



FATS OILS & GREASE

CONTROL PROGRAM UPDATE
EPA Consent Decree FOG CMOM

HOW TO SAVE MONEY AND BE IN COMPLIANCE



DEPARTMENT OF REGULATORY
AND ECONOMIC RESOURCES

- ▶ Read and understand Permit Conditions.
- ▶ Post a copy of the permit at the facility.
- ▶ Clean your grease interceptor at the frequency established in your GDO Permit.
- ▶ Report electronically every time the grease interceptor is cleaned. To report go to www.miamidade.gov/Apps/RER/GreaseDischargeOperatingReport/Default.

Guidelines available at www.miamidade.gov/environment/fats-oils-grease.asp.

- ▶ Each facility shall have one trained person on staff with knowledge on FOG control devices, kitchen hoods, solids separators, Best Management Practices, yellow grease storage, mat and equipment wash areas, record keeping and reporting.

Training materials can be found at www.miamidade.gov/environment/fats-oils-grease.asp.

- ▶ Outdoor mop sinks shall be covered when not in use.
- ▶ Clean oil or grease spills with rags or kitty litter.
- ▶ Do not wash floor mats and equipment outdoors. Impacting storm drains or open ground.
- ▶ Any changes to the operation will require a new Certificate of Use Application and new GDO Permit (expansions, outdoor seating, name changes).