

USDA FOG ABATEMENT TRAINING:

BUILDING A BUSINESS CASE FOR AN EFFECTIVE FOG ABATEMENT PROGRAM & EMERGING CONTAMINANTS OF CONCERN

SESSION 2



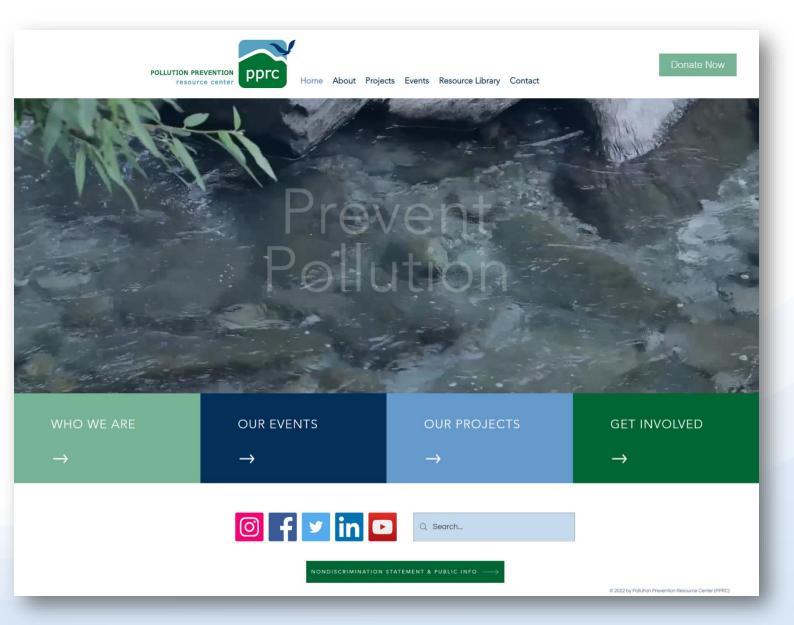
This training is sponsored by a grant from the USDA Rural Utilities Service (RUS)

This training is brought to you through a grant from the USDA Rural Utilities Service









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About Us

Western States Alliance (WSA) is a project of the <u>Pollution Prevention</u> <u>Resource Center</u> that helps professionals identify and implement best practices in Fats, Oils, and Greases (FOG) management.

We are a membership organization of FOG professionals from across the United States. <u>Click here</u> to check out our staff bios on pprc.org.

Our vision is to be a comprehensive source of knowledge and assistance to advance technologies and best management practices, conserve resources, and derive the most value from FOG while prohibiting its damaging effects in the wastewater system.

WWW.WESTERNSTATESALLIANCE.ORG

TECHNICAL RESOURCES TAB

Conferences & Workshops We offer two FOG related technical training conferences each year: The <u>FOG Forum</u> & the <u>Pacific Northwest Pretreatment</u> <u>Workshop</u>, Both events offer immersive training, program development and implementation sessions, and many opportunities for networking with your peers.

FOG Abatement Training

With funding from the USDA, we provide both virtual and in-person trainings to help small rural communities and those who serve them. The trainings focus on building the business case for your program, program implementation and emerging chemicals of concern.

Training Calendar →

Our National Reference Resource Guide is a "one-stop" shop to learn about FOG, its value as a resource, its problems in sewer conveyance lines, its contribution to sanitary sewer overflows, its cost of treatment, and how you can establish or enhance a FOG Abatement program.

View the Guide >

National Resource Reference Guide

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We encourage open discussion during the presentation...









TRAINERS:

Clayton Brown

Jude Brown

Patrick Bryan

Arjen DeHoop Ed Gilmore

Ken Grimm David James

Jean Waters





BUSINESS CASE TOPICS

Session 1

- Establishing the Need for a FOG Program
- Data Needed
- Excess Operation & Maintenance Costs
- Program Development Costs (Part 1)

Session 2

- Planning
- Program Development Costs (Part 2)
- Data Acquisition and Management
- Cost-Benefit Analysis
- Emerging Contaminants of Concern





PATRICK BRYAN, PPRC FOG TRAINER AND TECHNICAL PROGRAM MANAGER

Stanislaus County, Hazardous Materials Inspector County Of Fresno, NPDES Inspector Municipal Interagency Training Coordinator

 EXPERIENCE SERVING AS A WASTEWATER AND STORM WATER INSPECTOR FROM THE COUNTY OF FRESNO, CALIFORNIA.

 BACKGROUND IN COMMERCIAL AND DEVELOPMENT PROGRAMS PATRICK UNDERSTANDS THE DISCONNECT THAT CAN OCCUR BETWEEN THE COMMUNITIES WE SERVE SUCH AS FOOD SERVICE ESTABLISHMENT'S (FSES), OTHER REGULATORY INSPECTORS/PROGRAMS AND WITHIN OUR OWN AGENCIES.

BUILDING RELATIONSHIPS WITH INTERNAL DEPARTMENTS AND PRIVATE STAKEHOLDERS IS ESSENTIAL FOR A SUCCESSFUL FOG PROGRAM.



Rural Development

PLANNING & PROGRAM DEVELOPMENT COSTS

WHAT DOES IT TAKE TO PUT TOGETHER AN EFFECTIVE FOG PROGRAM?





PLANNING AND PROGRAM DEVELOPMENT

Planning

- Take time to map out what your FOG Program outcomes should be
- Identify measures to track.
- Measures should demonstrate that outcomes have been met, or are being achieved







"An effective FOG program must be datadriven, not effortdriven."

Gary Christiansen, City of Seattle Public Works









PROGRAM DEVELOPMENT

- Put legal authority into place (covered in PM session)
- Identify all stakeholders
- Identify all "moving parts" of the program (i.e., CMOM/IPP)
- Implement, gather data, analyze, and repeat



PROGRAM DEVELOPMENT STAFFING PLAN

- Which staff will be involved in program development?
- One sewer district developed for a year, using
 - Division Manager (part time)
 - Program Manager (part time)
 - Communication specialist (part time)
 - Environmental Specialist (full time)





STAKEHOLDER INVOLVEMENT PLANNING

- Have you identified the stakeholders?
- Have meetings been scheduled to discuss the FOG Program with stakeholders?
- Has the business case been presented to the municipal leadership?
- One sewer district spent one year meeting with stakeholders in monthly meetings. Four staff members from the District were involved, three part time and one full time during this year.
- What are the estimated fully-loaded labor costs to get input from stakeholders?





STAKEHOLDERS INVOLVED

FSE Data (partial list)

- Physical Address (and GIS data or latitude/longitude)
- Potential FOG Loading of FSE (very high, high, medium, low)
- Proximity of FSE to a FOG-impacted sanitary sewer line (FOG line)
- Type(s) of FOG pretreatment
- Interceptor maintenance history
- Fixtures and drains connected to interceptor
- Contact information for FSE
- Landlord or property manager contact information





STAKEHOLDERS INVOLVED

Utility Data (partial list)

- Which collection system line segments are impacted by FOG?
- What is the cleaning frequency for these FOG lines?
- Does the frequency exceed the established line cleaning frequency for the normal collection system?
- What is the cost per line segment to keep these FOG lines cleared?
- Are there pump stations impacted by FOG?
- How often are these stations cleaned?
- What is the cost per cleaning?





NO SURPRISES !



All Stakeholders Must Be Kept Updated On This Process

- Regular Updates
- Meetings
- Stakeholder Participation

City Management Must Be Kept In The Loop, Too

- Regular Updates
- Feedback



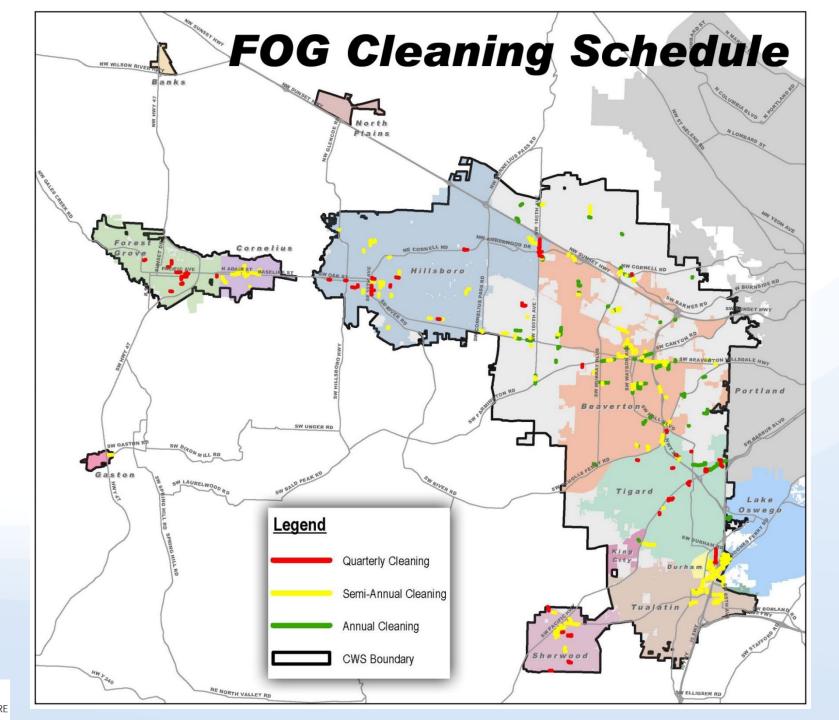


Prioritizing Inspections

- Give priority to FSEs on most frequently cleaned lines & pump stations
- Give priority to FSEs that produce the most FOG

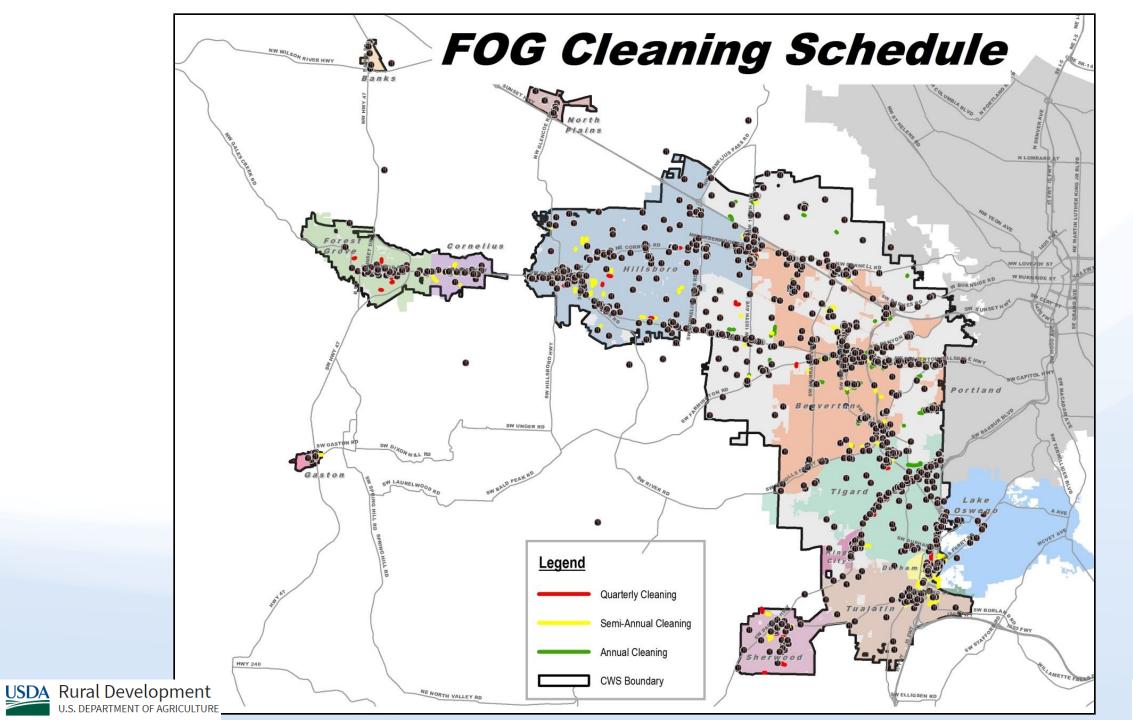
















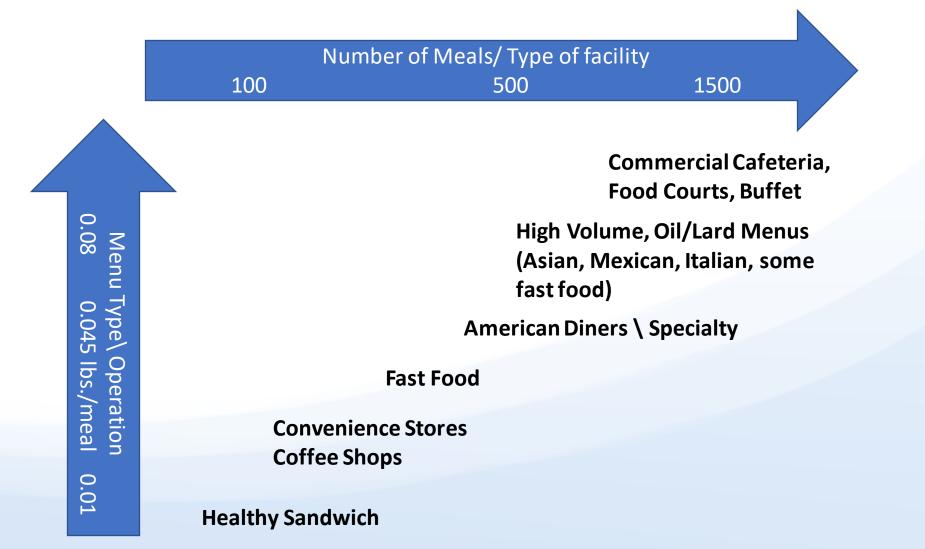


Poll Question





FOG PRODUCTION





USDA Rural Development U.S. DEPARTMENT OF AGRICULTURE

Kennedy/Jenks Consultants

200 S.W. Market Street, Suite 500 Portland, Oregon 97201 503-295-4911 FAX: 503-295-4901

Brown Grease Supply Study

16 February 2011

Prepared for

Clean Water Services 2550 SW Hillsboro Highway Hillsboro, OR 97123

K/J Project No. 1091014.10



Kennedy/Jenks Brown Grease Supply Study





Technical Resources

As part of our mission to provide technical resources from partners throughout the country, we offer this selection of FOG related materials for your training needs.

National Resource Reference Guide Preferred Pumper Program

Kennedy Jenks Brown Grease Supply Study

WSA's FOG Source Control Guide The City of Portland's FOG Extra Charge Guidelines WSA FOG Training Playlist on YouTube Plumbing & Draining Institute Publications FOG Resources in the PPRC Resource Library Presentation Slides from FOG Abatement Training (coming soon) Kennedy-Jenks-Brown-Grease-Supply-Study.pdf (western states alliance.org)



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To determine the correct grease factor, using Table 2, select the menu type (1 through 30), then the correct column (A through D) for whether there is a fryer and whether the establishment uses disposable or washable plates, glasses, knives, forks and spoons (flatware).

	1.1	<u></u>

Fryer without fryer fryer flatware fryer without fryer flatware fryer without fryer flatware frye		Table 2				
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Item Item<						with
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	29	Steak and seafood	0.035	0.0455	0.058	0.0754
30 Sushi 0.005 0.025 0.03	30	Sushi	0.005	0.0065	0.025	0.0325

INTERCEPTOR WHISPERER

4

WSA





Hydromechanical **GREASE INTERCEPTOR**

Sizing and Selection Guide (includes two-page worksheet)

August 2018 Edition

ABSTRACT

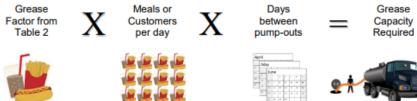
Hydromechanical grease interceptors certified to ASME A112.14.3. CSA B481 or PDI G101

are tested to determine efficiency, flowalone is not sufficient to ensure that sizing and selection method provides gu A second step is included that evaluate be used to select a grease inter

U.S. DEPARTMENT OF AGRICULTURE

Step 2: Calculate Grease Capacity

Once the minimum flow rate has been established in Step 1, calculate the minimum grease storage capacity for the HGI required for the desired pump-out frequency as follows:



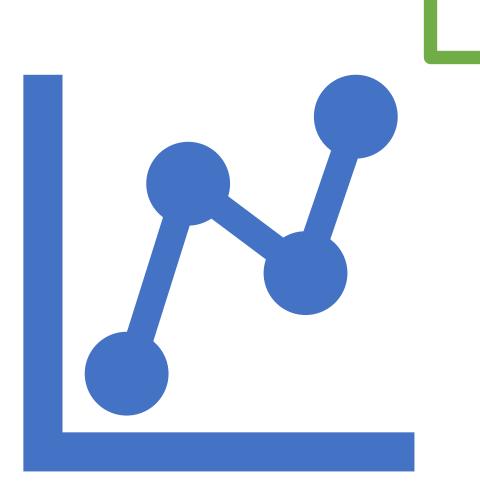


3

INTERCEPTOR WHISPERER USDA Rural Development

Data Acquisition and Management

Gathering data to implement the FOG program







DATA COLLECTION & STORAGE

- What data do you need?
- How do you collect the data?
- How is the data stored?
- Can the data be easily analyzed?

USDA Rural Development

DEPARTMENT OF AGRICULTURE



FOG Program Tracking

- Track FOG program elements as separate entities
- Add more as your program matures.

Inspections **Pump-Outs Grease Control** Devices

Establishments



FSE DATA NEEDED

FSE Tracking (partial list)

- FSE Name
- Physical address (and GIS data or latitude/longitude)
- Potential FOG loading of FSE (very high, high, medium, low)
- Proximity of FSE to a FOG-impacted sanitary sewer line (FOG line)
- Type(s) of FOG pretreatment
- Grease interceptor maintenance history
- Fixtures and drains connected to interceptor
- Contact information for FSE
- Landlord or property manager contact information





PUMPER INFORMATION MANAGEMENT



- Pumper Name
- CONTACT INFORMATION
- Registration #
- AUTHORIZED DISPOSAL SITE
- PUMPING MANIFEST
- PUMP-OUT VOLUME

FOR EACH PUMPOUT EVENT





COLLECTION SYSTEM DATA NEEDED

Partial list

- Which collection system line segments are impacted by FOG?
- What is the cleaning frequency for these FOG lines?
- Does the frequency exceed the established line cleaning frequency for the normal collection system?
- What is the cost per line segment to keep these FOG lines cleared?





COLLECTION SYSTEM DATA NEEDED

Partial list - continued

- Are there manholes impacted by FOG?
- What is the cleaning frequency for these manholes?
- Are there pump stations impacted by FOG?
- How often are these stations cleaned?
- What is the cost per cleaning?
- Are additives used in these stations to "control" FOG?
- What is the cost of using these additives?





EXCEL SPREADSHEET EXAMPLE

RESTAURANTS	HAULER	CLEANING	LAST	DUE FOR
WITH TRAPS		SCHEDULE	CLEANED	CLEANING
Abella Italian Kitchen	Baker	monthly	23-Oct-19	19-Nov
Bellagios	River City	2 months	11-Sep-19	19-Nov
Boeckman Creek School	River City	Annually	9-Jul-19	20-Jul
Boones Junction Pizza	River City	2 months	8-Oct-19	19-Dec
Boston's	Encore	monthly	19-Nov	19-Dec
	NW Bio-			
Beer Station CLOSED 2018	fuel	3 months	18-Jul	18-Oct
Better Bean Company	Baker	6 month	18-Mar	18-Sep
Canton Phoenix	Oregon Oils	monthly	1-Jul-19	19-Aug
Charbonneau Country				
Club	River City	6 months	9-Jul-19	19-Dec
Corner Coffee Shop	River Clty	3 months	12-Mar-19	19-Apr











Poll Question





PATRICK BRYAN, PPRC FOG TRAINER AND TECHNICAL PROGRAM MANAGER

Stanislaus County, Hazardous Materials Inspector County Of Fresno, NPDES Inspector Municipal Interagency Training Coordinator

 EXPERIENCE SERVING AS A WASTEWATER AND STORM WATER INSPECTOR FROM THE COUNTY OF FRESNO, CALIFORNIA.

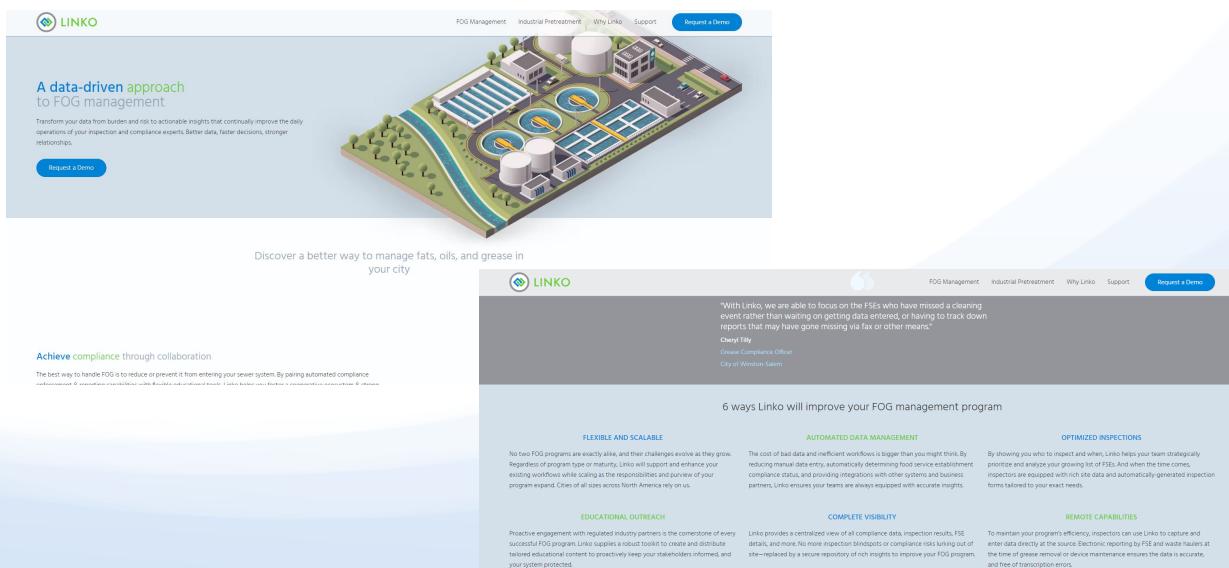
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BUILDING RELATIONSHIPS WITH INTERNAL DEPARTMENTS AND PRIVATE STAKEHOLDERS IS ESSENTIAL FOR A SUCCESSFUL FOG PROGRAM.



Rural Development

LINKO FOG



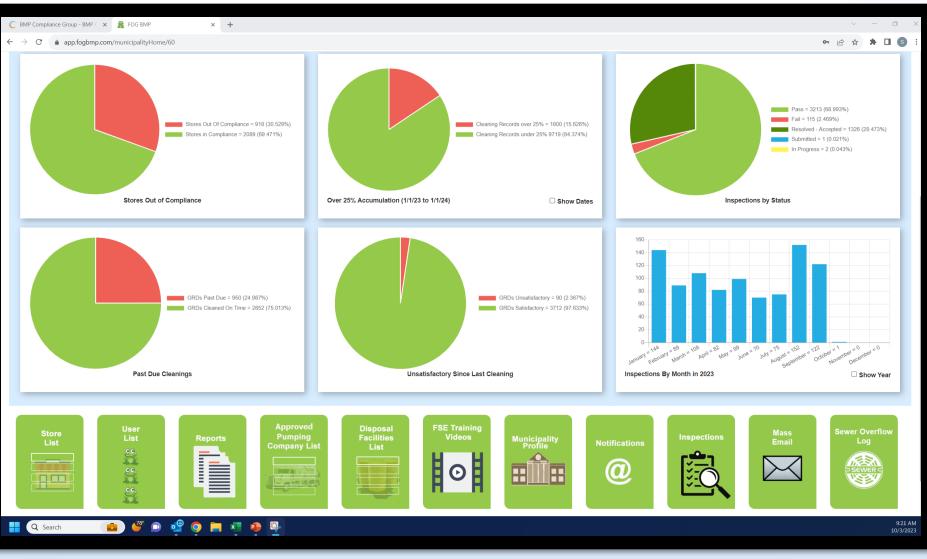






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EMAIL: INFO@FOGBMP.COM

CALL: 1.855.FOG.BMP1

FOG Management



Modern FOG Management Simplified

User Dashboard				
689 Open Establishment	642 Contacts	168 Grease Control Devices	20.46% GCD Adoption	
\cap	(\cap	
Open Establishments	Grease C	Control Devices	Equipment	
SOG Pump-Outs	Comp	liance History		





Track and manage pump out reports with ease

				1
_		Actions	Import	Add Pump-Out
Service Provider	GCD	Serviced On	Volume	File
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				Ø
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	- Service Provider	Service Provider GCD	Service Provider GCD Serviced On	Service Provider GCD Serviced On Volume





Auto-schedule inspections & submit reports from the field

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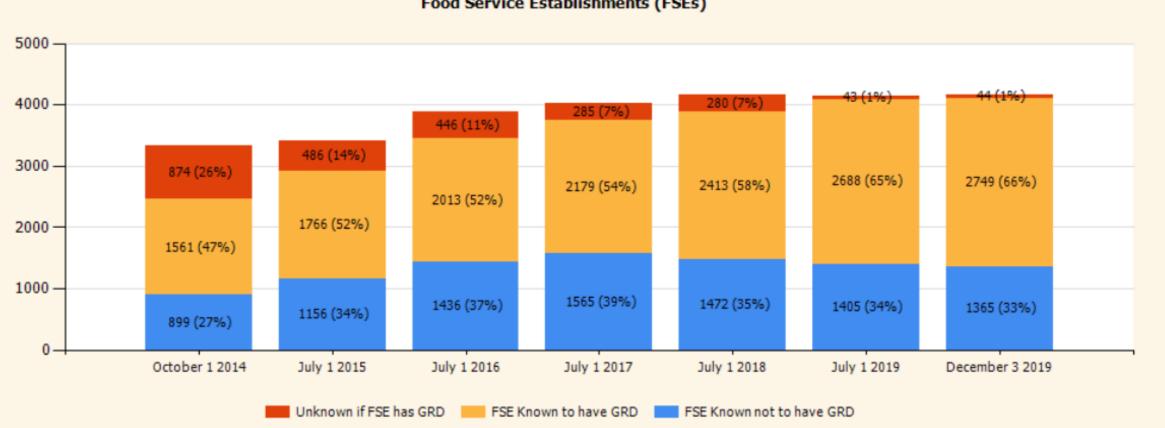


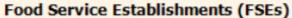
Make it easy for your users to maintain compliance

C/O						
>> Enfor	rcements					
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PORTLAND INSPECTION RESULTS OVER 5 YEARS











FOG INFORMATION SYSTEM QUESTIONS

1. What is the ANNUAL cost per user license?

2. Fully functional from desktop, tablets, and smartphones? If so, do you charge extra for mobile capability?

3. Is there an annual flat fee that grants full access to the complete program and all available features? Are there levels/tiers? If so, what are they and what are the annual costs?

4. Is there a charge for set up, data integration, and implementation/? if so, how much?

5. Is there a charge for multiple municipal users? If so, how much per user?

Adapted from "Choosing the right software to manage your FOG Control Program", FOG in the News, US FOG ALLIANCE, June 2022





FOG INFORMATION SYSTEM QUESTIONS

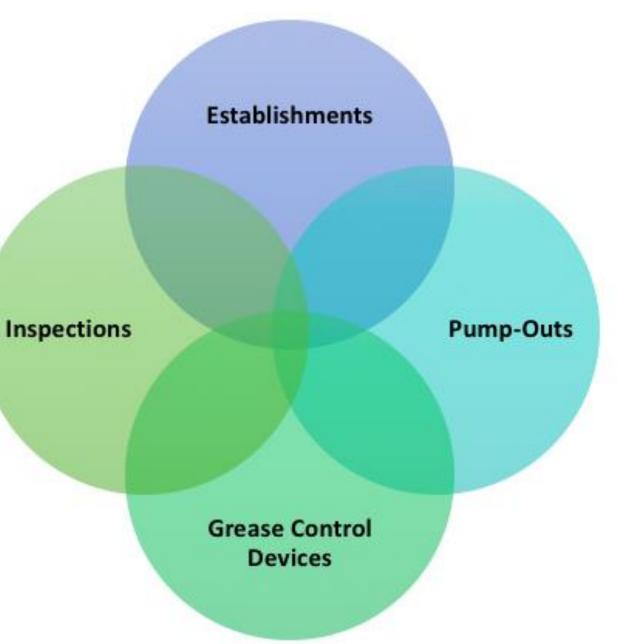
- 6. Is there a charge for program training? If so, how much?
- 7. Is there ever any potential charge for customer/technical support? If so, how much?
- 8. Are there additional charges for program updates? If so, how much?
- 9. Are software downloads required? If so, how much extra cost?
- 10. Can FSE users access the portal with their own passwords? If so, is this an extra cost? How much?
- 11. Can transporters access the portal with their own passwords? If so, is this an extra cost? How much?

Adapted from "Choosing the right software to manage your FOG Control Program", FOG in the News, US FOG ALLIANCE, June 2022



WHATEVER YOU DECIDE TO USE

You'll want to include these four elements







We're looking for a dozen jurisdictions

- We have funding over the next three years to provide data management software to a dozen programs per year.
- We're **committed to helping** these jurisdictions implement a FOG abatement program.
- The programs need to meet one of our three demographic criteria
 - Less than 80% of the state's nonmetropolitan median household income
 - Less than 85% white
 - Less than 10,000 people

Contact Jean Waters if you're interested.

jwaters@pprc.org; 206-352-2050 Ext 110; or via the "Contact" tab at the Western States Alliance website.







Poll Question







Ken Grimm

12 years in industry, serving as Lead, Finishing Shop Manager, ISO Internal Auditor. Managed industrial use discharge process and permits

6 years as EHS Manager, HR Manager and facility Training Manager for Capital Industries, Inc.

Past 19 years to current serving as Industry Outreach Manager and Trainer for PPRC.

2013 to present providing FOG Program training for PPRC and WSA.

Enjoy hiking, cooking/baking, motorcycle rides





Cost-Benefit Analysis

Given the costs of program implementation and expected costs on on-going program implementation, what are the financial and health/environmental benefits?





COST-BENEFIT ANALYSIS

- Existing costs to municipality if no FOG program is implemented
- Cost to develop and implement FOG program
- Cost to maintain a well-managed FOG program
- Proposed savings due to well-managed FOG program





WHAT IS A FOG PROGRAM COST-BENEFIT ANALYSIS?



IENT OF AGRICULTURE

- The process of comparing the costs and benefits of ACTIVITIES & RESOURCE ALLOCATIONS TO ACHIEVE DESIRED RESULTS
- A way to evaluate effectiveness of decisionmaking
- Helps collection system staff & FOG PROGRAM MANAGERS MAKE INFORMED DECISIONS
- A way to determine the beak-even time period where costs equal benefits



FOG PROGRAM COST-BENEFIT ANALYSIS

Pros

- Help Justify additional fog program resources
- Test worthiness of additional resources of various staffing and operational cost scenarios
- Help determine priorities

Cons

- Some of the needed data is not readily available
- Estimate short- and long-term expected results





BASIC FOG PROGRAM COST-BENEFIT ANALYSIS

- <u>Step 1</u>: Existing costs to municipality if no FOG program is implemented or enhanced
 - (i.e., "Status Quo" Costs)
- <u>Step 2</u>: Cost to develop and implement or enhance a FOG program to achieve desired outcomes
- <u>Step 3</u>: Cost to maintain a well-managed FOG program
- <u>Step 4</u>: Estimated savings due to well-managed FOG program
- <u>Step 5</u>: Time period to break-even





What is the cost to clean sanitary sewer lines per lineal foot?

Column A	Column B	Column C	Column D		
Time to clean each line section (hrs)	Fully loaded labor rate (\$/hr)	Equipment cost (\$/hr)	Traffic Control (\$/hr)	Total cost (A*(B+C+D))	

Fully loaded labor rate includes benefits and overhead. For emergency cleanouts, include overtime charges. Equipment costs may be estimated based upon the cost for renting equipment. Traffic control costs may be estimated based on the cost for contracting out for traffic control.

What is the cost to clean pump stations?

Column A	Column B	Column C	Column D	
Time to clean each pump station (hrs)	Fully loaded labor rate (\$/hr)	Equipment cost (\$/hr)	Traffic Control (\$/hr)	Total cost (A*(B+C+D))
				(

CALCULATING COSTS

- Collect actual cost data where feasible
- Use calculators if available
- develop calculators if possible
- Use Anecdotal data if available

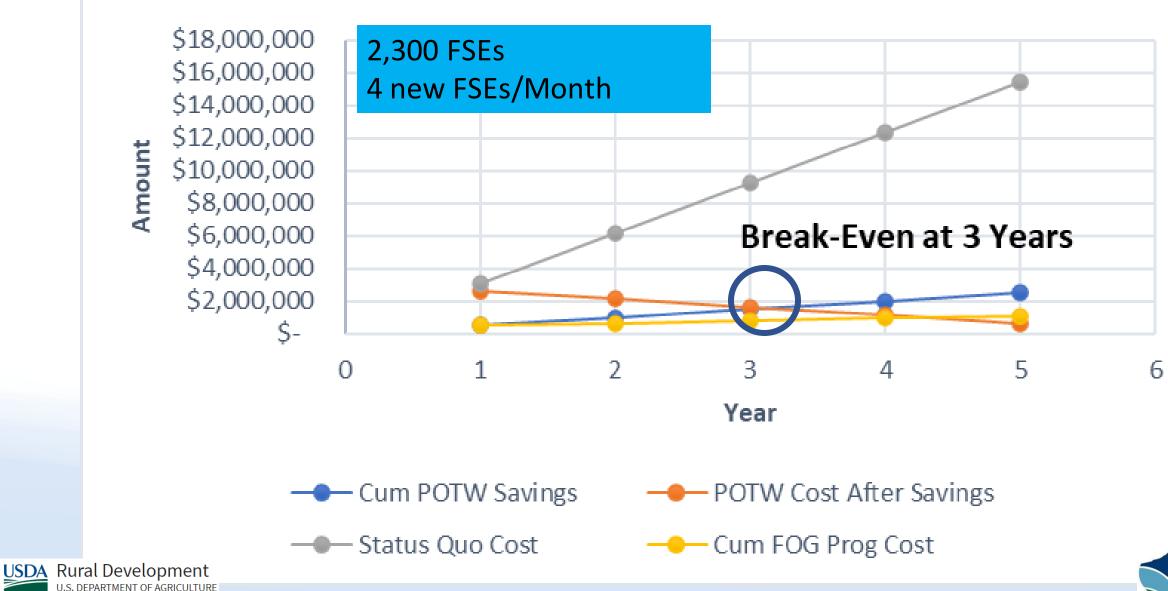


EXAMPLE OF A BUSINESS CASE PRESENTATION ON COST-BENEFITS

Sample Cost-Benefit /	Analysis 2,3	00 FSEs	4 New FSE/N	lonth	
Status Quo Annual		FOG Program C	osts	Savings after 5 years,	80% Cost Reduction
Item	Cost	ltem	Cost	Item	Cost
# lineal feet /yr	\$180,000	Development	\$120,500	Line Cleaning	\$36,000
Pump Station	\$45,000	1st Inspection	\$375,000	Pump Station	\$9,000
Air Relief	\$10,000	15t mspeetion	<i>4373,</i> 000	Air Relief	\$2,000
FOG Disposal	\$22,000	Ongoing Insp	\$90,000	FOG Disposal	\$4,400
WWTP maintenance	\$35,000	Plan Review	\$6,000	WWTP Maint	\$7,000
WWTP Operations	<u>\$2,800,080</u>	Data Mgmt	\$45,000	WWTP Operation	\$560,000
Total Cost	\$3,092,000		<i>\(\)</i>	Total Cost Savings	\$618,400
		Development			+,
		Cost & First	\$495,500		
		Insp	\$495,500		
		шэр			\$2,472,600
				Total Savings after year 5	\$2,473,600
		Due			
		Program			
		Maintenance			
Rural Development		Cost	\$141,000		ws/

Simple FOG Program Cost-Benefit Analysis

Amount



WSA

COST-BENEFIT CALCULATIONS COMPLETE.

What about the rest of the proposal?

- Program Development
- Program Implementation
 - Phased Approach
 - FOG Triage
 - Data Acquisition and Management











Poll Question





Contaminants of Emerging Concern (CEC) and Publicly Owned Treatment Works (POTWs)

Purpose of Contaminants and PFAS Presentation

AWARENESS - Awareness likely contaminants that may not be regulated yet, but are of concern; potential impacts on human health and the environments

SOURCES -Likely sources of these contaminants

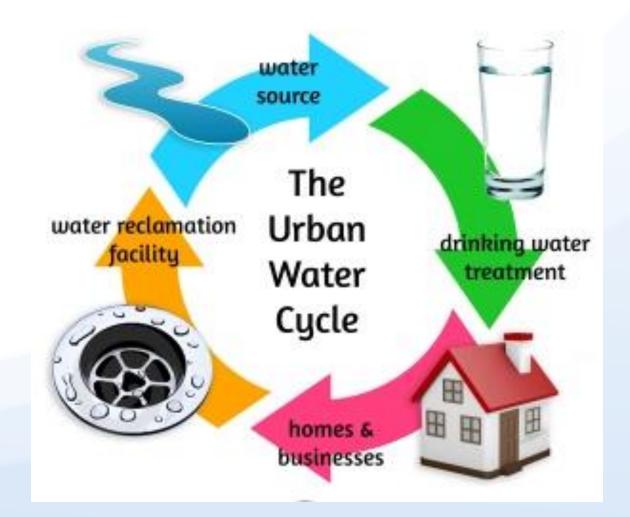
PREVENTION - Source water protection; Source control; Product substitution; Minimization

PARTNERSHIPS

MITIGATION -Destruction; Treatment

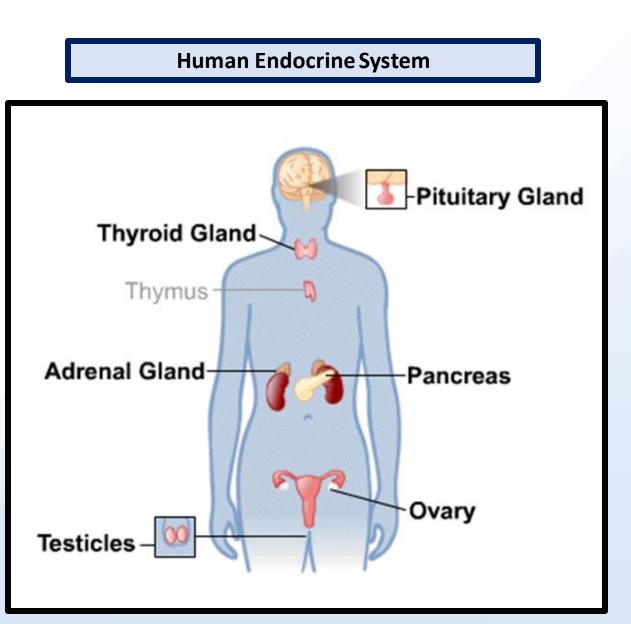
What are Contaminants of Emerging Concern?

- Contaminants of emerging concern are chemicals and toxics found in waterbodies that may cause ecological or human health impacts and they are not currently regulated.
- Treatment plants cannot always remove these contaminants.
- Cleaner raw water = lower treatment costs and fewer public health risks



Endocrine Disrupters

- Bisphenols (BPA)
- Phthalates
- Triclosan
- Polychlorinated biphenyls (PCB)
- Some pharmaceuticals
- Some Personal Care products



Point Sources are regulated

Pet Flea and Tick products contribute significantly

Nonpoint Sources contribute more contaminants than point sources

More in Stormwater than wastewater

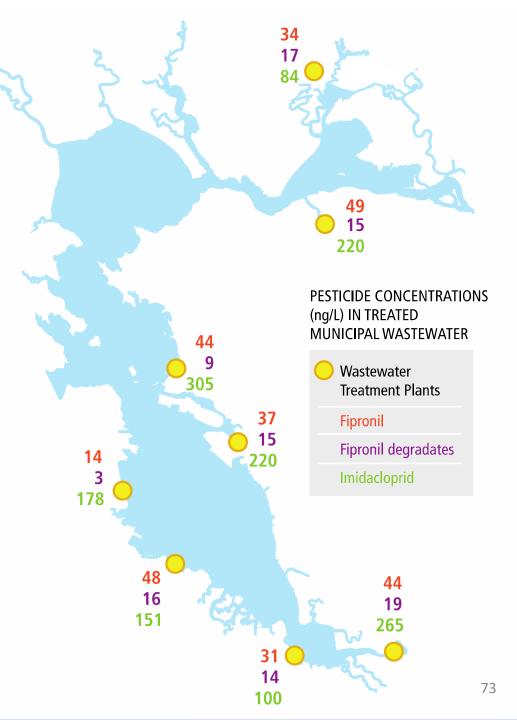
Impacts to Health and Environment

- Acute & Chronic human effects
- generational/cumulative health impacts
- degradation of water bodies-drinking water sources

This study conducted in the San Francisco Bay Area provided evidence that fipronil and imidacloprid pass through wastewater treatment at concentrations > toxicity thresholds for sensitive organisms

Aquatic toxicity thresholds: 11 ng/L for fipronil 10 ng/L for imidacloprid

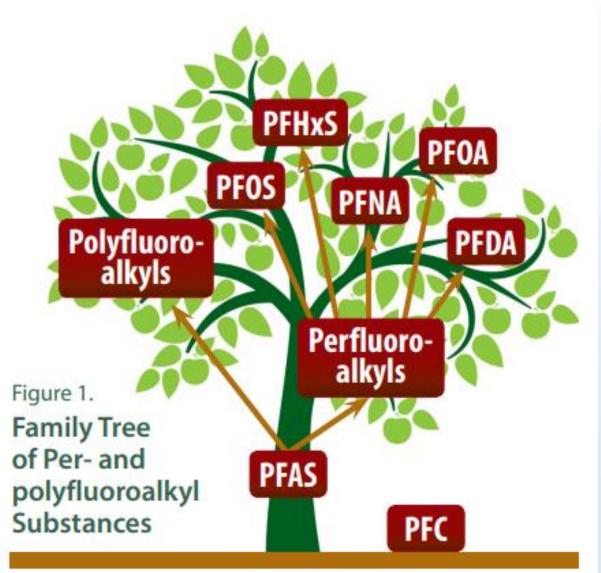
Sadaria, A.M. et al. 2017. Passage of Fiproles and Imidacloprid from Urban Pest Control Uses Through Wastewater Treatment Plants in Northern California. *Environmental Toxicology and Chemistry*. 36 (6), 1473-1482.



Per- and Polyfluoroalkyl substances (PFAS)

PFAS - per- and polyfluoroalkyl substances

- More than 12,500 PFAS compounds (aka "forever chemicals"), and some have been found to be extremely persistent, bioaccumulative and toxic to humans and wildlife
- Some of the most common include Perfluorooctane
 Sulfonate (PFOS) and
 Perfluorooctanoic Acid (PFOA),
 Perfluorobutanoic Acid (PFBS),
 a.k.a. C8



Where are PFAS compounds commonly found?



PATRICK BRYAN, PPRC FOG TRAINER AND TECHNICAL PROGRAM MANAGER

Stanislaus County, Hazardous Materials Inspector County Of Fresno, NPDES Inspector Municipal Interagency Training Coordinator

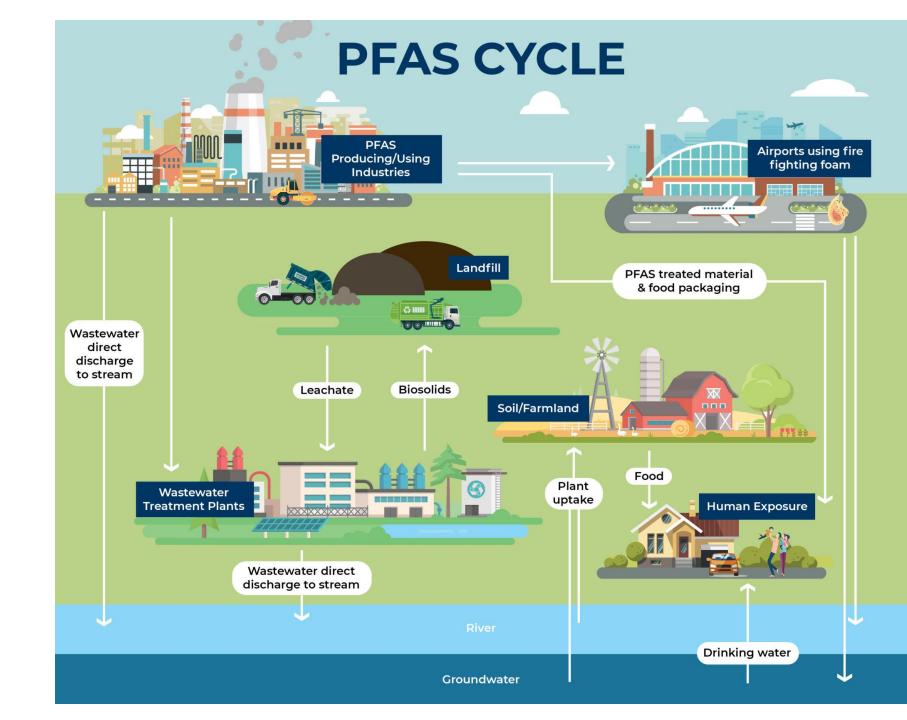
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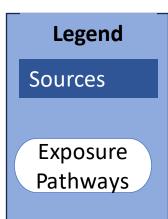
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BUILDING RELATIONSHIPS WITH INTERNAL DEPARTMENTS AND PRIVATE STAKEHOLDERS IS ESSENTIAL FOR A SUCCESSFUL FOG PROGRAM.



Rural Development





High Levels of Some PFAS Can Impact Health



Thyroid disease

Preeclampsia



What is EPA Doing to Address PFAS?

EPA's Strategic PFAS Roadmap

Address PFAS in Clean Water Act permitting, analytical methods, water quality criteria & fish advisories (2022 & ongoing) through:

- Effluent Guidelines
- Sampling Methodology
- Analytical Methods
- Water Quality Criteria
- Funding

EPA Industrial Effluent Limitation Guidelines

EPA's <u>Plan 15</u> Summarizes New Rules and Studies Related to PFAS

- □ Regulatory actions for:
 - $\,\circ\,$ Organic Chemicals and Plastic Manufacturing
 - $\,\circ\,$ Electroplating and Metal Finishing
- □ Effluent guidelines for <u>Landfills</u>
- Textile mills study
- □No further PFAS action planned for:
 - $\,\circ\,$ Electrical and Electronic Components
 - Pulp, Paper, and Paperboard Manufacturing





Analytical Methods and Sampling

EPA is in the process of finalizing rules

- EPA Method 1621 final by end of Jan.
 2024
- EPA Method 1633 final by end of Jan. 2024

Other Methods that have been used

- EPA Method 533, 537 and 537.1 (drinking water)
- EPA Method 8327 (non-potable water)

PFAS Analytical Methods Development and Sampling Research

https://www.epa.gov/water -research/pfas-analyticalmethods-development-andsampling-research

EPA's NPDES Permit Direction to States on PFAS

December 2022 Memo From EPA to State Permitting Authorities:

- □ Recommends quarterly PFAS monitoring at POTWs (influent, effluent, biosolids)
- **Recommends** Pretreatment Actions:
 - Update Industrial User Inventory to include categories expected to discharge PFAS
 - Quarterly monitoring of industries
 - Develop **BMPs or local limits that focus on pollution prevention and source reduction**
 - State pretreatment coordinators encouraged to work with POTWs without authorities on source reduction
- □ Include **BMPs for fire-fighting foam** ("AFFF") in <u>stormwater</u> permits

Industry NAICS Codes identified in proposed EPA PFAS rulemaking

- 488119 Aviation operations
- 314110 Carpet manufacturers
- 811192 Car washes
- 325 Chemical manufacturing
- 332813 Chrome electroplating, anodizing, and etching services
- 325510 Coatings, paints, and varnish manufacturers
- 325998 Firefighting foam manufacturers
- 562212 Landfills
- 339112 Medical Devices
- 922160 Municipal and fire departm ents and firefighting training centers

- 322121 and 322130 Paper mills
- 325320 Pesticides and Insecticides
- 324 Petroleum and coal product manufacturing
- 324110 and 424710 Petroleum refineries and terminals
- 352992 Photographic film manufacturers
- 325211 Polymer manufacturers
- 323111 and 325910 Printing facilities where inks are used in photolithography
- 313210, 313220, 313230, 31324, 313320 Textile mills (textiles and upholstery)
- 562 Waste management and remediation services
- 221320 Wastewater treatment plants

Example Permit Language in NP DES Permits – New England EPA (Massachusetts POTWs)

- Beginning the first full calendar year after the effective date of the permit, the Permittee shall commence annual sampling of the following types of industrial discharges into the POTW:
 - Commercial Car Washes
 - Platers/Metal Finishers
 - Paper and Packaging Manufacturers
 - Tanneries and Leather/Fabric/Carpet Treaters
 - Manufacturers of Parts with Polytetrafluoroethylene (PTFE) or teflon type coatings (e.g., bearings)
 - Landfill Leachate
 - Centralized Waste Treaters
 - Known or Suspected PFAS Contaminated Sites
 - Fire Fighting Training Facilities
 - Airports
 - Any Other Known or Expected Sources of PFAS

Sampling shall be conducted using Method 1633 for the PFAS analytes listed in Attachment E. The industrial discharges sampled, and the sampling results shall be summarized and included in the annual report (see Part I.E.3).

EPA PFAS Pollution Prevention

Strategies and Best

Management Practices



BEST MANAGEMENT PRACTICES: WHERE TO START?

For some pollutants, developing numeric discharge limits may not be feasible.

The NPDES and Pretreatment regulations allow for Best Management Practices (BMPs) to be used in lieu of numeric, end-ofpipe limits in such instances. See 40 CFR 122.44(k) and 40 CFR 403.5(c)(4).

EPA has published guidance on implementing BMPs for NPDES and Pretreatment:

- EPA Guidance for Developing **Best Management Practices** https://www3.epa.gov/npdes/p ubs/owm0274.pdf
- **Chapter 9 of the NPDES Permit** Writer's Manual https://www.epa.gov/sites/defa ult/files/2015-09/documents/pwm chapt 09. pdf
- Guides to Pollution Prevention: **Municipal Pretreatment** Programs https://www3.epa.gov/npdes/p ubs/pretreatment mun euide.c
- df Pretreatment Streamlining Rule Fact Sheet 7.0: Best Management Practices https://www.epa.gov/sites/defa ult/files/2015-10/documents/pretreatment st reamlining 7.0.pdf

PFAS IN INDUSTRIAL WASTEWATER

PFAS can be found in the wastewater discharges of certain industrial facilities subject to NPDES permitting or pretreatment requirements (U.S. EPA, 2021).

Permit writers and pretreatment coordinators are encouraged to include PFAS monitoring in permits for facilities where PFAS are suspected of being present in the discharge. For some facilities where PFAS are found, it may be appropriate to require permit limits. In some cases, numeric discharge limits based on treatment technologies using granular activated carbon, ion exchange resins, reverse osmosis may be appropriate, but for others, pollution prevention practices and BMPs may be more appropriate.

Permit writers and pretreatment coordinators have observed some of the following pollution prevention practices for industries in their state or service area.

CHROME FINISHING

a legacy source of PFAS

replacement has been

PFAS can be found in the effluent discharged from chrome plating facilities due to the use of PFAS-containing chemical fume suppressants used primarily in hexavalent chrome plating operations. Many of these facilities discharge to wastewater treatment plants (U.S. EPA, 2009). According to EPA's Effluent Guidelines Program Plan 15 published in January 2023, preliminary investigations by EPA have indicated that some facilities may have the option of switching operations to trivalent chromium, which does not require the use of chemical fume suppressants, and that PFAS-free alternatives exist or are in



necessary to achieve reductions in PFAS concentrations in effluent from these facilities (Michigan Department of Environment, Great Lakes and Energy, 2020).

EPA-833/F-23-008 July 2023

https://www.epa.gov/syste m/files/documents/2023-07/PFAS-BMP-Fact-Sheet.pdf



Product elimination and substitution

PFAS-containing aqueous film-forming foam (AFFF) emergency use only

Cleaning and decontamination of equipment

Replacement of equipment

Good housekeeping and spill prevention practices

PFAS – Typical Best Management Practice Examples

Proposed EPA PFAS POTW Study

- Purpose of study:
 - Identify categories of IUs discharging wastewater contaminated with PFAS.
 - Collect data on PFAS concentrations in domestic wastewater influent to POTWs.
 - Characterize PFAS currently being discharged from IUs and domestic sources.
 - Collect data on adsorbable organic fluorine (AOF) concentrations in wastewater.
 - Better understand PFAS pass-through in POTWs to biosolids and effluent.
- Estimated start: end of 2024, start of 2025



EPA Actions to Address PFAS - FUNDING

\$2 Billion in Bipartisan Infrastructure Law Funding for PFAS and Emerging Contaminants in Drinking Water

- In February 2023, EPA announced the availability of \$2 billion from President Biden's Bipartisan Infrastructure Law to address emerging contaminants, including PFAS, in drinking water across the country. This investment, which is allocated to states and territories, will be made available to communities as grants through EPA's Emerging Contaminants in Small or Disadvantaged Communities grant program. These funds will promote access to safe and clean water in small, rural, and disadvantaged communities while supporting local economies.
 - Learn more about this funding.

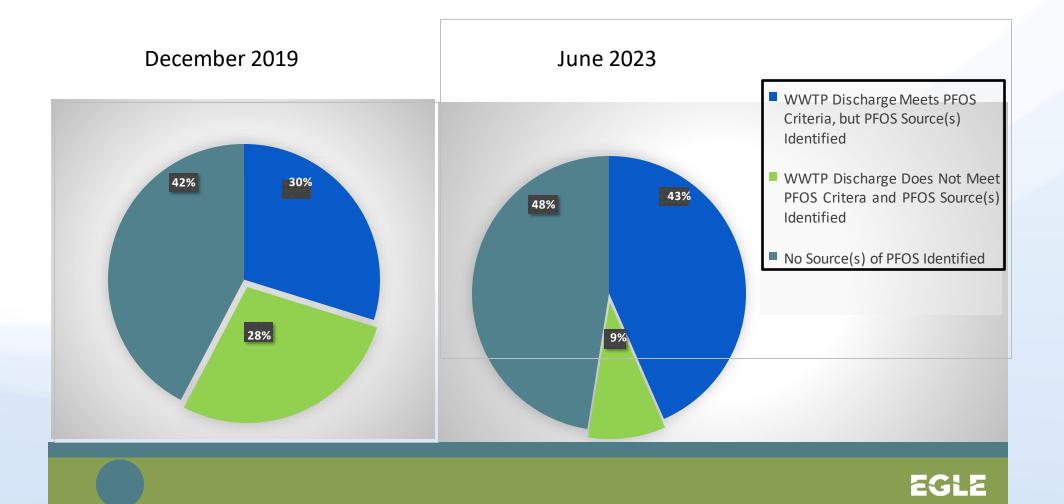
Key EPA Actions to Address PFAS | US EPA

https://www.epa.gov/pfas/key-epa-actions-address-pfas

Michigan PFAS Initiative

Michigan EGLE – Pretreatment Initiative Results

What Were Michigan's Discharge Compliance Results?





Evaluation of Current Alternatives and Estimated Cost Curves for PFAS Removal and Destruction from Municipal Wastewater, Biosolids, Landfill Leachate, and Compost Contact Water

Prepared for Minnesota Pollution Control Agency

MINNESOTA POLLUTION CONTROL AGENCY

May 2023

Prepared by: Barr Engineering Co., Hazen and Sawyer

4300 MarketPointe Drive, Suite 200 Minneapolis, MN 55435 952 832 2400

Minnesota PFAS Initiative

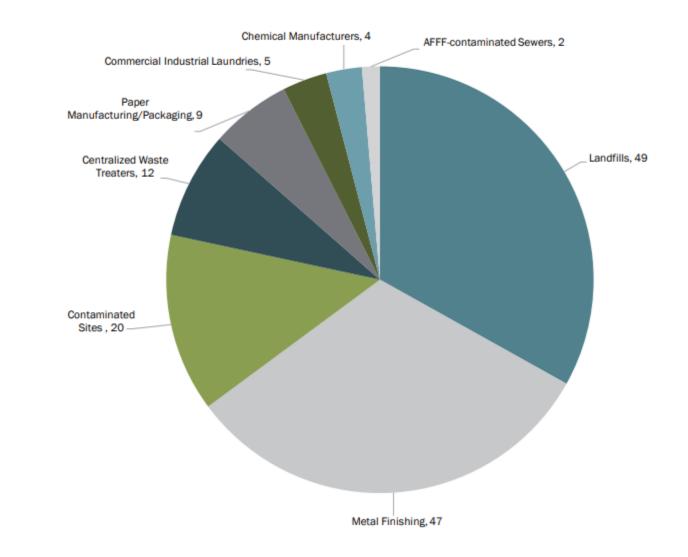
PFAS SEPERATION TECHNOLOGIES

Full Scale with a High Degree of Commercialization including Municipal Wastewater

Technology	Technology description
Nanofiltration NF)/Reverse Osmosis (RO) Membrane Separation	PFAS separated into a concentrate stream by physical separation via high-pressure membranes
Foam Fractionation	PFAS stripped from liquid phase as foam using fine air bubbles
Granular Activated Carbon (GAC)	PFAS sorbs to hydrophobic GAC surface in a fixed-bed pressure vessel.
Reactivated GAC	Similar to virgin GAC, PFAS sorbs to the hydrophobic GAC surface in a fixed-bed pressure vessel.
Colloidal Activated Carbon	PFAS sorbs to colloidal activated carbon particles in aqueous suspension
Ion Exchange Resins (SingleUse Media)	PFAS attaches to resin via surface charge interactions in a fixed bed pressure vessel.
Ion Exchange Resins (Regenerable Media)	PFAS attaches to resin via surface charge interactions with resin support material in a fixed-bed pressure vessel
Modified Clay	PFAS attaches to clay minerals, sometimes modified, via surface charge interactions. Media is in a fixed bed pressure vessel
Ion Exchange Resin Solvent Regeneration	A proprietary solvent brine solution removes PFAS from the IX media by targeting removal of the ionic head and desorption of the fluorinated carbon tail from the media

MICHIGAN IPP PFAS INITIATIVE: IDENTIFIED SOURCES OF PFOS TO MUNICIPAL WASTEWATER TREATMENT PLANTS

Figure 1. Sources of PFOS, Number by Type



Michigan PFAS Initiative –

Industrial Pretreatment Programs

Partnerships – "common interests"

- National Association of Clean Water Agencies (NACWA)
- Association of Clean Water Administrators (ACWA)
- Water Environment Federation (WEF)
- Water Research Foundation (WRF)
- American Public Works Association (APWA)
- American Water Works Association
 (AWWA)
- Rural Water Utilities Association (RWUA)
- Other Local/State Utility Associations
- Health Departments (State)
- Drug and Other Takeback Program Participation

What can we do to help?



Build Awareness
 Educate the Public
 Get Involved
 Eliminate Availability
 Reduce Demand

ACWA's Perspectives on PFAS Management Approaches in Oregon

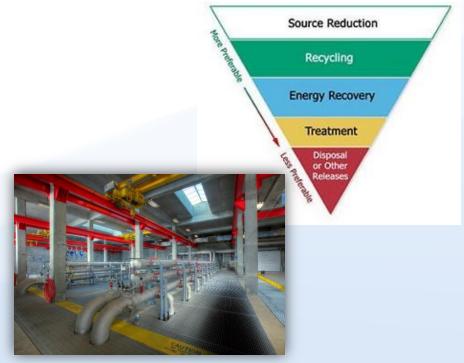
BACKGROUND

- ACWA PFAS Work Group established in 2019
- Over 50 members ACWA, DEQ, Local Drinking Water Partners guide the work
- Developed strategies and "white paper" policy report

ACWA STRATEGIES AND RECOMENDATIONS

- Track the state of PFAS science, policy, and actions
- Establish a sound scientific basis for policy decisions and coordinate research opportunities
- Identify sources and make "upstream" source reduction the top priority
- Provide communications and outreach tools for ACWA members





ACWA Policy Report: What is Needed from Federal and State Government?

- Restrict PFAS in consumer products
 - Use TSCA authorities and new Congressional and State Legislation
- Partner with local government on scientific research
 - Determining sources, pathways, risks, mitigation solutions
- Avoid reliance on wastewater treatment technologies and unattainable limits
 - e.g., Requirements that can be met through pollution reduction plans
- PFAS limits on industrial sources
- Exempt WWTPs from CERCLA liabilities
 - Passive Receivers ≠ Sources



PFAS Strategic Roadmap: EPA's Commitments to Action 2021–2024





SESSION 2

BUSINESS CASE & EMERGING CONTAMINANTS OF CONCERN SUMMARY SLIDE

Session 1

- Establishing The Need For A FOG Program
- Data Needed
- Excess Operation & Maintenance Costs
- Program Development Costs (Part 1)

Session 2

- Planning
- Program Development Costs (Part 2)
- Data Acquisition and Management
- Cost-Benefit Analysis
- Emerging Contaminants of Concern





SESSIONS 3 & 4 PROGRAM IMPLEMENTATION

SESSION 3

- YOUR EXISTING FOG PROGRAM
- ESTABLISHING LEGAL AUTHORITY
- STAKEHOLDERS
- FOG TRIAGE
- FOG MANAGEMENT PRACTICES
- FSE EFFECTIVE FOG PRETREATMENT

SESSION 4

- FOG AND WATER SEPARATION
- GREASE REMOVAL DEVICES (GRD)
- FSE INSPECTIONS
- PREFERRED PUMPER PROGRAMS







USDA Rural Development U.S. DEPARTMENT OF AGRICULTURE

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THANK YOU FOR ATTENDING SESSION 2 USDA FOG PRETREATMENT TRAINING

RAPID RESPONSE --

https://pprc.org/rapid-response/

PPRC provides free and well-researched answers to specific questions about pollution prevention, with thorough and unbiased answers to inform decision making.



End of Session 2

See you next week!



