

To: **Mayor and City Council**
 Through: **Ryan Schroeder, City Manager**
 From: **Kori Land, City Attorney**
 Date: **January 28, 2019**

Ordinance Amending Section 50.05 and 50.06 Regarding Waste Trap Interceptors and Separators

BACKGROUND INFORMATION:

Cities around the metro are looking closely at the expense burden by the taxpayers to clean fats, oils and grease (“FOG”) from sanitary sewer lines, which typically comes from restaurants. If they do not have or do not maintain a grease trap in their building, it pours down the sewer and eventually solidifies in the line. FOG puts the City at risk for sanitary sewer backups in homes and businesses. It is estimated that in 2018 the City spent \$138,000 on cleaning FOG from sanitary sewer lines, utilizing chemicals, contractors, and staff. Staff recommends implementing an inspection program so staff can meet with the restaurants and see how they are addressing their FOG discharge. If they were not dealing with it, City staff would work with them to get a plan in place. As part of the program, all restaurants would be required to submit quarterly inspection reports showing that their grease traps are being cleaned. The attached ordinance outlines the inspection program and provides for mandatory requirements to address FOG, in the event the restaurants do not voluntarily comply.

FISCAL IMPACT:

		Amount
Fund:		
Department:		
Account:		

STAFF RECOMMENDATION:

Approval of the Ordinance on first reading.