

# FOG CONTROL PROGRAM

## GDO PERMITTED FACILITIES

### STAFF TRAINING

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This first training certificate has been developed to provide basic training to facilities that require a fats, oils and grease (FOG) discharge control operating permit, known as the GDO permit. It fulfills the minimum requirements for the 2019 permit cycle in compliance with the Miami-Dade County Code, Section 24-42.6.

Beginning on January 1, 2019, each establishment required to maintain a GDO permit must have at least one trained person with knowledge of the operation, maintenance and reporting requirements associated with the FOG control equipment.

This training certificate provides basic information on the operation and maintenance requirements and serves to document the required training, which includes new employee orientation and quarterly training of existing employees.

## A - KNOW YOUR SYSTEM

### STEP 1

Find your GDO permit and record the permit number below.

Operating Permit Number: **GDO** - \_\_\_\_\_



### OFFICIAL DOCUMENT

Permit No: **GDO-00**\_\_\_\_-2019/2019  
Permit Issued To: YOUR FACILITY, LLC  
Facility Location : ADDRESS. CITY, FL

### STEP 2

Read and understand your GDO permit conditions.

### STEP 3

Record the type(s) and model number(s) of your grease interceptor(s) below.

# Units	Model #	Type (H/G)*

\*H = Hydromechanical  
G = Gravity

#### STEP 4

From condition #10, of your operating permit, record below the required cleaning/pump out frequency.

Pump out frequency every \_\_\_\_\_ days

#### STEP 5

Record here the name and the DERM permit number of the hauler company who services your FOG control device(s).

Hauler: \_\_\_\_\_

DERM Permit number: LW- \_\_\_\_\_

## B - TRAINING MODULES

### MODULE 1

#### What is a Grease Interceptor? (FOG Control Device)

The grease interceptor is the equipment designed to remove/hold fats, oils and grease (FOG) and therefore prevent the FOG from passing to the sewer system, or to the septic tank if your establishment is served by a septic system.

### MODULE 2

#### Grease Interceptor Maintenance

Clean the grease interceptor(s) at the frequency established in your GDO Permit. Note that more frequent cleaning may be required depending on the operation.

Cleaning requires full evacuation of the contents of the grease interceptor(s).

Remember to use a DERM - permitted hauler. List available at:

[https://www.miamidade.gov/global/permit.page?Mduid\\_permit=per1719600493495599](https://www.miamidade.gov/global/permit.page?Mduid_permit=per1719600493495599).

Keep records of maintenance for the grease interceptor(s) at the facility for a minimum of one year.

Every time the grease interceptor(s) is cleaned/pumped out, report electronically the date of the pump out and the name of the hauler. To report go to:

[www.miamidade.gov/Apps/RER/GreaseDischargeOperatingReport/](http://www.miamidade.gov/Apps/RER/GreaseDischargeOperatingReport/).

## **MODULE 3**

### **Kitchen Hoods**

Cleaning kitchen hoods, grease filters, and exhaust fans produces significant amounts of grease waste.

Waste generated by manual hood cleaning cannot be flushed/discharged to the sanitary sewer systems or to the septic tank. All wastes must be collected and transported by a liquid waste transporter, permitted by DERM, to an approved disposal facility.

For self-cleaning hoods, the waste must be routed through the grease interceptor(s).

If you have a hood in the kitchen, indicate the type of maintenance (manual or self-cleaning)

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Cleaning frequency is every \_\_\_\_\_ days.

## **MODULE 4**

### **Yellow Grease Container**

Any recovered cooking oil, like grease used in fryers, should be stored in a designated container, and not disposed in the grease interceptor.

Keep the designated storage containers covered with lids to prevent rainwater inflow. Inspect storage containers daily to avoid overfilling the container and spills.

Have the storage container emptied before it reaches 90 percent capacity. Spills must be contained and cleaned using absorbent materials; do not clean the spill by washing it to a drain or open ground.

## **MODULE 5**

### **Wash-Down Areas**

Have a designated area for cleaning mats and equipment. The wash-water from these activities cannot be released to ground, groundwater, surface waters or storm sewer. It must be routed to the grease interceptor(s).

Note that the area in Figure 7 is roofed to prevent rain water from entering the sanitary sewer system. The drain is connected to the grease interceptor(s).

## MODULE 6

### Best Management Practices

The implementation of Best Management Practices listed below will result in an overall improvement in the performance and operation of the grease interceptor, and will help in reducing maintenance costs, by reducing the discharges of solids (food scraps) into the grease interceptor.

- Dry-wipe dishware, pots and pans prior to washing.
- Remove food waste from preparation and service items prior to washing.
- Dispose food waste in a special recycling container or in the trash.
- Install screens in all sinks, floor sinks, and floor drains.
- Clean screens frequently into the trash or the food waste recycling container.
- Dispose used oil/grease in a designated receptacle that is kept free of spills and closed with a lid.
- Inspect the used (yellow grease) oil/grease receptacles daily to avoid overfilling and/or spills.
- Use dry methods like rags, absorbent material, sweeping, to clean up spills, prior to mop and bucket.
- Have a schedule for regular maintenance of exhaust hoods.
- Discharge cleaning waters from floor mats, exhaust hoods, large kitchen equipment through the grease interceptor.
- Inspect solid separators daily to prevent excessive accumulation of food solids.
- Be present during the grease interceptor's pump out/cleaning, to ensure the complete removal of its contents.

Add here other best management practices you implement at your facility:

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### Your contribution is important!

Protecting the sanitary sewer system from grease releases is a priority for Miami-Dade County. Grease in the sewer system pipes clogs and results in blockages and sanitary sewer overflows.

# C - DOCUMENTING YOUR TRAINING

## Remember to...

- Train new employees.
- Review this material quarterly with your staff.

Keep records of the training with list of the staff and dates. FOG Control Program webpage: [www.miamidade.gov/environment/fats-oils-grease.asp](http://www.miamidade.gov/environment/fats-oils-grease.asp).

Date	Employee Name
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

For more information, please contact: The Water & Wastewater Division at 305-372-6486 or email [FOG@miamidade.gov](mailto:FOG@miamidade.gov).

DEPARTMENT OF REGULATORY AND ECONOMIC RESOURCES  
Division of Environmental Resources Management (DERM)  
Water and Wastewater Division | 701 NW 1st Court, Miami, FL 33136

[www.miamidade.gov/environment](http://www.miamidade.gov/environment)