



Center Township Sanitary Authority

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FOG (Fats, Oils & Grease) Frequently Asked Questions:

- Q -** Why is FOG an issue for my business?
- A -** FOG accumulates in sewer pipes and causes blockages. FOG blockages cause sewer overflows and basement backups. Restaurants and other food and drink service establishments can be closed down due to blockages and backups. Restaurants and other food and drink service establishments can also be held financially responsible for damages resulting from blockages and backups. Center Township ordinance 1-2008 requires fats, oils, and grease abatement. In accordance with federal environmental protection agency, CTSA is campaigning to control the discharge of FOG to the sewer system. In addition to reaching out to customers and advising them on how to properly manage FOG, we are increasing our regulation of food and drink service establishments. All food and drink service establishments will receive regular inspections.
- Q -** Why are coffee shops included in the FOG program?
- A -** Coffee shops are included in the program because of the oils in coffee beans and the dairy products used to produce the coffee. Coffee beans contain 15% oil per bean and coffee has a lower pH, which determines the difference between Alkalinity and acidity. Normal pH of wastewater has a level of 6.5 to 7.5 on Average and when coffee is introduced to the sewer system it has an average pH Of 5.0, this causes excessive rusting of metal parts and abrasion of concrete Pipe. Dairy products have 3% milk fat content per ounce of milk product. Once The dairy product goes down the drain it congeals to the inside of the sewer Collections system.
- Q -** What will FOG inspectors be looking for?
- A -** The CTSA FOG inspectors will inspect the sewer system for FOG accumulation. They will verify that the food and drink service establishment is implementing Best Management Practices for controlling FOG. The FOG abatement system will be inspected to verify that it is adequately sized for the connected fixtures, that it is being properly maintained, and that it is in operating condition. If no FOG abatement system is present, the food service establishment may be required to install one (or more if necessary.)

Q - What type of businesses require compliance?

A - All “food service facility” or “facility” that prepares and/or packages food or beverages for sale or consumption, on or off site, with the exception of private residences. Food service facilities shall include, but are not limited to, food preparation facilities, food courts, food packagers, restaurants, cafeterias, grocery stores, convenient stores, coffee shops, bakeries, lounges, hospitals, hotels, nursing homes, churches, schools, and all other food service facilities not listed.

Q - Are there any fees involved?

A - Yes, the establishment owner is financially responsible for all charges that will occur including installation, maintenance, pumping, disposal and repair of FOG abatement system. At this time the Center Township or CTSA does not have a permit or inspection fee.