



## OPERATION Ripple Effect™

## SIMPLE STEPS: BIG BENEFITS FOR THE MOHAWK RIVER

### PROJECT BULLETIN

Normally, our sanitary sewer system has enough capacity to operate properly. But, when we get heavy rains or sudden snow melts, stormwater overwhelms the system and causes overflows into the Mohawk River. That stormwater runoff enters the sanitary sewer system from multiple sources, including deteriorated and damaged public sanitary sewers and private property connections, such as roof leaders and sump pumps.

Operation Ripple Effect is a program of the Oneida County Sewer District that asks residents, businesses, and municipalities to do their part to reduce overflows. Together, we can help keep the Mohawk River clean.

### MAKING PROGRESS: OCSD PARTNERS WITH OCDOH FOR COMMERCIAL FOG INSPECTION PROGRAM

The Oneida County Sewer District (OCSD) and Oneida County Department of Health (OCDOH) have combined efforts to conduct inspections of foodservice establishments to assess fats, oils and grease (FOG) program compliance.

The FOG program is an OCSD initiative aimed at limiting the amount of FOG entering the sewer system. When improperly disposed of into the sanitary sewer system, FOG can build up and cause blockages and backups. FOG also decreases capacity for sewage during heavy rain events, thus contributing to overflows into the Mohawk River.

FOG inspections will be conducted in conjunction with OCDOH inspections that are regularly conducted at commercial foodservice establishments, including restaurants, school and meeting facilities with commercial kitchens, and more.

The goal of these inspections is to identify and document existing and/or potential sources of FOG that may enter the sanitary sewer system in foodservice facilities. The inspections will also assist in determining when facilities need to be brought into compliance.



### WHAT IS FOG?

FOG are used in, or are byproducts of, cooking certain foods. When warm or hot, FOG is often a liquid and may not seem like a big problem. However, after traveling down a sewer drain, these liquids cool and become solid, resulting in clogged pipes that cause sewer overflows and backups into your home.

### What are common sources of FOG?

- Cooking oil
- Meat fats
- Fatty or greasy food scraps
- Cream-based sauces
- Salad dressing and mayonnaise
- Lard, shortening, butter and margarine

### How can foodservice establishments participate?

Responsible foodservice establishments can participate in this program by implementing the following:

- Properly install a correctly sized grease trap or interceptor
- Institute regular trap/interceptor cleanings to ensure proper function
- Keep a log with trap/interceptor cleaning dates and invoices
- Train staff on proper FOG disposal techniques, including wiping off excess FOG and scraps into the garbage

The Oneida County Sewer Use Ordinance  
limits FOG concentration to the equivalent of  
1 teaspoon of vegetable oil in 12-13 gallons of water.



Contact [cmanion@paigegroup.com](mailto:cmanion@paigegroup.com) to schedule a briefing.  
For more news and reports, visit [www.RippleEffectOCSD.org](http://www.RippleEffectOCSD.org).  
An Initiative of the Oneida County Sewer District

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