GREASE INTERCEPTOR TRAINING PROGRAM

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Agenda

- FOG Program
- Seeds of Resilience
- Grease Interceptor Training Program
 - Planning
 - Recruiting
 - Doing
 - Staying committed to success and invested in our participants
- Summary
- Questions



Fats, Oils, and Grease Program Stakeholders

City of Seattle

Food Service Establishments

Service Providers

Environmental and Public Health

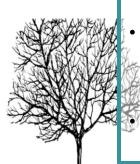
- Approx 50% FOG in sanitary lines from commercial kitchens
- Sewer mainlines in FOG hotspots 8x more likely to overflow
 - Business closures
 - Public Health Risks
 - Stormwater impacts
- Increased compliance resuming 2024
- FOG program mandated under the Consent Decree

Business Owners and Employees

- FOG laden wastewater must be conveyed through interception prior to reaching City sanitary system
- Regular maintenance of Grease Interceptor(s) to remain in compliance
 - \$150-\$1000 per cleaning
 - Maintenance required up to 3x/day
- Unanticipated costs
- High staff turnover
- Confusing regulations and code language

Brown and Yellow Grease Haulers

- Most service being provided by major companies
- Severe limitations of disposal locations
- High staff turnover
- Hard to keep up with demand







Chinatown-International District Business Engagement

- Interviewed 19 businesses in Mandarin and Cantonese in C-ID.
- Key takeaways
 - 13/19 were aware of the FOG requirements.
 - 12/19 had a grease interceptor, of those only 3 had a service provider.
 - Most businesses mentioned they would need financial assistance to install an interceptor and more cost-effective cleaning options.
 - All businesses said they needed a provider to offer the service in their primary language.
 - There is a need for clear, concise information and training about FOG requirements, both materials and interactions with SPU and other city agencies.







The Struggle Of FOG Regulatory Compliance in 2023 - present







Pandemic

COVID -19 Impact

- Closing of businesses
- Loss of income
- Economic struggle

Code Enforcement

2024 - Increased Compliance

- Difficulty finding contractor
 - Cost of installation
 - Cost of maintenance
 - High staff turnover
- Fines imposed for lack of compliance

Outcomes

Negative Impact to Business

- Violations with penalties
- Customers in need of more affordability services
- Frustration, stress, confusion







Seeds of Resilience Impact Investment Program

3- year pilot program that fosters community-led One Water and Zero Waste entrepreneurship. Investments build water resiliency, encourage a circular economy, and grow jobs with an emphasis on supporting Black, Indigenous and People of Color (BIPOC) communities



Grow the Green Economy



Promote Equity



Promote an Environmental Benefit











Timeline

legal/contract/reporting requirements

Reached out to promotional partners (CBOs)



with CIDBIA and Business Impact NW

• Created online application and hosted it

Created and shared promotional toolkit

on FOG program website

Monitoring Outcomes

- Participant follow-up survey
- Addition of new businesses to service providers list
- · Quarterly cohort meetup



Planning

What are we trying to do and how do we do it?

- Logistics:
 - timeline
 - budget
 - reviewed legal/contract/ reporting requirements
- Identify and contact potential promotional partners (CBOs)
- Designed application and promotional flyer

- Identified training venues to demo and practice grease interceptor cleaning
- Develop training agenda
 - coordination of presenters
 - presentation materials development
- Prepare grease interceptor cleaning toolkits for each participant
 - Tools
 - PPE
 - Disposal supplies





Community Partners



- Mission: To ensure a clean and welcoming district and together with our partners, advocate for an increase in public safety and a healthy environment for businesses and the community
- Trusted source for businesses in this area.
- Relationships with many foodservice businesses.



- Mission: We provide coaching, classes, and access to capital to community small businesses, with an emphasis on working with traditionally underserved populations – entrepreneurial low/moderate income earners, women, BIPOC, veterans, immigrants or members of the LGBTQ+ community.
- Have a roster of entrepreneurs.



Recruitment



Are you interested in owning your own grease interceptor cleaning business?

APPLY TODAY! >>



The Restaurant Grease Disposal Community Jobs program will provide training on proper interceptor cleaning to those interested in starting small businesses as a sole proprietor, servicing interceptor equipment at Seattle foodservice businesses.

Seattle Public Utilities created this program to help restaurants keep their grease interceptors clean, grow the green economy, and support foodservice industry workers who are looking for opportunity.

Individuals selected for the program will receive:

- A \$1,000 stipend for attending two half-day in-person trainings on September 28th and September 29th at Seattle Pacific University.
- A free interceptor cleaning kit and refill materials through the end of 2023.
- Connections to business development organizations to support business license submission and business planning.

Application deadline: Monday, August 28, 2023

Email greenbusiness@seattle.gov or call 206-343-8505



Seattle Public

Application Questions:

- Previous employment in food service?
- Prior experience cleaning GI
- Have you owned a business before?
 - If so, what type?
- Why are you interested in owning your own grease interceptor maintenance business?

Ranking Criteria:

- Experience in food services/GI maintenance
- **Entrepreneurial spirit**
- Thoughtful expression of intention

Results:

- 20 applicants
- 10 selected participants
- 8 participants completed training





Execution - Day 1

September 28, 2023 Location: Seattle Public Utilities Wharf Office 8:45 AM – 2 PM

Networking

Opportunity to meet and build relationships with others interested in the same line of work



SPU Requirements

Opportunity to engage with City compliance inspectors to learn specific regulations to allow them to be trusted partners with future clients





Interceptor Specifications

Opportunity to interact with grease interceptor manufacturer representatives for deeper understanding of equipment functions



1 Day Classroom Training



CBO Partnership

Opportunity to meet and speak with representative from Business Impact NW to understand how to setup/add services to a business in Seattle and How to become certified as a WMBE business







Execution - Day 2

September 29, 2023

Location: Seattle

Center

8 AM - 10 AM

Teamwork

Opportunity to receive training as a group to maximize understanding and engagement



Grease Interceptors

Hands-on training using plumbed interceptors within the Armory Building at Seattle Center







Certification

Each participant received a certificate to represent their training and commitment



Field Experience

SPU partnered with Seattle Center for a pplicable grease interceptor cleaning experience in active kitchens



Inspection Process

Experience inspecting grease interceptors from the perspective of an Environmental Compliance Inspector



- Participant follow-up survey
- Addition of new businesses to service providers list
- Quarterly cohort meetup

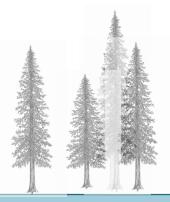




Trainee Benefits

- \$1,000 stipend
- Grease Interceptor Cleaning Kit
- Certificate of Training
- Promotion of their new business to Seattle food service businesses through CBOs and SPU.





- Shop Vacc
- Screwdrivers
- Allen, hex, and crescent wrench
- Knee pads
- Eye protection
- Half face mask
- Pry bar

- Mallet
- Scrapers/putty knife
- 5-gallon bucket
- Gloves
- Coveralls
- Kitty litter
- Plastic bags

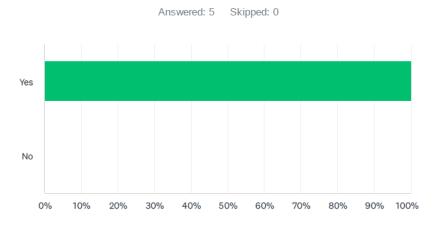
- Flashlight
- Paint cup
- Paper towels

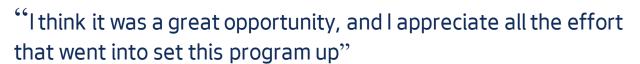




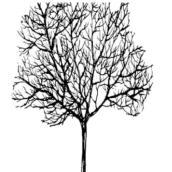
Participant Feedback

Q13 Did you receive all the information and knowledge needed to operate your own grease disposal cleaning business?





"I think that it was a great experience, and I wish there were more grease traps that we could train from. But I know we are limited on time."









Continued Support

- Addition of new businesses to service providers list
- Explore opportunities for cohort networking









Key Takeaways



Trust that CBOs know their communities and how to serve them.



Leave intentional space for adaptability wherever possible.



Pay participants a fair stipend.



Flexibility is needed to best serve participants.







