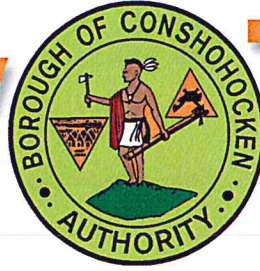


Authority Times

News and Information for Customers
of the Borough of Conshohocken Authority



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Authority has plans for '16

While remaining as fiscally responsible as possible, the Borough of Conshohocken Authority intends to undertake three important Capital Improvement Plan (CIP) projects in 2016.

The CIP is a planning document that identifies capital projects in the next five-year horizon for appointed officials, customers and staff. The capital projects to be completed in year 2016 are listed below:

Replacement of Nine Rotating Biological Contactors

Replacement will allow for future development while staying in compliance with state and federal guidelines. The projected cost is \$2.5 million.

Interceptor Rehabilitation

Because the Authority has a strong commitment to its aging infrastructure, it will undertake a rehabilitation project. This will consist of lining



and replacing approximately 8,000 linear feet of various sized sewer interceptor piping ranging from 20 to 30 inches in diameter. By continually rehabbing the collection conveyance system, Authority customers will be provided with little-to-no service interruptions in the future. The project-

ed cost is \$704,000.

Odor Control Project

The Authority is committed to significantly decreasing odors stemming from its facility. A series of odor control initiatives are planned for completion in summer 2016, including an

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BOARD MEMBERS

FELIX RAIMONDO
Chair

CAROL SMITH
Vice Chair

ANITA BARTON
Secretary

KYLE ELLIOTT
Treasurer

JANENE REILLY
Board Member

MEETINGS

October 15
November 19
December 17
January 21
February 18
March 17

Meetings are held in
the Authority Office:
601 East Elm St.
Conshohocken

Meeting time 6:30 PM

Grease: It's Not Just a Broadway Musical

Researchers estimate that U.S. restaurants alone produce about 25 billion gallons of used cooking oil every week. Residential customers also add to this total. Much of these fats, oil and grease (FOG) end up in sewer systems causing expensive blockages and backups, as well as overflows that damage the environment. It also creates problems at the wastewater treatment facility which increase operational budgets, only to pass the extra cost to

the consumer. With proper grease management, YOU can minimize pollution and your expenses.

FOG is a by-product that food service establishments and residents must constantly manage. In general, FOG enters a facility's plumbing system from dish washing, floor cleaning and equipment sanitation. Sanitary sewer systems are not de-

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Authority plans 3 improvement projects for '16

(Continued From Front)

EPA-approved air dispersion modeling program, which helped to identify the processes that most needed odor control. The projected cost is \$2,363,000.

The CIP schedules projects which correct current facility deficiencies to meet or enhance level of service standards through facility expansions and maintenance.

The Authority's CIP is guided by our mission statement and our core values. The Authority's mission is founded on basic values which guide all of our actions and reflect what we expect from our employees and appointed officials.

The Authority's mission is to provide safe, high-quality wastewater treatment and quality control services for all of the Borough of Conshohocken residents, retail, industrial customers and surrounding communities.

In addition, we strive to provide a well-maintained wastewater treatment facilities and quality control infrastructure to extend the service life and reliability of the facility.

We perform wastewater treatment and quality control services in a socially, ethically and environmentally responsible manner to protect health, well being and quality of life to our customers and the public at large living and playing along the Pennsylvania waterways.

For our mission statement to have meaning, it must be accompanied by calculated planning efforts to move the organization and community toward a desired future. This requires clearly defined goals, proactive objectives, committed leadership and effective management under significant forces of change. These forces include changing community demographics, new state and federal mandates, fiscal constraints, changing economic conditions, emerging technologies and many other influences on our service delivery efforts.

Grease: It's Not Just on Broadway

(Continued From Front)



Residential FOG Disposal

DO

- Recycle used cooking oil or dispose of it by pouring it into a sealable container then placing it in the trash. If you have a lot of oil to dispose of, use cat litter. Just mix the litter, a little at a time, into the oil. When all the oil has been absorbed, pour the cat litter into a trash bag, seal the bag and then dispose of it in your regular trash.
- Scrape food scraps into the trash, not the sink
- Wipe dishes with dry paper towels before rinsing or washing them, and then throw away the paper towels
- Place a catch basket or screen over the sink drain when rinsing dishware, or when peeling or trimming food to catch small scraps that would otherwise be washed down the drain. Throw the scraps in the trash.
- Rinse dishes and pans with cold water before putting them in the dishwasher. Hot water melts the FOG off the dishes and into the sewer pipes. Later on in the sewer, the hot water will cool and the FOG will clog the pipes.

DON'T

- Don't use a garbage disposal or food grinder. Grinding food before rinsing it down the drain does not remove FOG; it just makes the pieces smaller. Even non-greasy food scraps can plug your home's sewer lines. So, don't put food of any kind down the drain.
- Don't pour cooking oil, pan drippings, bacon grease, salad dressings or sauces down the sink or toilet or into street gutters or storm drains.
- Don't use cloth towels or rags to scrape plates or clean greasy or oily dishware. When you wash them, the grease will end up in the sewer.
- Don't run water over dishes, pans or griddles to wash oil and grease down the drain.

signed nor equipped to handle the FOG that accumulates on the interior of the municipal sewer collection system pipes. Sanitary Sewer Overflows (SSOs) are the result of pipe blockages from FOG accumulation from residential, institutional and commercial sources. The best way to manage FOG is to keep the material out of the plumbing systems. The following are suggestions for commercial and residential customers to properly manage FOG.

Dry Cleanup

Practice dry cleanup. Remove food waste with "dry" methods such as scraping, wiping or sweeping before using water. Wet methods typically wash the water and waste materials into the drains where it collects inside the drainage pipes. Do not pour grease, fats or oils down the drain and do not use the sinks to dispose of food scraps. Likewise it is important to educate staff not to remove drain screens as this may allow cups, straws and other utensils to enter the plumbing system during clean up. The success of dry clean up is dependent on the behavior of employees and the availability of tools for removal of food waste before washing. To practice dry clean up:

- Use rubber scrapers to remove fats, oils and grease from cookware, utensils, chafing dishes and serving ware
- Use food grade paper to soak up oil and grease under fryer baskets
- Use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.

Spill Prevention

Preventing spills reduces the amount of waste in food preparation and serving areas that require clean up. A dry workplace is safer and can prevent slips.

For spill prevention:

- Empty containers before they are full to avoid spills
- Use a cover to transport interceptor contents to rendering barrel.
- Provide employees with the proper tools to transport materials without spilling.

Minimize FOG Production

- Prevent oil spills - Remind kitchen workers to be careful when handling oil and fats.

- Bake food instead of frying. Baked foods are healthier and produce less oil waste. Baking is also more energy efficient.

- Reuse clean oil. Do not throw out oil from skillets, pans and/or woks if it is still clear and can be used for cooking.

Maintenance

Maintenance is key to avoiding FOG blockages. Whatever method is used to collect, filter and store FOG, ensure that equipment is maintained regularly. All staff should be trained to perform cleaning procedures, particularly for under-sink interceptors that are prone to break down due to improper maintenance. A maintenance schedule is recommended.

- Contract with a management company to professionally clean large hood filters.

- Small hoods can be hand-cleaned with spray detergents and wiped down with cloths.

- Hood filters can be effectively cleaned by routinely spraying with hot water with little or no detergents over a mop sink, which should be connected to a grease trap. After a hot water rinse (separately trapped), filter panels can go in the dishwasher.

- For hoods to operate properly in the removal of grease-laden vapors, the ventilation system will need to be balanced with sufficient make-up air.

- Make sure all drain screens are installed.

- Prior to washing and rinsing use hot water ONLY (no detergent) pre-rinse that is separately trapped to remove non-emulsified oils and greases from dish washing. Wash and rinse steps should also be trapped.

- Empty grill top scrap baskets or scrap boxes and hoods into the rendering barrel.

- Instruct staff to be conservative about use of fats, oils and grease in food preparation.

- Ensure that food is not flushed down your drains. Edible food waste may be donated to a local food bank.

Grease Traps

For grease traps to be effective, the units must be properly sized, constructed and installed in a location to provide an adequate retention time for settling and accumulation of the FOG. For information on locating, constructing and sizing grease traps, contact your county and city representatives.

- Ensure all grease-bearing drains discharge to the grease trap.

- No toilet wastes should be plumbed to the grease trap.

- If these practices do not reduce FOG levels, the operator may consider installing a second grease trap with flow-through venting. This should help reduce grease effluent substantially.