



WATER QUALITY PROTECTION FOR RESTAURANTS AND FOOD SERVICES

Improper disposal of fats, oils and greases (FOGs) from food preparation can impact water quality. In response to increasing problems with grease and food material in sewer lines, the City of Duluth designed an education program for the food service industry including restaurants, hospitals, schools, and other institutional food service programs.

The education program identified measures to address kitchen practices, including improving cleaning and maintenance of garbage and parking areas to minimize stormwater pollution. Workshops encouraged businesses to create Grease Removal Plans and use management practices to improve disposal practices for FOGs and food waste. This will reduce sewer blockages and lower biological oxygen demand and suspended solids concentrations in local waters.

Six workshops were held with 179 attendees. Evaluation data showed that 95% of respondents thought the workshop provided information they could use in the workplace. Over 40% (23 of 55) of respondents were not previously aware of the fats, oils and grease problem. Over 95% indicated they would use the posters and stickers at their work sites.

PROJECT ID:

306-06-07

YEAR:

2005

GRANTEE:

City of Duluth Utility Operations

COUNTY:

St Louis

CATEGORY:

Outreach and Education

GRANT AWARD:

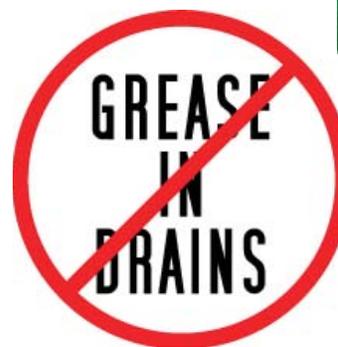
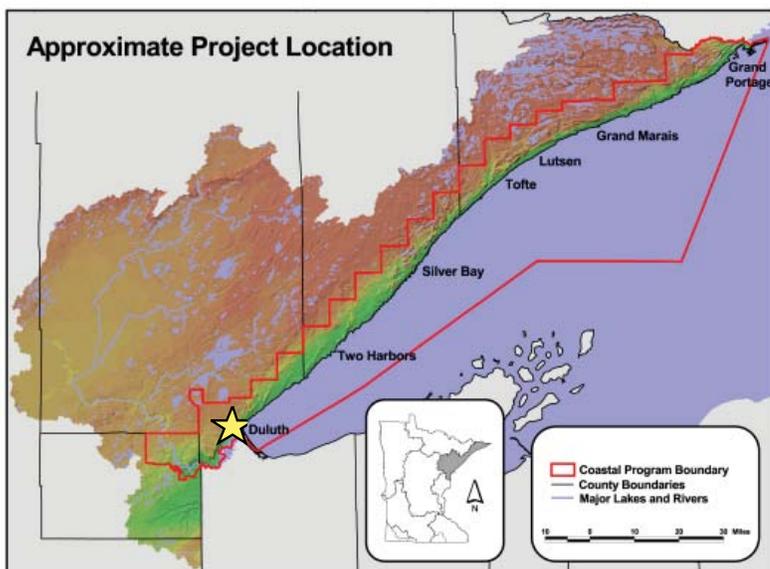
\$8,850

TOTAL PROJECT COST:

\$22,486



PROJECT LOCATION



Two different sizes of food scrapers were given out at the workshops with the message "No Grease in Drains" as a reminder not to scrape food, fats, oils, or grease down the drain.

FOR MORE INFORMATION

Minnesota's Lake Superior Coastal Program
1568 Highway 2
Two Harbors, MN 55616
(218) 834-6612
www.dnr.state.mn.us/waters/lakesuperior