

AGENDA NOTE - HRPDC EXECUTIVE COMMITTEE MEETING

ITEM 10#: REGIONAL FATS OILS AND GREASE PROGRAM

SUBJECT:

The HRPDC staff is coordinating the development and implementation of the regional fats, oils and grease program as one element in complying with the Regional Sanitary Sewer Overflow Consent Order.

BACKGROUND:

This is an update regarding activities under the regional fats, oils and grease abatement program approved by the Commission in November 2008. As recommended by the HRPDC, a number of the localities have executed Memoranda of Agreement with HRSD to implement this program. As localities begin to update their Sewer Use Ordinances or adopt new FOG ordinances, there are a few requirements for certification training. Both area grease hauler and food service establishment staff must successfully complete regional certification trainings. These trainings are currently being scheduled periodically as needed, with the long-term goal of online certifications. Similarly, the HR FOG Education Committee has worked to develop publications for area restaurants, promotional items for the home cook and a regional website: fatfreedrains.com. Staff is also available to help localities conduct stakeholder meetings or for City Council/Board of Supervisors briefings.

Ms. Julia Hillegass, Senior Physical and Environmental Planner, will brief the Commission on this regional program.

RECOMMENDED ACTION:

This briefing is being provided for information and discussion purposes.