Registration form

Fats, Oils and Grease (FOG) CEU Training Course $50.00
48 HOUR RUSH ORDER PROCESSING FEE ADDITIONAL $50.00

Start and finish dates: ________________________________
You will have 90 days from this date in order to complete this course

List number of hours worked on assignment must match State requirement. ________

Name __________________________________ Signature _______________________________
I have read and understood the disclaimer notice on page 2. Digitally sign XXX

Address: ______________________________________________________________

City_________________________ State_________________ Zip_______________________

Email________________________ Fax (___) ____________________________

Phone: ____________________________ Home (___) ____________________________
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Operator ID #________________________ Exp. Date________________________

Please circle/check which certification you are applying the course CEU’s/PDH’s.

Wastewater Collection____ Wastewater Treatment____ Pretreatment ____
Onsite _____ Other ______________________

Technical Learning College  PO Box 3060, Chino Valley, AZ 86323
Toll Free (866) 557-1746     Fax (928) 272-0747          info@tlch2o.com

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I affirm that I personally completed the entire text of the course. I also affirm that I completed the exam without assistance from any outside source. I understand that it is my responsibility to file or maintain my certificate of completion as required by the state or by the designation organization.

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FOG Answer Key

Name ___________________________ Phone# _______________________

You are also type your own answer key

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Please initial

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*Please circle, underline, bold or X only one correct answer*

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This course contains general EPA’s CWA federal rule requirements. Please be aware that each state implements wastewater/safety/environmental/building regulations that may be more stringent than EPA’s regulations. Check with your state environmental/health agency for more information. These rules change frequently and are often difficult to interpret and follow. Be careful to be fully in compliance and do not follow this course for proper compliance.

Please fax the answer key to TLC
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FOG
CEU TRAINING COURSE
CUSTOMER SERVICE RESPONSE CARD

NAME: __________________________
E-MAIL _________________________________ PHONE _____________________

PLEASE COMPLETE THIS FORM BY CIRCLING THE NUMBER OF THE APPROPRIATE ANSWER IN THE AREA BELOW.

1. Please rate the difficulty of your course.
   Very Easy   0 1 2 3 4 5     Very Difficult

2. Please rate the difficulty of the testing process.
   Very Easy   0 1 2 3 4 5     Very Difficult

3. Please rate the subject matter on the exam to your actual field or work.
   Very Similar   0 1 2 3 4 5     Very Different

4. How did you hear about this Course? _______________________________

5. What would you do to improve the Course?
   __________________________________________________________________
   __________________________________________________________________

How about the price of the course?
Poor_____ Fair ____ Average ____ Good____ Great_____

How was your customer service?
Poor___ Fair ____   Average ____ Good _____ Great_____

Any other concerns or comments.
   __________________________________________________________________
   __________________________________________________________________

How about the price of the course?
Poor_____ Fair ____ Average ____ Good____ Great_____

How was your customer service?
Poor____ Fair ___ Average ___ Good _____ Great_____
FOG CEU Training Course Assignment

The Assignment (Exam) is also available in Word on the Internet for your Convenience, please visit www.ABCTLC.com and download the assignment and e-mail it back to TLC.

You will have 90 days from the start of this course to complete in order to receive your Professional Development Hours (PDHs) or Continuing Education Unit (CEU). A score of 70 % is necessary to pass this course. We prefer if this exam is proctored. No intentional trick questions. If you should need any assistance, please email all concerns and the completed manual to info@tlch2o.com.

We would prefer that you utilize the enclosed answer sheet in the front, but if you are unable to do so, type out your own answer key. Please include your name and address on your Answer Key and make copy for yourself. You can e-mail or fax your Answer Key along with the Registration Form to TLC. (S) Means answer may be plural or singular. Multiple Choice Section, One answer per question and please use the answer key.

Controlling Fats, Oils, and Grease Discharges from Food Service Establishments
1. Commercial food preparation establishments with inadequate grease controls is the primary method that FOG gets into our sewer collection system mainly from __________ pouring the substances down their drains.
   A. CSO/SSO  D. Honey dippers
   B. POTWs  E. Residential customers
   C. Sewer collection system  F. None of the Above

2. Sewer backups and overflows on streets, properties and even in customers’ homes and/or businesses are caused because of improper disposal of fats, oils and grease, FOG builds up in the __________ and eventually block collection pipes and sewer lines, resulting in
   A. Sewer system  D. Least management practices (LMPs)
   B. POTW’s requirement(s)  E. Food Service Establishments (FSEs)
   C. Customer(s)  F. None of the Above

3. Ponds, streams or rivers will be contaminated due to __________ and will also impact the environment negatively.
   A. Sewer backup(s)  D. POTW Commercial FOG Program(s)
   B. FOG  E. Management Practices (MPs)
   C. Overflow(s)  F. None of the Above

Food Service Establishments (FSEs)
4. Because of the amount of grease used in cooking, ________________ are a significant source of fats, oil and grease (FOG).
   A. Sewer system infiltration  D. Septic Tanks
   B. POTW’s requirement(s)  E. Food Service Establishments (FSEs)
   C. Customer(s) Inflow  F. None of the Above

5. To assist improper handling and disposal of their FOG ________________ are generally developed to assist restaurants and other FSEs with instruction and compliance.
   A. CSO/SSO  D. Customer service
   B. POTWs  E. Capacity, Management, Operations, and Maintenance
   C. POTW Commercial FOG Program  F. None of the Above
6. Through implementation of Best Management Practices (BMPs), these establishments should be able to significantly reduce the amount of FOG that goes down their drains. This will minimize back-ups and help business owners comply with the POTW’s requirements.
A. True  B. False

7. According to the text, which of the following terms can handle properly disposed wastes, but to work effectively, sewer systems need to be properly maintained, from the drain to the treatment plant?
A. Vactor  D. Most management practices (MMPs)
B. POTW’s requirement(s)  E. Honey pumpers
C. POTW’s sewer system  F. None of the Above

8. Because our sewer system is fragile, which of the following terms is an example of a waste that the sewer system cannot handle, and therefore should not be put down the drain?
A. Liquid  D. Grease
B. Grinder pump extract  E. Solids
C. Overflow(s)  F. None of the Above

9. Various businesses and individuals to need to be responsible in maintaining the POTW system because repeated repairs are disruptive to residences and businesses alike. Proper sewer disposal by commercial establishments is required by?
A. Law  D. Best management advice (BMAs)
B. POTW’s recommendations  E. Food Service Establishments (FSEs)
C. Sewer system  F. None of the Above

Environmental problem with FOG sewers
10. Grease balls are formed by_________________ that enters the sewer system eventually solidifies. The various sizes of these grease balls can range in size from marbles to the size of cantaloupes and must be removed periodically.
A. FOG  D. Solids
B. Sewer backup(s)  E. Liquid
C. Overflow(s)  F. None of the Above

11. Which of the following terms on the maintenance of the collection systems and/or treatment plants that in turn lead to higher customer rates are because the sewer system is unable to handle or treat these substances effectively.
A. Customer(s) complaints  D. Least management practices (LMPs)
B. POTW’s recommendations  E. Food Service Establishments (FSEs)
C. Administrative controls  F. None of the Above

12. The repair or replacement of their damaged property caused by FOG creating _____________ can also cost customers thousands of dollars for the repair or replacement of their damaged property.
A. Infiltration  D. Jump joints
B. Sewer backup(s)  E. Hydraulic under conditions
C. Overflow(s)  F. None of the Above

(S) means the answer may be plural or singular in nature.
All of the answers must be in accordance to the Course Manual.
Controlling FOG discharges

13. According to the text, FOG wastes are generated at _____________ as byproducts from food preparation activities.
   A. CSO/SSO  D. Customer service
   B. POTWs  E. Capacity, Management, Operations, and Maintenance (CMOM)
   C. FSEs  F. None of the Above

14. What are the generally two FOG captured on-site broad categories?
   A. Yellow grease and grease trap waste  D. Soft and Hard
   B. White grease and grease trap waste  E. Threat and Non-threat
   C. Overflow(s) and Interflow  F. None of the Above

15. Food service establishment(s) collect and separate grease and from this procedure, _____________ is derived from used cooking oil and waste greases.
   A. Interceptor grease  D. Tallow
   B. Interceptor/collector device(s)  E. Yellow grease
   C. Inflow  F. None of the Above

16. Food service establishment(s) or FSE can adopt a variety of best management practices or install interceptor/collector devices to control and capture the ________________ before discharge to the POTW collection system.
   A. BMPs  D. Interceptor/collector device(s)
   B. Grease interceptor and trap  E. FOG material
   C. FOG  F. None of the Above

17. The POTW collection system(s) will require that certain food service establishments install interceptor/collector devices in order to accumulate grease on-site and prevent it from entering the?
   A. Kitchen drain(s)  D. POTW collection system(s)
   B. Interceptor/collector device(s)  E. Food service establishment(s) or FSE
   C. BMPs  F. None of the Above

Keeping Fats, Oils, and Grease out of the Sewer System

18. Manholes can overflow into parks, yards, streets, and storm drains, allowing FOG to contaminate local waters, including drinking water. Exposure to untreated wastewater is a public-health hazard and is an EPA violation. FOG discharged into septic systems and drain fields can cause malfunctions, resulting in more frequent tank pump-outs and other expenses.
   A. True  B. False

19. Which of the following terms will back up into homes and businesses, resulting in high costs for cleanup and restoration?
   A. Dye  D. Smoke
   B. Interceptor/collector device(s)  E. Untreated wastewater
   C. Camera  F. None of the Above

POTWs control methods for FOG discharges from FSEs

20. There are many different devices, methods and procedures i.e., proper design, installation, and maintenance procedures are critical for these devices to?
   A. Control and capture the Yard waste  D. Petroleum-based oil(s)
   B. Control and capture the FOG  E. Your negligence
   C. Control and capture the Water  F. None of the Above
21. FOG must be able to cool and separate in a non-turbulent environment, therefore. ________________ must be designed and sized appropriately.

A. Kitchen drain(s)       D. POTW collection system(s)
B. Interceptor/collector device(s)       E. Food service establishment(s) or FSE
C. BMPs                 F. None of the Above

22. Grease interceptor/collector devices shall be serviced at regular intervals and _____________ must be diligent in providing proper maintenance and records.

A. BMPs              D. Honey Pumpers
B. Service crews       E. FSE
C. Employees           F. None of the Above

23. The amount of FOG a facility generates as well as any best management practices (BMPs) that the establishment implements to reduce the FOG discharged into its sanitary sewer system is dependent upon the required maintenance frequency for interceptor/collector devices depends upon.

A. True       B. False

24. Because of required grease interceptor and trap maintenance frequency, an establishment that implements BMPs will realize a ________________ benefit.

A. Financial       D. Interceptor/collector device(s)
B. Grease interceptor and trap       E. Odor reduction
C. FOG               F. None of the Above

25. The major concern for ________________ is the improper disposal of fats, oil and grease (FOG) found in food ingredients such as meat, cooking oil, shortening, butter, margarine, baked goods, sauces and dairy products.

A. CSO/SSO       D. Customer service
B. BMPs               E. Capacity, Management, Operations, and Maintenance (CMOM)
C. POTW’s sewers          F. None of the Above

26. To remediate this problem, control authorities have developed an outreach program aimed at eliminating FOG from the sewer system. ________________ in sewer lines has many harmful and costly effects.

A. Yard waste       D. Petroleum-based oil(s)
B. FOG buildup        E. Your negligence
C. Water             F. None of the Above

27. Which of the following terms into homes create a health hazard as well as an unpleasant mess that can cost hundreds and sometimes thousands of dollars to clean up?

A. Sewage backflow       D. Sewer backups
B. Trash and debris       E. Health hazard(s)
C. Soap and oil residue(s)   F. None of the Above

(S) means the answer may be plural or singular in nature.
All of the answers must be in accordance to the Course Manual.
28. According to the text, serious environmental and health conditions are created and can enter certain parts of the POTW, ___________ can enter storm drains and flow directly into water bodies and onto beaches creating problems.
   A. Sewage backups   D. FOG
   B. Trash and debris  E. Health hazard(s)
   C. Soap and oil residue(s)  F. None of the Above

29. Which of the following terms, and petroleum-based oils can also cause sewer-related problems?
   A. Yard waste   D. Cooking oils
   B. Solids buildup  E. Your negligence
   C. Water            F. None of the Above

30. Storm sewers need to be kept clean and car washing can often results in __________ entering the storm sewers.
   A. Sewage backups   D. FOG
   B. Trash and debris  E. Health hazard(s)
   C. Soap and oil residue(s)  F. None of the Above

31. __________ enters into storm sewers from run-off from your sprinkler, watering hose, or from the rain can carry yard waste.
   A. Fertilizer   D. Petroleum-based oil(s)
   B. FOG buildup  E. Negligence
   C. Water        F. None of the Above

32. Littering can cause ______________ to clog catch basins and storm drains.
   A. Sewage backups   D. FOG
   B. Trash and debris  E. Health hazard(s)
   C. Soap and oil residue(s)  F. None of the Above

33. one million gallons of water can be easily contaminated by simply pouring ___________ down a storm drain could contaminate up to
   A. A gallon of oil   D. Liquids
   B. Dye  E. Smoke
   C. Water        F. None of the Above

Using best management practices can:
34. Expensive bills for plumbing and _____________ and losing revenue to emergency shutdowns caused by sewage backups and expensive bills for plumbing and Property repairs can be lessened by proper sewer maintenance and compliance.
   A. Sewage backups   D. FOG
   B. Trash and debris  E. Health hazard(s)
   C. Property repairs  F. None of the Above

35. Which of the following terms is the primary cause of sewer problems; this in turn causes the likelihood of lawsuits by nearby businesses over sewer problems?
   A. Backup   D. Crime
   B. Violation(s)   E. Negligence
   C. Problem        F. None of the Above
36. Workers or the public can be exposed to ______________ during a problem, it is best to reduce exposure, thus limiting some lawsuits.
   A. Backup D. Crime
   B. FOG buildup E. Negligence
   C. Raw sewage F. None of the Above

37. It is best that the customer increases the number of times you have to pump and clean their?
   A. Pipes D. Grease interceptors or traps
   B. FOG buildup E. Sewer
   C. Self F. None of the Above

38. In order to lessen the likelihood of surcharges from your local sewer authority, or chargebacks for repairs to sewer pipes attributable to customer's?
   A. Sewage backups D. FOG
   B. Trash and debris E. Health hazard(s)
   C. Soap and oil residue(s) F. None of the Above

**pH Section**

39. Since pH is a logarithmic scale, a difference of one pH unit is equivalent to a ____________ difference in hydrogen ion concentration
   A. 1 D. 10
   B. 2 E. 100
   C. 5 F. None of the Above

40. According to the manual, this key water measurement is used in the interpretation and control of water and wastewater treatment processes.
   A. Acid D. Chemical ion
   B. Alkalinity E. Hydrogen bond formation
   C. pH F. None of the Above

41. What is the term associated with a charged species, an atom or a molecule, that has lost or gained one or more electrons.
   A. A proton D. An electron
   B. Ion E. A cation
   C. Anti-matter F. None of the Above

42. What is a substance that has the ability to reduce other substances and is said to be reductive in nature?
   A. Protons D. Electrons
   B. An electron donor E. Cations
   C. Anti-matter F. None of the Above

43. In chemistry, pH is a measure of the acidity or basicity of an aqueous solution. Solutions with a pH less than 7 are said to be acidic and solutions with a pH greater than 7 are basic or alkaline. Pure water has a pH very close to?
   A. 5 D. 7.7
   B. 6 E. 7.5
   C. 7 F. None of the Above
44. According to the manual, which of the following parameter/methods/measurements determine a parameter using a concentration cell with transference by measuring the potential difference.
A. Primary pH standard values   D. pH measurement(s)
B. Alkalinity                  E. Measurement of pH
C. pH                         F. None of the Above

45. When measuring alkalinity in determining a stream's ability to neutralize acidic pollution from rainfall or wastewater, this measurement can be one of the best measures of the sensitivity of the stream to acid inputs.
A. True   B. False

46. One definition of pH is that it is defined as the decimal logarithm of the reciprocal of the ________________, $a_{H^+}$, in a solution.
A. Hydrogen ion activity   D. Brønsted–Lowry acid–base theory
B. Ion-selective electrode(s) E. Acid-base behavior
C. (Solvated) hydronium ion F. None of the Above

47. Commercial standard buffer solutions usually comes with information about value and a correction factor to be applied for what temperatures?
A. 4 °C   D. 10 °C
B. 25 °C   E. 70 °F
C. 39 °F   F. None of the Above

48. Because the pH scale is logarithmic, therefore pH is?
A. Universal indicator   D. Excess of Ion concentrations
B. A dimensionless quantity E. A set of non-linear equations
C. A Spectrophotometer   F. None of the Above

49. Alkalinity is able to neutralize ________________ and is measured in a quantitative capacity in an aqueous solution.
A. Acid               D. pH measurement(s)
B. Base               E. Bond formation
C. pH                 F. None of the Above

50. When using a visual comparison of the test solution with a standard color chart, measuring pH values should be done to the?
A. Universal indicator   D. Spectrophotometer Example
B. Colorwheel measurement E. Lab test
C. Nearest whole number   F. None of the Above

Industrial Uses (Fats, Oils, and Grease)
Proper Disposal Methods:
Ways in which a customer can reduce the amounts of FOG that enters the sewer system is by doing the following:

51. Properly maintained and regularly cleaned_____________, on a regular basis. (Usually every 6 months they should be pumped out).
A. Interceptor grease   D. Tallow bins
B. Collector device(s)   E. Grease interceptors or traps
C. Infiltration row   F. None of the Above
52. It is best to __________________ from dishes and pans into a garbage bag before placing them into your dishwasher or sink.
A. An approved method  D. Wipe small amounts of cooking oil
B. Scrape grease  E. Scrape grease and food residue
C. First freeze the grease  F. None of the Above

53. Only dispose of fat and grease in an approved container or by?
A. An approved method  D. Wipe small amounts of cooking oil
B. Scrape grease  E. Store oil in the original container
C. First freeze the grease  F. None of the Above

54. __________________ or motor oil at a recycling center.
A. Pouring oil(s)  D. Recycle used cooking
B. Pouring household grease  E. Allow grease to cool
C. Mix oil(s)  F. None of the Above

55. It is best to throw the hardened oil away on trash day by ________________ or oil.
A. An approved method  D. Wipe small amounts of cooking oil
B. Scrape grease  E. Store oil in the original container
C. First freeze the grease  F. None of the Above

56. To solidify the oil in order to pick up _______________ with unscented kitty litter, sawdust or sand
A. Pouring oil(s)  D. Recycle used cooking
B. Pouring household grease  E. Allow grease to cool
C. Mix oil(s)  F. None of the Above

57. Use a paper towel to ____________, such as meat drippings, and throw the paper towel in the trash.
A. An approved method  D. Wipe small amounts of cooking oil
B. Scrape grease  E. Store oil in the original container
C. First freeze the grease  F. None of the Above

58. ________________ from dumping fry grease and other fat products down the drain, install “No Grease” signs around sinks to remind employees.
A. Pouring oil(s)  D. Recycle used cooking
B. Pouring household grease  E. Allow grease to cool
C. Mix oil(s)  F. None of the Above

59. After cooling and straining for foreign materials carefully try to pour the oil poured back and it is best to?
A. Use an approved method  D. Wipe small amounts of cooking oil with paper towel
B. Scrape grease  E. Store oil in the original container
C. Freeze the grease  F. None of the Above

Methods that should be avoided:
60. This is one of the major contributors to sewer stoppages and is easily preventable is _______________, garbage disposals or other drains.
A. Pouring oil(s)  D. Pouring household grease into sinks
B. Pouring household grease  E. Allow grease to cool
C. Mix oil(s)  F. None of the Above
Ways to Recycle FOG
Rendering FOG
61. Many companies will provide storage barrels and free pick-up service and most ___________ can be used as raw materials in the rendering industry, which converts them into animal food, cosmetics, soap, and other products.
A. Biodiesel    D. SSOs
B. FOG           E. Liquid fats and solid meat products
C. FOG discharge(s)  F. None of the Above

Converting FOG to Biodiesel
62. Which of the following terms are collected and converted by a local manufacturer into environmentally friendly biodiesel fuel?
A. CSO/SSO    D. Infiltration
B. POTW's gases  E. Outfall solids
C. FOG           F. None of the Above

Inspection Checklists
63. Responding to ____________ should be part of a comprehensive, dynamic, utility specific CMOM program that ensures better managing, operating and maintaining sanitary sewer collection systems, investigating capacity constrained areas of the collection system.
A. CSO/SSO    D. SSOs
B. Jumped Joint  E. Invert problems
C. FOG discharge(s)  F. None of the Above

64. Which of the following terms problems need to part of the ensuring the proper operation for POTWs, Controlling FOG discharges from FSEs is an essential element in controlling this problem?
A. CSOs and SSOs    D. POTW's requirements
B. POTWs            E. Capacity, Management, Operations, and Maintenance (CMOM)
C. SSO's            F. None of the Above

65. It is essential that you as a wastewater professional control FOG discharges and assist POTWs prevent blockages that create or impact ____________, which cause public health and water quality problems.
A. CSO/SSO    D. SSOs
B. Jumped Joint  E. Invert problems
C. FOG discharge(s)  F. None of the Above

Treatment Balance and the Effects of Undesirable Solids
66. Proper POTW operation. When a plant is properly maintained these bacteria or bugs eat the dissolved organics in the water, thus adding BOD, Ammonia, Nitrates, and Phosphorus. For any wastewater treatment plant to operate properly, the operator has to maintain a skillfully balanced mixture of microorganisms which contact and digest the inorganics in the wastewater, and bacteria then grows on this media to treat the wastewater.
A. True    B. False

67. The EPA has found that SSOs caused by poor sewer collection system management pose a substantial health and environmental challenge. The response to this challenge varies considerably from state to state. Many municipalities have asked for national consistency in the way permits are considered for wastewater discharges, including SSOs, and in enforcement of the law prohibiting unpermitted discharges.
A. True    B. False
68. Certain compounds and undesirable solids, like grease and grass clippings, can disturb this delicate balance and necessary process at the wastewater treatment facility. There are compounds and mixtures that should always be introduced into a sanitary sewer system. These compatible compounds include but are limited to: cleaning solvents, grease (both household and commercial), oils (both household and commercial), pesticides, herbicides, antifreeze and other automotive products.
A. True    B. False

69. The EPA has found that SSOs caused by poor sewer collection system management pose a substantial health and environmental challenge. The response to this challenge varies considerably from state to state. Many municipalities have asked for national consistency in the way permits are considered for wastewater discharges, including SSOs, and in enforcement of the law prohibiting unpermitted discharges.
A. True    B. False

70. If an SSO occurs, sanitary sewer facilities will be required to immediately notify the NPDES permit authority, appropriate health agencies, state authorities, drinking water suppliers, and, if necessary, the general public in the risk area. This rule will also require an annual report of all overflows, including minor SSOs such as building backups. Facilities must post locations of recurrent SSOs and let the public know that the annual report is available to them.
A. True    B. False

(S) means the answer may be plural or singular in nature.
All of the answers must be in accordance to the Course Manual.

You are finished with the assignment.

Please fax or email this to us and call an hour later to ensure we’ve received it.