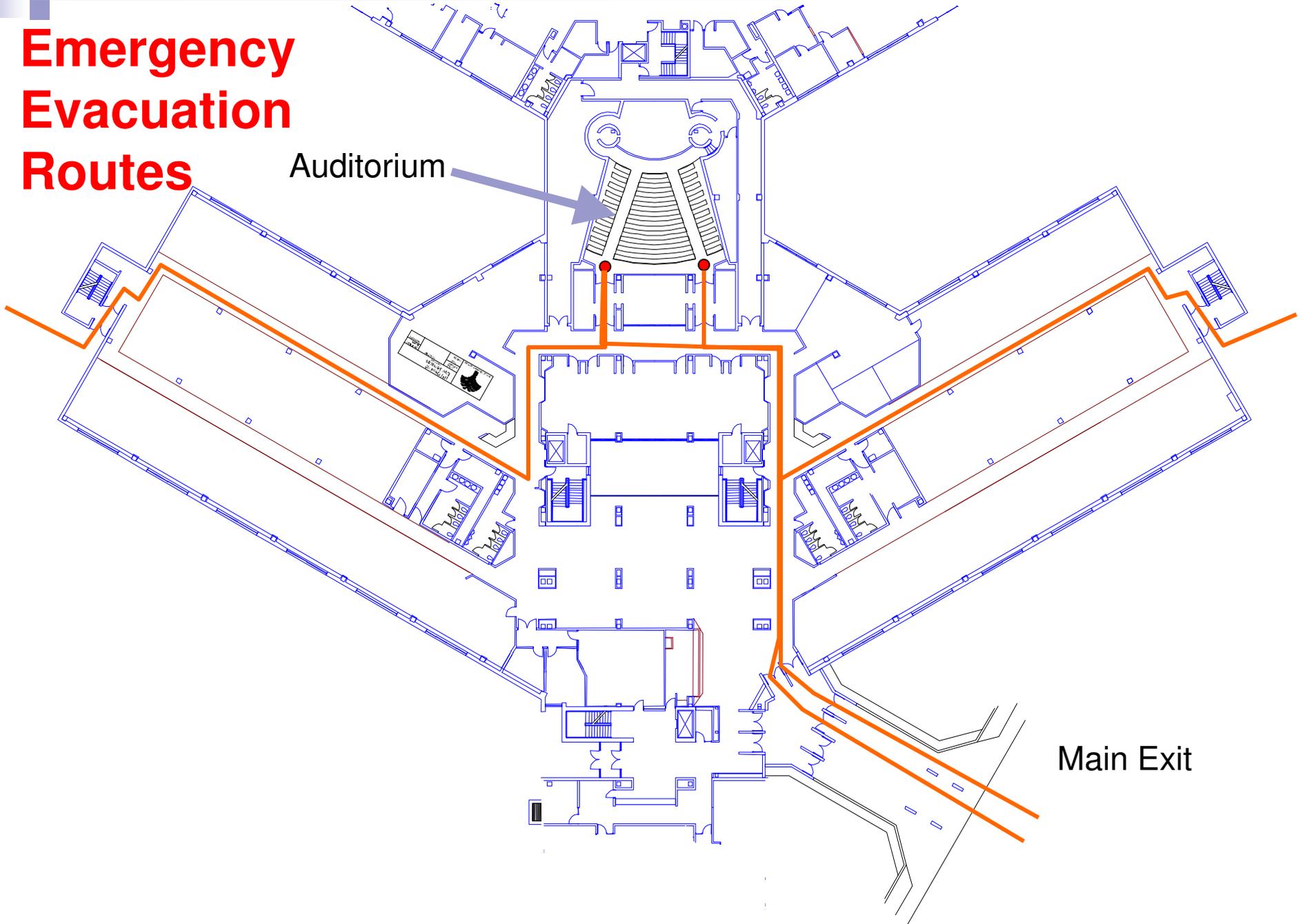
What You Must Know..

- Smoking
- Lunch – on your own
 - Café downstairs
 - Loudon Rd. – Lots of Choices
- Vendor Displays Room 112
 - Includes a variety of beverages and snacks at 9:45 break time
- Fire Alarm and Exits
- Bathrooms

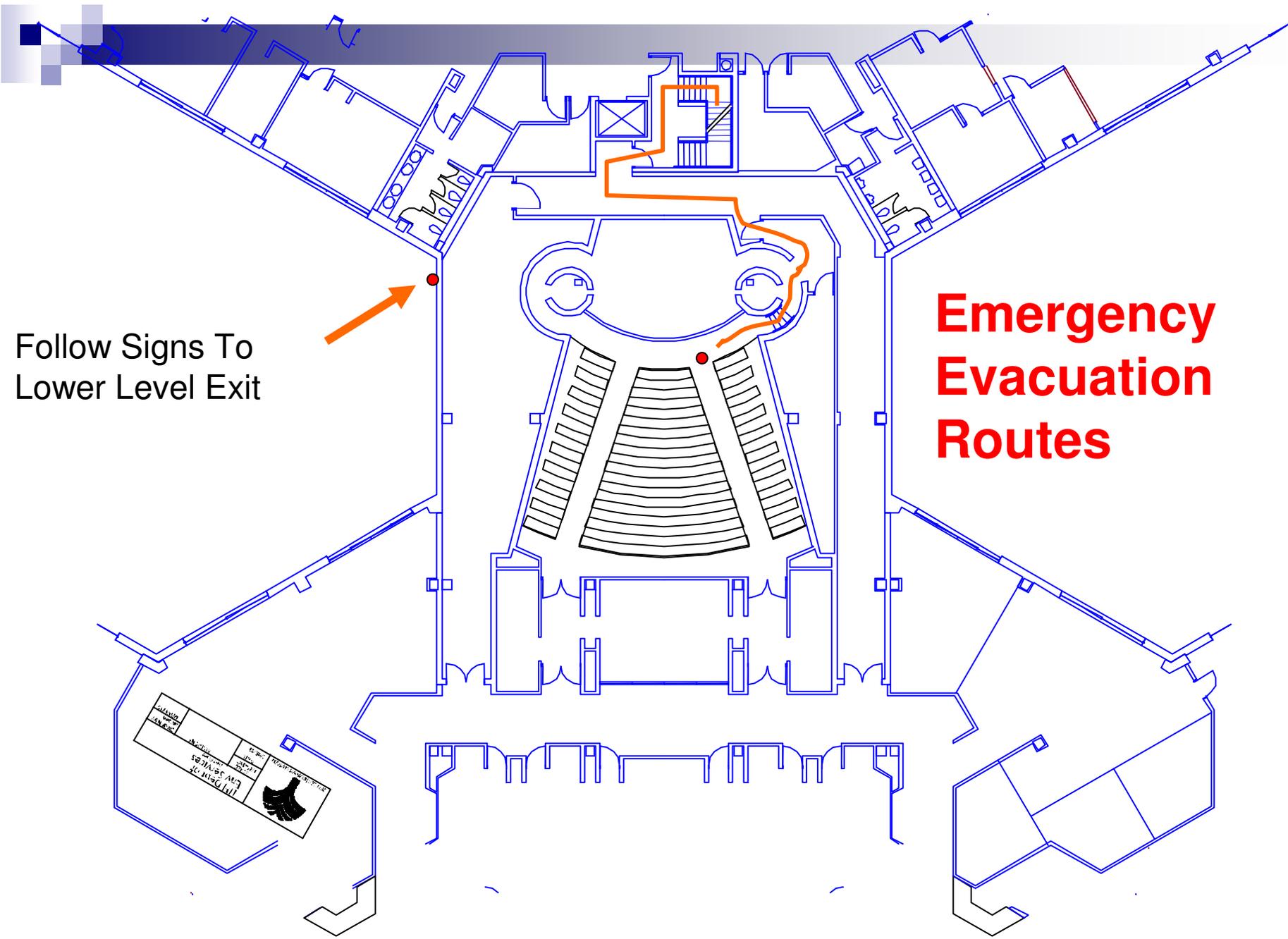


Emergency Evacuation Routes

Auditorium

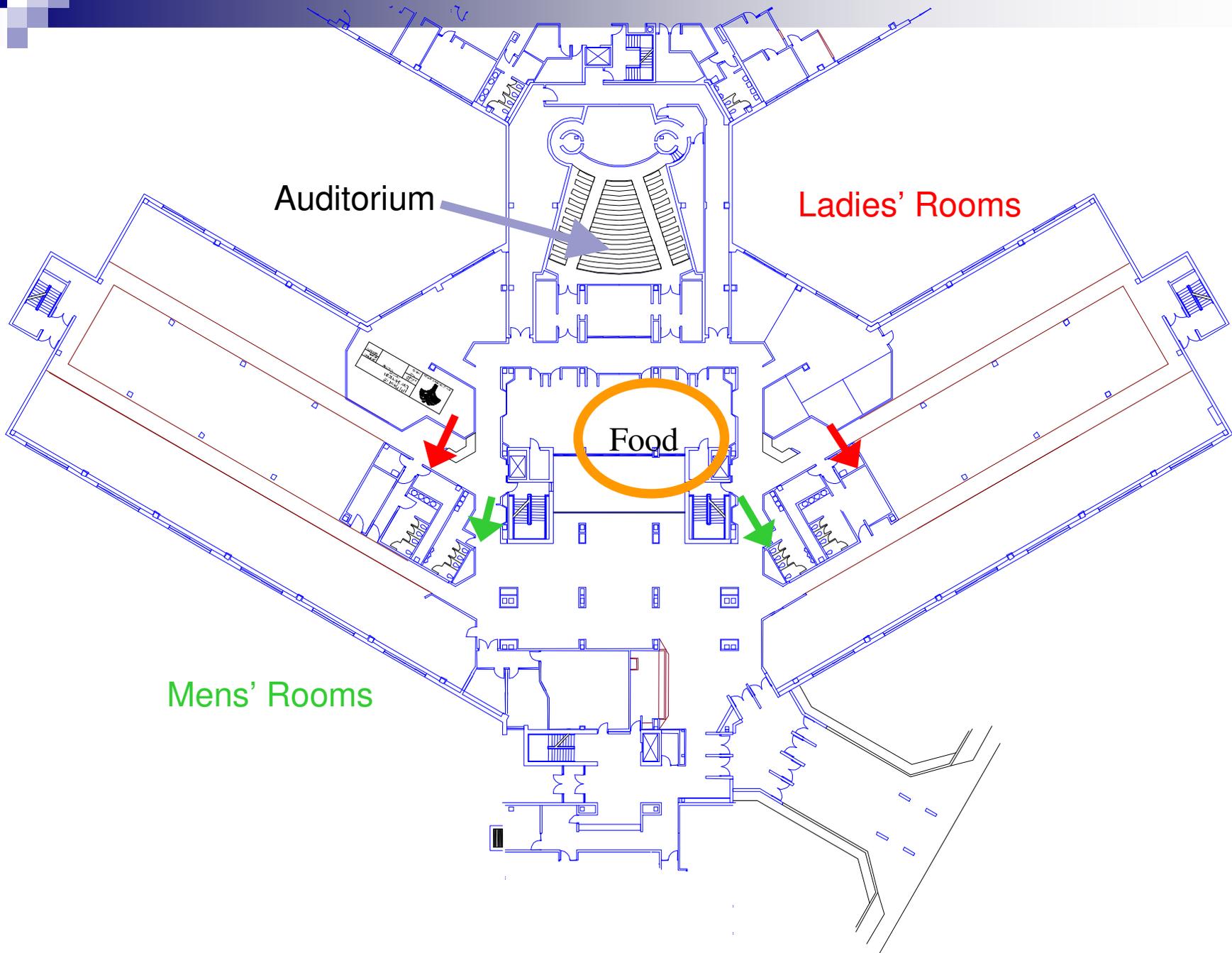
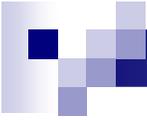


Main Exit



Follow Signs To Lower Level Exit

Emergency Evacuation Routes



Auditorium

Ladies' Rooms

Food

Mens' Rooms



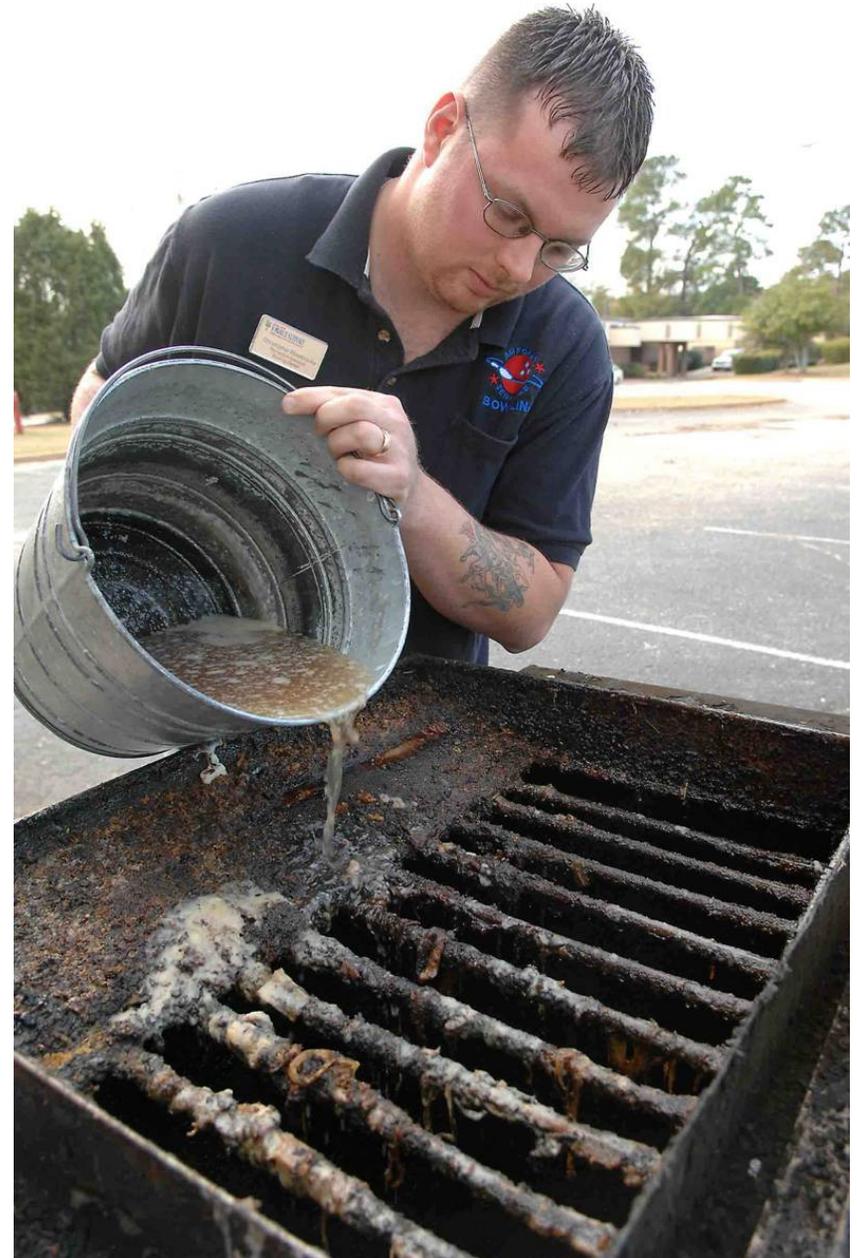
Disclaimer:

The participation of any particular vendor in this program should not in any way be taken to be an agency endorsement of that vendor's product or service. A number of vendors participate throughout the course of the agency's certification program. Vendors have been advised that the presentations are for the purpose of familiarizing attendees with the types and uses of goods and services available in the wastewater industry and not for the purpose of advertising the products of particular vendors.

Last Year

We focused on the disposal of FOG

- Solid Waste Operators
- Wastewater Operators
- Private Partners



We discussed the types of grease



- Brown grease – mixed with wastewater, caught in interceptors or skimmed from the WWTF processes

Regulated as Septage



- Yellow grease – food grade (French fry) grease, no wastewater or waste contact, good for fuel

Regulated as Solid Waste

We discussed the wars over
yellow grease...

**SCENES FROM THE
GREASE
WARS**

Boston Magazine 2008

Search for Grease Wars in Google – One of the top listings

"A NEW HOPE"

- That “brown grease” can become a resource
- That “yellow grease” can be collected and not dumped down the drain
- That municipalities can help turn “yellow grease” into a resource
- That homeowners and food service establishments can help prevent “yellow grease” from becoming “brown grease”.
- The end result can be an Increased amount of “yellow grease”



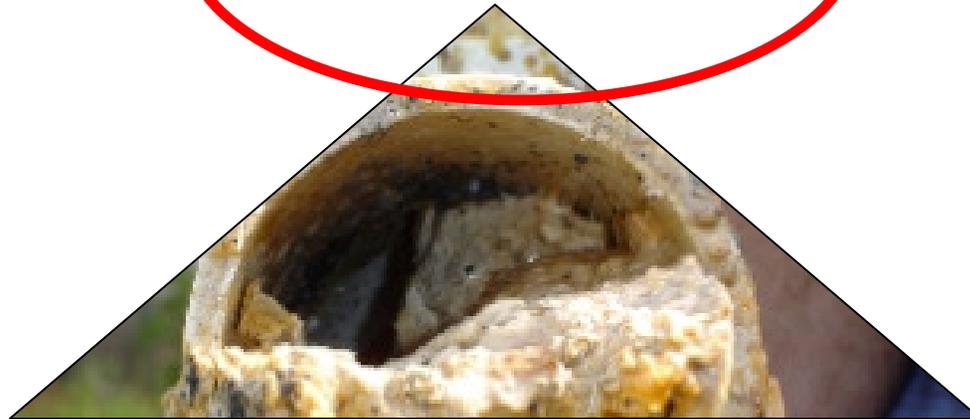
2 years ago...

- We encouraged municipalities to regulate food service establishments (FSE)
- We learned the code requirements
- We learned about grease interceptors types
- We distributed best management practices (BMPs) to reduce the amount of grease dumped down the drain.
- We partnered with the NH plumbing board and health inspectors.



In past trainings we focused on
source control.

Grease Loading



Design, Structural
Issues, Roots

Sewer Cleaning
Effectiveness

FOG Control Has Multiple Components

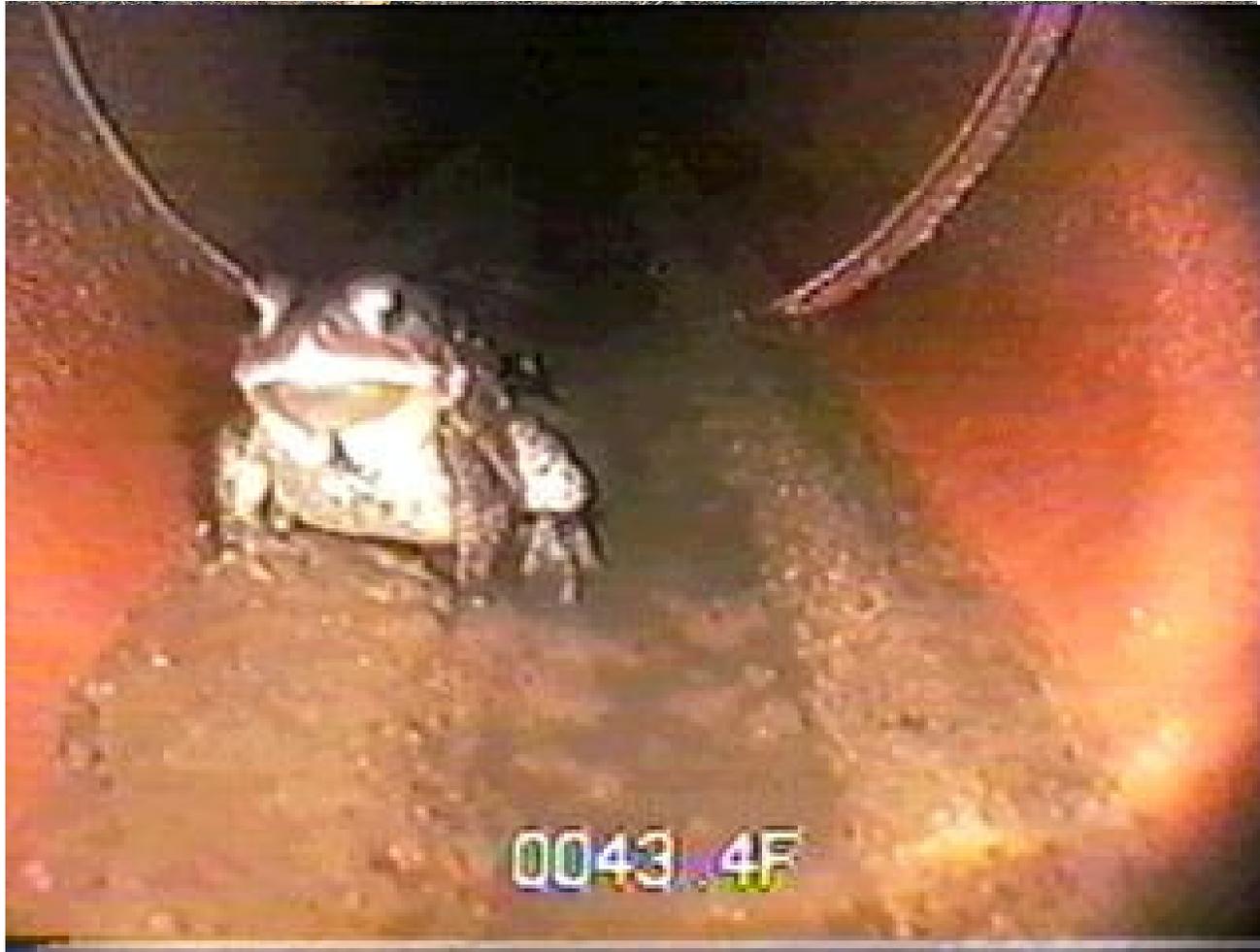
Grease Loading



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FROGs in your System?

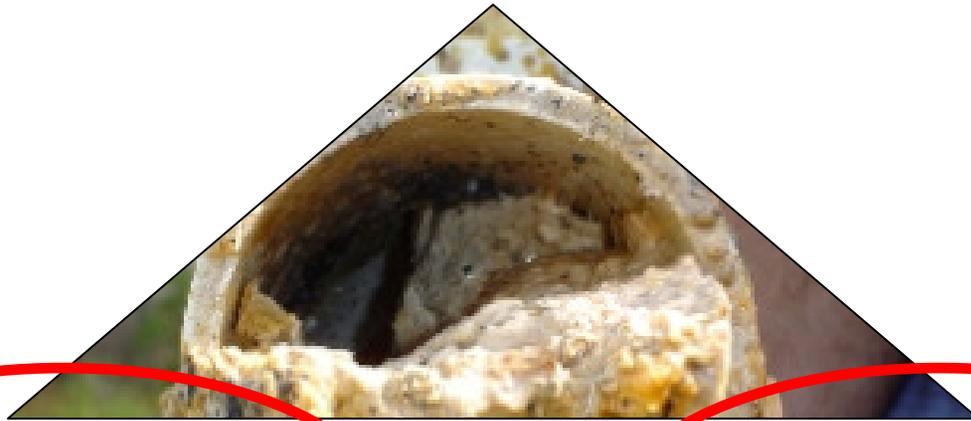


Fat,
Roots,
Oil and
Grease

Water Environment Research Foundation has been studying FROG pretreatment

Today we will...

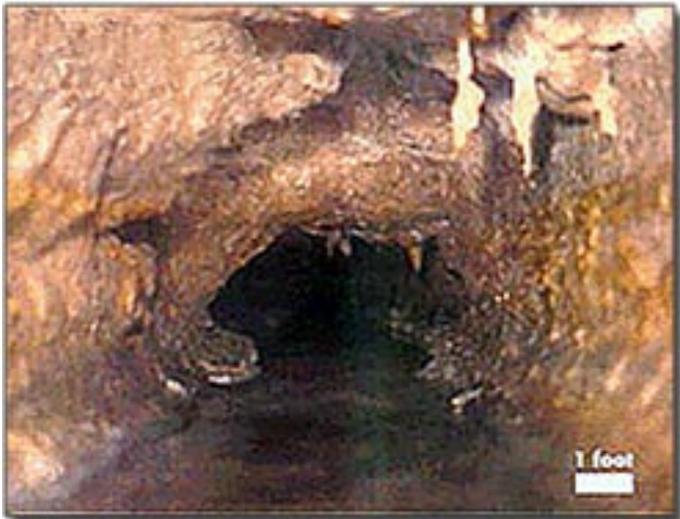
Grease Loading



Design, Structural
Issues, Roots

Sewer Cleaning
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Today we will...



- Learn that a good FOG program is more than source control.
- Learn about new innovative technologies for use in controlling FOG.
- Learn what CMOM is.
- Learn how cameras can be used and the data stored so it can be retrieved.

**MAY THE 'FOG'
BE WITH YOU**

