The Fork-to-Fuel Initiative

City of Los Angeles
LA Sanitation and Environment



Industrial Waste Management Division











The Fork-to-Fuel Initiative

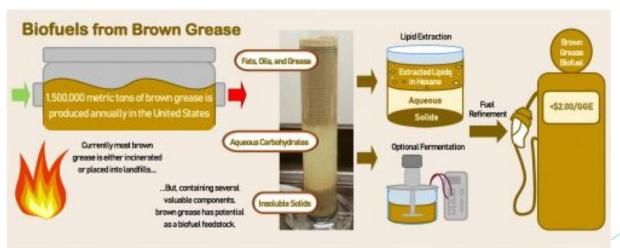


- Revolutionizing kitchen grease management
- Recovering grease from wastewater
- Involving all stakeholders



Yellow vs Brown Grease

- Yellow grease easily recycled Developing technology for reuse
- Brown grease often disposed Repurposing back into economy





Automatic Grease Removal Device

- Equipped with a mechanism to remove fats, oil and grease (FOG)
- Has a solids separation basket
- Uses an oil loving surface to pick up grease and not water
- Uses a wiper blade to skim the FOG off
- Low maintenance





Different Automatic Grease Removal Devices



Goslyn



Thermaco



Jay R. Smith



Grease Guardian

Project Objectives

- Determine the feasibility of establishing a market for brown grease similar to yellow grease
- Generate renewable diesel from the collected brown grease
- Help restaurants achieve zero waste
- Educate the public about diverting fats oil and grease (FOG) from kitchen sinks



STEP BY STEP FORK-TO-FUEL FLOWCHART

START

STEP 1

SELECT AGRD **MANUFACTURERS**

Focus Areas:

Efficiency, maintenance, and ease of pumping. Minimum of 35 gpm.

STEP 6

INSTALL GREASE TRAPS

Plumber installs traps following approved plans

Tasks during installation:

- · Dropping off plastic drums
- · Providing education and training (visual poster)

- · Restaurants with
- Sinks located separate from the kitchen
- · High grease volume

STEP 2

SCOUT RESTAURANTS

Focus Areas: Wilmington, South Central, Pacoima

Target Businesses:

- . Businesses without grease traps in threegrease traps if prep compartment sinks area sink is separate from the kitchen
 - . IWMD will size the arease traps

Additional Inclusion:

STEP 5

SUBMIT PLANS TO LA COUNTY DEPARTMENT OF PUBLIC HEALTH

STEP 3

SELECT PLUMBER

Choose a plumber to create site plans

STEP 4

SUBMIT PLANS TO LA BUILDING & SAFETY

Submit to Express Permitting approval

STEP 7

INSPECTION & APPROVAL

- 1. Schedule inspections with LA **County Health Department**
- 2. Obtain necessary approvals

STEP 8

HAULER SELECTION

- Gather auotes from haulers
- Select hauler based on the quotes
- Determine frequency of grease pickup
- Grease hauler responsible for: 1. Collecting grease
- 2. Completing data collection sheets and submitting to the City.
- 3. Cleaning out the device every 6 months if required by manufacturer

STEP 9

LASAN DATA COLLECTION

Begin Pilot Rollout after hauler selection and approvals

> 90 Day Rollout for the Fork-To-Fuel Program

> > **END**

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