FOR IMMEDIATE RELEASE
City to Host Fats, Oils & Grease Workshops for Commercial Kitchens

Columbia, SC – January 2, 2014 –

The City of Columbia will host two training sessions on managing fats, oils & grease in commercial kitchens on:

- Tuesday, January 7th from 9:30 AM to 10:30 AM at the Lourie Center (1650 Park Circle), and
- Wednesday, January 8th from 2:00 PM to 3:00 PM at the Martin Luther King Jr. Community Center in Martin Luther King Jr. Park on Greene Street.

Managers and owner/operators of commercial kitchens should attend. The two training sessions will focus on fats, oils & grease management to meet City sewer and stormwater regulations. Attendees will learn about:

- Recent changes to the City's fats, oils & grease regulations;
- Grease traps, grease interceptors and other grease capturing devices; and
- Best management practices for handling fats, oils & grease in commercial kitchens.

City regulatory staff will also be on hand to answer any questions about the City's fats, oils & grease inspection program and stormwater inspection program.

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Please contact the City of Columbia Department of Utilities and Engineering at 545-3400 or Victoria Kramer (vlkramer@columbiasc.net) at 545-3227 if you have questions. For more about the City of Columbia's Fats, Oils & Grease Program, visit www.columbiasc.net/wastewater. For more about the City's Stormwater Program, visit www.columbiasc.net/stormwater. For more about the City's Department of Utilities and Engineering, visit www.columbiasc.net/utilities-engineering.

SAVE THE DATE!

Fats, Oils & Grease Workshops for Commercial Kitchens

Dates:

The City will host two training sessions on managing fats, oils & grease in commercial kitchens on:

- **Tuesday, January 7th from 9:30 to 10:30 AM**
  Lourie Center, 1650 Park Circle

- **Wednesday, January 8th from 2:00 to 3:00 PM**
  MLK Jr. Community Center, MLK Park on Greene St.

Who should attend:

Managers and owner/operators of commercial kitchens (i.e. food service establishments like restaurants, schools, hotels, and other food prep facilities)

What will be covered:

The two training sessions will focus on fats, oils & grease management to meet City sewer and stormwater regulations. Attendees will learn about:

- Recent changes to the City's fats, oils & grease regulations;
- Grease traps, grease interceptors and other grease capturing devices; and
- Best management practices for handling fats, oils & grease in commercial kitchens.

City regulatory staff will also be on hand to answer any questions about the City's fats, oils & grease inspection program and stormwater inspection program.

For more information:

Victoria Kramer
(803) 545-3227
vlkramer@columbiasc.net

Hosted by the City of Columbia Department of Utilities & Engineering

www.columbiasc.net