



MANATEE COUNTY GOVERNMENT
"EMPLOYEE RECOGNITION PROGRAM"
NOMINATION FORM

(PLEASE PRINT)

DATE: _____

[X] EMPLOYEE OF THE MONTH NOMINATION

NAME: Rodney Hyde
DEPARTMENT: Utilities DIVISION: Wastewater
JOB TITLE: Compliance Specialist DATE OF HIRE: 04/17/2017
NOMINATED BY: Andre Rachmaninoff PHONE#: _____

Expiration (If applicable): _____
Reviewed by Human Resources _____ Date: _____

[] TEAM NOMINATION

NAME: _____ DEPARTMENT: _____
NAME: _____ DEPARTMENT: _____
NAME: _____ DEPARTMENT: _____
NAME: _____ DEPARTMENT: _____
NOMINATED BY: _____ PHONE#: _____

Reviewed by Human Resources _____ Date: _____

[] SAFETY NOMINATION

NAME: _____
DEPARTMENT: _____ DIVISION: _____
JOB TITLE: _____ DATE OF HIRE: _____
NOMINATED BY: _____ PHONE#: _____

Reviewed by Human Resources _____ Date: _____

[] HEROISM NOMINATION

NAME: _____
DEPARTMENT: _____ DIVISION: _____
JOB TITLE: _____ DATE OF HIRE: _____
NOMINATED BY: _____ PHONE#: _____

Reviewed by Human Resources _____ Date: _____

"PLEASE SEE ATTACHED"

THANK YOU!

Nominated Employee(s): Rodney Hyde
Type of Nomination: Employee of the Month

EMPLOYEE OF THE MONTH NOMINATION - "PLEASE SEE ATTACHED FOR FULL TEXT"

1. **BRIEFLY DESCRIBE THE JOB DUTIES OF THE NOMINEE:** "EMPLOYEE OF THE MONTH NOMINATION"

Compliance Specialists have numerous responsibilities, including: inspection, sample collection, and regulatory oversight of Industrial Users of the County's sanitary sewer system through the Industrial Pretreatment Program (IPP); inspection and education of Commercial Users of the County's sanitary sewer system through the Fats, Oils and Grease (FOG) Program; regulatory and evaluative sample collection for all of the Wastewater Division's permitted facilities and the Manatee County Master Reuse System (MCMRS) distribution system; Sanitary Sewer Overflow (SSO) and other emergency site evaluation and

2. **DESCRIBE IN DETAIL (INCLUDE EXAMPLES) OF EXEMPLARY CUSTOMER SERVICE GIVEN BY THIS NOMINEE.**

While conducting inspections of food service facilities (FSF) throughout Manatee County in support of the FOG Program, Rodney always attempts to educate the owners or proprietors of these FSF regarding their requirements for grease mitigation, as defined in the Sewer Use Ordinance (SUO). Knowing that proper grease mitigation device implementation and maintenance can be costly, he routinely attempts to provide the FSF with multiple options for maintaining SUO compliance. For example, if warranted, he would direct customers to the Variance process in the SUO to extend the time between required maintenance (e.g. Hope Church; Greek Market and Deli; Island Grill), or to allow for the installation of a smaller, less expensive grease trap or hydromechanical interceptor rather than a large, in-ground gravity interceptor as required by SUO (e.g. Apple Spice; A Moveable Feast; Giovanni's), or to seek an exemption from requiring an interceptor or trap altogether (e.g. Goddard School; Richard's Foodporium; K&S Store). He routinely offers to attend the customer's interceptor or trap cleaning process in order to show them how the device operates, note any mechanical problems that might impact the operation of the kitchen, and to verify that the company performing the cleaning is doing the job as invoiced and according to the SUO criteria (e.g. Olympic Cafe; Key Royale; Two Scoops).

3. **GIVE EXAMPLES OF EXCEPTIONAL ACHIEVEMENTS. HOW DID THE EMPLOYEE'S ACCOMPLISHMENTS EXCEED THE NORMAL STANDARDS/EXPECTATIONS FOR THE JOB? HOW DID THE EMPLOYEE'S ACCOMPLISHMENTS RESULT IN A SPECIAL ACHIEVEMENT OF SIGNIFICANT IMPORTANCE TO THE COUNTY?**

From the perspective of internal customers, Rodney developed and provided a presentation to several County departments. In the early stages of implementation of the FOG Program, Rodney recognized that food dumpster pad drains and associated grease interceptors were still being required and installed at all FSF, even though this requirement had been eliminated in the Land Development Code several years earlier, and that they were prohibited by both Florida Plumbing Code (FPC, Sec. 1003.2) and Florida Administrative Code (FAC, 62-604.130(4)) because they allowed storm water to enter the associated interceptor and sanitary sewer. His subsequent communications with Utilities' Wastewater and Solid Waste departments, Public Works, and BADS were directly responsible for the elimination of this requirement, thereby reducing storm water infiltration into the sanitary sewer, reducing new construction costs for Manatee County's FSF, and reducing unnecessary inspection and enforcement activities for Utilities Wastewater and Solid Waste staff, as well as BADS Code Enforcement staff.

4. **ACCOUNTABILITY, CIVILITY, AND ETHICS: GIVE SPECIFIC EXAMPLES OF HOW THE EMPLOYEE DEMONSTRATES EXCEPTIONAL LEADERSHIP SKILLS; SERVES AS A ROLE MODEL FOR OTHERS, DISPLAYING DESIRABLE QUALITIES/TRAITS SUCH AS VISION, INTEGRITY, HONESTY, DEDICATION, HIGH LEVEL OF WORK ETHICS, FAIRNESS, ASSERTIVENESS, AND HARD WORKING.**

As noted in No.1, above, Rodney's primary responsibility is for FOG Program implementation; however, he routinely evaluates IPP facilities for potential transfer to the FOG Program, to avoid the more costly (to both County and customer) monitoring and reporting requirements associated with IPP, yet still maintaining appropriate protection of the publicly operated treatment works (St. Armands Baking Co.; Flowers Baking Co.; Best Brand Bottler). He was instrumental in developing the section's FOG Inspection SOP (WWC-FOGI), providing hands-on training to both of his WWC colleagues, and sharing his significant experience with his supervisors to ensure that the FOG Program is both efficient and effective.

ADDITIONAL EXAMPLES/JUSTIFICATION: SPECIFIC ACCOMPLISHMENTS, COMPLETED PROJECTS, ETC. (EXAMPLE: PROFESSIONAL DEVELOPMENT, VOLUNTEERISM, ETC.)

Rodney is recognized as a grease mitigation specialist throughout the southeastern U.S. He currently serves on the Board of Directors of the Southeastern FOG Alliance as Vice Chairman for Florida, where he is responsible for presiding at all Florida meetings, and conducting all Alliance business in conjunction with the overall Alliance Chairman. He is also the sole director for the West Coast Inspectors organization, for which he organizes annual meetings specifically addressing FOG inspection topics of interest. He is routinely consulted by many municipalities regarding their FOG mitigation practices and policies (City of Oldsmar; Miami-Dade County; Port St. Lucie; City of Bradenton; City of Port Charlotte; City of St. Petersburg; City of Ft. Pierce).

SAFETY NOMINATION

Achievements considered may include, but are not limited to, the following suggestions. Check the category(ies) that best describe the safety accomplishments of the nominee.

- Safety meeting contribution
- Response in an emergency
- Coaching co-workers on safe work practices

- Demonstration safety consciousness & initiative
- Consistent maintenance of safe work environment
- Identifying, reporting and helping to correct a hazard

EMPLOYEE OF THE MONTH NOMINATION

1. BRIEFLY DESCRIBE THE JOB DUTIES OF THE NOMINEE:

Compliance Specialists have numerous responsibilities, including: inspection, sample collection, and regulatory oversight of Industrial Users of the County's sanitary sewer system through the Industrial Pretreatment Program (IPP); inspection and education of Commercial Users of the County's sanitary sewer system through the Fats, Oils and Grease (FOG) Program; regulatory and evaluative sample collection for all of the Wastewater Division's permitted facilities and the Manatee County Master Reuse System (MCMRS) distribution system; Sanitary Sewer Overflow (SSO) and other emergency site evaluation and associated sample collection. Rodney's routine responsibilities are primarily focused on implementation of the FOG Program.

2. DESCRIBE IN DETAIL (INCLUDE EXAMPLES) OF EXEMPLARY CUSTOMER SERVICE GIVEN BY THIS NOMINEE.

While conducting inspections of food service facilities (FSF) throughout Manatee County in support of the FOG Program, Rodney always attempts to educate the owners or proprietors of these FSF regarding their requirements for grease mitigation, as defined in the Sewer Use Ordinance (SUO). Knowing that proper grease mitigation device implementation and maintenance can be costly, he routinely attempts to provide the FSF with multiple options for maintaining SUO compliance. For example, if warranted, he would direct customers to the Variance process in the SUO to extend the time between required maintenance (e.g. Hope Church; Greek Market and Deli; Island Grill), or to allow for the installation of a smaller, less expensive grease trap or hydromechanical interceptor rather than a large, in-ground gravity interceptor as required by SUO (e.g. Apple Spice; A Moveable Feast; Giovanni's), or to seek an exemption from requiring an interceptor or trap altogether (e.g. Goddard School; Richard's Foodporium; K&S Store). He routinely offers to attend the customer's interceptor or trap cleaning process in order to show them how the device operates, note any mechanical problems that might impact the operation of the kitchen, and to verify that the company performing the cleaning is doing the job as invoiced and according to the SUO criteria (e.g. Olympic Cafe; Key Royale; Two Scoops).

From the perspective of internal customers, Rodney developed and provided a presentation to several County departments (including Utilities Collections Systems and Lift Stations, Building and Development Services (BADS) Code Enforcement and Building Inspectors, and Public Works Property Management) detailing the objectives of the FOG Program, but focusing each presentation on the receiving County department in an effort to show their staff how he and the rest of the Wastewater Compliance staff could augment and simplify their jobs. As a result of these presentations, Rodney has provided support for each of these departments in a variety of capacities: he has traced routinely grease-impacted infrastructure to upstream dischargers, and subsequently helped decrease the maintenance frequency for that infrastructure by both Collections Systems and Lift Stations; he routinely provides Code Enforcement with a listing of customers who require oversight to ensure that their grease mitigation devices are installed correctly; he is assisting Property Management to ensure that all of their required grease mitigation devices are operating properly (see item 4, below).

3. GIVE EXAMPLES OF EXCEPTIONAL ACHIEVEMENTS. HOW DID THE EMPLOYEE'S ACCOMPLISHMENTS EXCEED THE NORMAL STANDARDS/EXPECTATIONS FOR THE JOB? HOW DID THE EMPLOYEE'S

ACCOMPLISHMENTS RESULT IN A SPECIAL ACHIEVEMENT OF SIGNIFICANT IMPORTANCE TO THE COUNTY?

In the early stages of implementation of the FOG Program, Rodney recognized that food dumpster pad drains and associated grease interceptors were still being required and installed at all FSF, even though this requirement had been eliminated in the Land Development Code several years earlier, and that they were prohibited by both Florida Plumbing Code (FPC, Sec. 1003.2) and Florida Administrative Code (FAC, 62-604.130(4)) because they allowed storm water to enter the associated interceptor and sanitary sewer. His subsequent communications with Utilities' Wastewater and Solid Waste departments, Public Works, and BADS were directly responsible for the elimination of this requirement, thereby reducing storm water infiltration into the sanitary sewer, reducing new construction costs for Manatee County's FSF, and reducing unnecessary inspection and enforcement activities for Utilities Wastewater and Solid Waste staff, as well as BADS Code Enforcement staff.

Also noteworthy at the inception of the FOG Program, Rodney took it upon himself to identify and inspect all of Manatee County's FSF within the first year of the program. To do this required both research (Customer Suite database, searching TVA codes) and legwork (driving around), and Rodney did both - as well as entering all FSF into the Linko FOG Tracker database (which Wastewater Compliance uses for program enforcement purposes). Rodney completed this process within a year, although it was expected to take up to 2 years to do so.

Although not required to do so, Rodney reached out to BADS (Permitting) on several occasions during the development stages of the FOG Program in an effort to reduce the number of undersized grease mitigation devices being approved during project permitting (many such proposed devices met Florida Plumbing Code criteria, but were undersized in practice based upon maintenance requirements noted in the County's SUO, thereby costing customers more in the long term for more frequent pump-outs, or to replace the undersized device). Rodney and BADS have subsequently developed a review process whereby all food service establishment building plans are also reviewed by WWC (mostly Rodney) to ensure that these future Utilities customers can meet SUO grease mitigation device maintenance criteria.

In the winter of 2018, Rodney reached out to the Manatee County School Board (MCSB) when he noticed that many of the schools' interceptors were in need of repair, were not being maintained appropriately, and that some of the schools no longer required the large grease mitigation capacity that they perhaps required in previous years (i.e. when school lunch programs were more prevalent or extensive). After meeting with senior MCSB Mechanical Systems staff, Rodney helped MCSB review their grease hauler bid specifications, evaluated all schools' grease interceptors and provided summary reports to MCSB Mechanical Systems staff, and supervised the contracted haulers pump-out activities for all MCSB schools to ensure that the process was conducted properly and that all required maintenance was completed.

4. ACCOUNTABILITY, CIVILITY, AND ETHICS: GIVE SPECIFIC EXAMPLES OF HOW THE EMPLOYEE DEMONSTRATES EXCEPTIONAL LEADERSHIP SKILLS; SERVES AS A ROLE MODEL FOR OTHERS, DISPLAYING DESIRABLE QUALITIES/TRAITS SUCH AS VISION, INTEGRITY, HONESTY, DEDICATION, HIGH LEVEL OF WORK ETHICS, FAIRNESS, ASSERTIVENESS, AND HARD WORKING.

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In early 2018, Rodney noted that the concession stand at Coquina Beach was out of compliance with the County's SUO. Similar situations were subsequently noted at the County Golf Courses, and the Crosley Estate. Rodney has since met with County Property Management staff to identify all County properties that would qualify as FSF, inspected all of the identified facilities, and is working with senior Property Management staff to ensure that all of these properties meet the same grease mitigation requirements that the rest of Manatee County's private FSF are held to.

***ADDITIONAL EXAMPLES/JUSTIFICATION: SPECIFIC ACCOMPLISHMENTS, COMPLETED PROJECTS, ETC.
(EXAMPLE: PROFESSIONAL DEVELOPMENT, VOLUNTEERISM, ETC.)***

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Nominated Employee(s): _____

Type of Nomination: _____

1. Explain how employee(s) achieved, maintained or improved safe work environment. (BE AS SPECIFIC AS POSSIBLE. Use an additional sheet as necessary.)

TEAM NOMINATION

Check the selected criteria that best describes the team's performance.

- | | | | | | |
|--------------------------|--------------------|--------------------------|----------------|--------------------------|-------------|
| <input type="checkbox"/> | Project | <input type="checkbox"/> | Committee Work | <input type="checkbox"/> | Emergency |
| <input type="checkbox"/> | Special Assignment | <input type="checkbox"/> | Cost Savings | <input type="checkbox"/> | Promotional |
| <input type="checkbox"/> | Community Work | <input type="checkbox"/> | Other | | |

1. Summarize the work efforts that justify this nomination.

2. How did the team of employees contribute to improving the quality of services to the County and its citizens? Explain how this effort was beyond the normal realm of duties and responsibilities of these individuals.

HEROISM NOMINATION Describe heroic act below or attach additional pages.

Nominated Employee(s): _____
Type of Nomination: _____

ADDITIONAL COMMENTS:

NOTE: ADDITIONAL DOCUMENTATION AND/OR COMMENDATIONS MAY BE ATTACHED (UP TO 10 PAGES).

| | |
|-----------------------------------------------------------------------|-----------------------|
| EMPLOYEE'S SUPERVISOR Approved/Disapproved <i>ARW</i> | Date: <i>12/19/18</i> |
| Supervisor's Comments: | |
| DEPARTMENT DIRECTOR Approved/Disapproved <i>[Signature]</i> | Date: <i>12/20/18</i> |
| Department Director's Comments: | |
| Reviewed by Risk Management (Safety Award): | Date: |

DEPARTMENT DIRECTOR - NOTE:

Please notify Tamie Langman, Human Resources Department of any change in status regarding the nominated employee.

**PLEASE SUBMIT YOUR NOMINATION TO THE HUMAN RESOURCES DEPT.
ATTN: Tamie Langman, ERC Coordinator.**

Andre Rachmaninoff

From: Richard Krause Jr. <rich@richardsplumbingrepair.com>
Sent: Friday, February 23, 2018 9:10 AM
To: Rodney Hyde; Debra Leavenworth
Cc: Andre Rachmaninoff; Debbie Voorhees; 'Tanner Enoch'; 'Alan Kahana'; Tom Yarger; Ed Ference; Luz McQuiston; 'Richards Plumbing Repair, Inc.'
Subject: RE: Grease Trap @ Coquina North

That's because we had a good teacher in our Richards Plumbing crew grease trap class last week!

RICHARD L KRAUSE JR., PRES.



**4608 26th Street West
Bradenton, Florida 34207
941.748.2275 Off / 941.727.3901 Fax
FL License CFC1427544
www.richardsplumbingrepair.com**

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From: Rodney Hyde [mailto:rodney.hyde@mymanatee.org]
Sent: Friday, February 23, 2018 9:06 AM
To: Debra Leavenworth
Cc: Andre Rachmaninoff; Debbie Voorhees; Tanner Enoch; Alan Kahana; Tom Yarger; Ed Ference; Luz McQuiston; Richards Plumbing Repair, Inc.
Subject: RE: Grease Trap @ Coquina North

I just rechecked this FSE and the outlet manhole lid was installed and not only was the inlet plumbing installed but the outlet plumbing as well.

Looks great and thank you,

Rodney Hyde

From: Debra Leavenworth
Sent: Tuesday, February 20, 2018 1:59 PM
To: Rodney Hyde <rodney.hyde@mymanatee.org>
Cc: Andre Rachmaninoff <Andre.Rachmaninoff@mymanatee.org>; Debbie Voorhees <debbie.voorhees@mymanatee.org>; Tanner Enoch <tundy2x@gmail.com>; Alan Kahana <alankahana@me.com>; Tom Yarger <tom.yarger@mymanatee.org>; Ed Ference <ed.ference@mymanatee.org>; Luz McQuiston <luz.mcquiston@mymanatee.org>; Richards Plumbing Repair, Inc. <Service@rprpros.com>
Subject: Grease Trap @ Coquina North

God Afternoon Rodney,

I had left you a message letting you know that the grease trap was being taken care of today, as we were hoping. Blue Septic came and pumped it out and Richards Plumbing is bringing it up to code. Please let me know once you have inspected it, that we are good to go. Thank you Eddie for the rim and lid to save us a couple of bucks.

Debra Leavenworth, Construction Coordinator
Property Management
Cell #941-737-3000
(941) 748-4501 X3831
Fax (941) 749-3018

Andre Rachmaninoff

From: Karen Briden
Sent: Friday, June 29, 2018 3:01 PM
To: Cindy Bogusz
Cc: Andre Rachmaninoff
Subject: RE: Rodney

Cindy,

Thanks for letting me know. Yes, Rodney has been a great addition to and is a valued part of the Wastewater Compliance Department. I'm glad you found him knowledgeable, helpful, and easy to work with.

Thanks,
Karen

Karen Briden
Wastewater Compliance Supervisor
Manatee County Utilities Department
3525 Lena Road
Bradenton, FL 34211
Phone: 941.792.8811 x 5180
karen.briden@mymanatee.org

From: Cindy Bogusz [mailto:cbogusz@ViennaBeef.com]
Sent: Friday, June 29, 2018 2:51 PM
To: Karen Briden
Subject: Rodney

Good afternoon Karen,

I just wanted to drop you a quick note and let you know that I am impressed with your guy Rodney. He really seems to know what he is doing. I felt completely comfortable and at ease with him. You have a great employee there. He's the first inspector I have met who is not afraid to get his hands dirty. I appreciate that he professional without being intimidating. Thanks for sending him out.

Have a great day,
Cindy



Cindy Bogusz
General Plant Manager
Vienna Beef, Ltd.
2650 Corporate Way
Palmetto, FL 34221
CBogusz@ViennaBeef.com
p: 941-723-7234
f: 941-723-7235
www.ViennaBeef.com

Andre Rachmaninoff

From: Rodney Hyde
Sent: Monday, February 26, 2018 6:56 AM
To: Andre Rachmaninoff
Subject: FW: Let me know when you can send the sample agenda.

Importance: High

From: Douglas White [mailto:dougwhite@southeasternfogalliance.org]
Sent: Sunday, February 25, 2018 7:03 PM
To: Rodney Hyde <rodney.hyde@mymanatee.org>
Subject: RE: Let me know when you can send the sample agenda.
Importance: High

Did I send you the sample agenda or did I forget? I have so much going on I am just lost at times. I do want to let you know that I am so happy you are helping with the Florida group and I appreciate everything you are doing on your end. You're a great person. Thank you,



P.O. Box 4
Griffin, Georgia 30223
www.southeasternfogalliance.org
sfa@southeasternfogalliance.org

This email was sent to you from the Southeaster F.O.G Alliance. If you do not wish to receive any further correspondence from us please reply with "remove me" and we will stop sending you information.

From: Rodney Hyde [mailto:rodney.hyde@mymanatee.org]
Sent: Friday, February 23, 2018 11:32 AM

Andre Rachmaninoff

From: Ed Ference
Sent: Tuesday, May 01, 2018 7:09 AM
To: Rodney Hyde; Donald Trotter; Nick Wagner; Andre Rachmaninoff
Cc: Tommy Harper; Edward Burns; Martin Rafferty
Subject: RE: EVEN Hotel in Lakewood Ranch

Rodney.

Thank you , you have truly made an impact on our fog issues, by keeping our customers in check.

Ed Ference, Utilities Superintendent
Utilities Department, Sewer Collections
4524 66th Street West
Bradenton, FL 34210
Office: 941-795-3411 or Extension 5015
Fax: 941-795-3496
Email: ed.ference@mymanatee.org

From: Rodney Hyde
Sent: Monday, April 30, 2018 3:37 PM
To: Donald Trotter <donald.trotter@mymanatee.org>; Ed Ference <ed.ference@mymanatee.org>; Nick Wagner <nick.wagner@mymanatee.org>; Andre Rachmaninoff <Andre.Rachmaninoff@mymanatee.org>
Cc: Tommy Harper <tommy.harper@mymanatee.org>; Edward Burns <Edward.Burns@mymanatee.org>; Martin Rafferty <martin.rafferty@mymanatee.org>
Subject: RE: EVEN Hotel in Lakewood Ranch

I have talked with Even Hotel's and The property owner where The Lucky Pelican is located and both properties have agreed to clean their main lines to the county manhole, and also clean the county manholes they discharge into. I told them I needed to be there when this work is being done and they also needed to have a pump truck on site to prevent the grease from entering our sewers.

They also both agreed to have this work completed by the end of the week.

I will keep you posted,

Rodney Hyde

From: Donald Trotter
Sent: Monday, April 30, 2018 1:16 PM
To: Ed Ference; Nick Wagner; Andre Rachmaninoff
Cc: Rodney Hyde; Tommy Harper; Edward Burns; Martin Rafferty
Subject: RE: EVEN Hotel in Lakewood Ranch

All,

I had a crew go out to this and we found that they are dumping grease into our lines. Please see attached picture.

From: Ed Ference
Sent: Friday, April 27, 2018 1:55 PM
To: Nick Wagner <nick.wagner@mymanatee.org>; Andre Rachmaninoff <Andre.Rachmaninoff@mymanatee.org>
Cc: Rodney Hyde <rodney.hyde@mymanatee.org>; Donald Trotter <donald.trotter@mymanatee.org>; Tommy Harper <tommy.harper@mymanatee.org>; Edward Burns <Edward.Burns@mymanatee.org>; Martin Rafferty <martin.rafferty@mymanatee.org>
Subject: RE: EVEN Hotel in Lakewood Ranch

Thanks for the heads up, I will pass it along to staff. I will have staff get with Rodney about the location to check out our side.

Donnie.

Please check out our system next week it may be loaded have a fog issue.

Ed Ference, Utilities Superintendent
Utilities Department, Sewer Collections
4524 66th Street West
Bradenton, FL 34210
Office: 941-795-3411 or Extension 5015
Fax: 941-795-3496
Email: ed.ference@mymanatee.org

From: Nick Wagner
Sent: Friday, April 27, 2018 1:42 PM
To: Andre Rachmaninoff <Andre.Rachmaninoff@mymanatee.org>; Ed Ference <ed.ference@mymanatee.org>
Cc: Rodney Hyde <rodney.hyde@mymanatee.org>
Subject: RE: EVEN Hotel in Lakewood Ranch

Andre,

Do you happen to have the RTU of the station that would flow into?

Nickolas A. Wagner
Utilities Superintendent
Lift Stations Division
Manatee County Government
(941)792-8811 X5377

From: Andre Rachmaninoff
Sent: Friday, April 27, 2018 1:35 PM
To: Nick Wagner; Ed Ference
Cc: Rodney Hyde
Subject: RE: EVEN Hotel in Lakewood Ranch

Eddie and Nick – Just a heads-up regarding a potentially greasy situation at the **EVEN Hotel, 6231 Lake Osprey Dr, Sarasota**. Their grease interceptor was so packed with grease and food, and had not been pumped out in so long, that one of the haulers walked away from the job because it was too difficult to clean out. However, another company called me up to let me know that he would take care of this by adding 50lbs of baking soda to the tank to soften up the grease before attempting to pump it out, but that it would take at least 5 days for the baking soda to work its magic. I told him

we didn't have any problem with his process IF the hotel could shut down their kitchen during the 5 day magic process, to prevent any of the softened grease from being transported to our sanitary sewer before he could pump it out. He told me he would talk to the hotel manager about that – and that was the last I've heard from him.

My concern, of course, is that they'll do this anyway, and we'll get their grease. We plan to check them out early next week to verify what they are going to do (they are currently under a NOV to clean their interceptor), but I thought you should know as well, in case we get any unexpected greasy loads in this area (i.e. leading to SSO).

Regards,

Andre Rachmaninoff
Wastewater Compliance Superintendent
Manatee County Utilities Department

From: Rodney Hyde
Sent: Friday, April 27, 2018 1:17 PM
To: Andre Rachmaninoff <Andre.Rachmaninoff@mymanatee.org>
Subject: Re: You might want to let Nick know about the hotel that wanted to put that product inside to make it more liquid.

No, it's called Even Hotels on Lake Osprey Rd.

From: Andre Rachmaninoff
Sent: Friday, April 27, 2018 1:11:40 PM
To: Rodney Hyde
Subject: RE: You might want to let Nick know about the hotel that wanted to put that product inside to make it more liquid.

I can't get into Linko. Is this the Holiday Inn Express on Lena Rd?

Andre Rachmaninoff
Wastewater Compliance Superintendent
Manatee County Utilities Department

From: Rodney Hyde
Sent: Friday, April 27, 2018 12:01 PM
To: Andre Rachmaninoff <Andre.Rachmaninoff@mymanatee.org>
Subject: You might want to let Nick know about the hotel that wanted to put that product inside to make it more liquid.

Andre Rachmaninoff

From: Debra Leavenworth
Sent: Friday, February 23, 2018 10:07 AM
To: Rodney Hyde
Cc: Andre Rachmaninoff; Debbie Voorhees; Tanner Enoch; Alan Kahana; Tom Yarger; Ed Ference; Luz McQuiston; Richards Plumbing Repair, Inc.
Subject: Re: Grease Trap @ Coquina North

Thank you for meeting with our plumber to explain what and why, all this was required. Great job everyone.

Debra Lynn

Sent from my Galaxy Tab® S2

----- Original message -----

From: Rodney Hyde <rodney.hyde@mymanatee.org>
Date: 2/23/18 9:06 AM (GMT-05:00)
To: Debra Leavenworth <debra.leavenworth@mymanatee.org>
Cc: Andre Rachmaninoff <Andre.Rachmaninoff@mymanatee.org>, Debbie Voorhees <debbie.voorhees@mymanatee.org>, Tanner Enoch <tundy2x@gmail.com>, Alan Kahana <alankahana@me.com>, Tom Yarger <tom.yarger@mymanatee.org>, Ed Ference <ed.ference@mymanatee.org>, Luz McQuiston <luz.mcquiston@mymanatee.org>, "Richards Plumbing Repair, Inc." <Service@rprpros.com>
Subject: RE: Grease Trap @ Coquina North

I just rechecked this FSE and the outlet manhole lid was installed and not only was the inlet plumbing installed but the outlet plumbing as well.

Looks great and thank you,

Rodney Hyde

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Sent: Tuesday, February 20, 2018 1:59 PM
To: Rodney Hyde <rodney.hyde@mymanatee.org>
Cc: Andre Rachmaninoff <Andre.Rachmaninoff@mymanatee.org>; Debbie Voorhees <debbie.voorhees@mymanatee.org>; Tanner Enoch <tundy2x@gmail.com>; Alan Kahana <alankahana@me.com>; Tom Yarger <tom.yarger@mymanatee.org>; Ed Ference <ed.ference@mymanatee.org>; Luz McQuiston <luz.mcquiston@mymanatee.org>; Richards Plumbing Repair, Inc. <Service@rprpros.com>
Subject: Grease Trap @ Coquina North

God Afternoon Rodney,

I had left you a message letting you know that the grease trap was being taken care of today, as we were hoping. Blue Septic came and pumped it out and Richards Plumbing is bringing it up to code. Please let me know once you have inspected it, that we are good to go. Thank you Eddie for the rim and lid to save us a couple of bucks.

Debra Leavenworth, Construction Coordinator
Property Management
Cell #941-737-3000
(941) 748-4501 X3831
Fax (941) 749-3018

Andre Rachmaninoff

From: Rodney Hyde
Sent: Tuesday, July 03, 2018 3:24 PM
To: Andre Rachmaninoff; Karen Briden
Subject: FW: Bars

FYI

From: Hernandez, Carlos P.E. (RER) [mailto:Carlos.Hernandez3@miamidade.gov]
Sent: Tuesday, July 03, 2018 1:49 PM
To: Zeigler, James
Cc: Rodney Hyde; Cabrejo, Elsa (RER); Castillo, Laura (RER)
Subject: RE: Bars

James, Always good to hear from you.

Based on a number of site inspections, we have yet to find a facility that does not discharge fats, oils, and grease. Our analysis of potential discharges found that any discharge above 150 mg/L could be problematic for the waste water treatment plants. That is, we calculated the concentration that would reach the plants and not comply with their basis of design for O&G. We also find air release valve failures. It took us years to figure out why there were failing in such high numbers. We figured it out working with utility. They dissected the ARVs and found FOG accumulation. So even small concentration of FOG makes its way down the system and accumulates in the strangest places.

We have also found that it is significantly more extensive/expensive to retrofit a facility to install grease interceptor – and significantly much easier – to have a facility install a system upfront. We have also found that it is best to not continually review the menus of facilities – as this may change from time-to- time. For example, we have a facility that was only making juice based smoothies. Soon after we inspected and they were making sandwiches. Adding sandwiches to the menu did not require a building permit or CU/LBTR – but it did require an expensive retrofit to add a grease interceptor. The owner was extremely upset that we did not make them install a grease interceptor upfront when it would have been inexpensive and easy.

I also have seen a few projects where the plan reviewer tried to help the applicant by not making them install a grease interceptor – only to find that based on DERM inspection they had to install a grease interceptor.

I also have to mention that we learned a great deal from other jurisdictions in the State of Florida and beyond (e.g., Georgia, California, Michigan,...). I was amazed how backwards we (DERM) were regarding FOG when I first met folks from Pasco, Pinellas, Orange, Manatee In particular, Mr. Rodney Hyde, who holds an annual inspector's meeting every year and focuses on FOG, taught me a great deal about FOG. For too long we were looking for fryers as an indicator for FOG and need for GI – what a huge mistake. They showed me the path to a FOG free world!

Hope this helps.

(3) **No person shall dispose of any FOG**, or cause, let, permit, suffer or allow disposal or discharge of any FOG into any onsite sewage treatment and disposal system, non-utility or utility **sanitary sewer system** in quantities which hinder the operation of any onsite sewage treatment and disposal system, sewage collection, transmission or **treatment system**, exceeds the Oil and Grease standard applicable to FOG generators in Section 24-42.4, or causes a sanitary nuisance.

(7) Notwithstanding any provision of this Code, no county or municipal officer, agent, employee or board shall approve, grant or issue any building permit, certificate of occupancy, certificate of completion, certificate of use or municipal occupational license for a FOG generator or FOG control device operator until prior written approval of the Director or the Director's designee has been obtained. Furthermore, no person shall construct, utilize, operate, occupy or cause, allow, let, permit or suffer to be constructed, utilized, operated or occupied any FOG generator or FOG control device until prior written approval of the Director or the Director's designee has been obtained.

24-5 FOG Generator shall mean any nonresidential facility, including, but not limited to, restaurants, bakeries, hotel and cafeteria kitchens, commercial kitchens, kitchens serving hospitals, nursing homes, daycares, assisted living facilities and other healthcare facilities, food processing plants or such other nonresidential facilities that can introduce food waste or FOG into building sanitary drains, building sewers, onsite sewage treatment and disposal systems, or non-utility or utility sanitary sewer systems. A FOG generator also includes those nonresidential facilities that produce yellow grease. However, a facility classified as a Significant Industrial User pursuant to Section 24-42.4 shall not be treated as a FOG Generator and shall not be subject to the provisions of Section 24-42.6.

(18) FOG generator discharging to a utility or non-utility owned or operated sanitary sewer collection system, or to an onsite sewage treatment and disposal system located in a wellfield protection area of any utility or non-utility potable water supply well. Refer to Section 24-42.6(10) for FOG generator operating permit requirements;

BTW – if there is ever a unique existing facility that you believe does not need a GI, let me know and I will meet you onsite and we can evaluate. I've done this several times and have approved a couple without a GI.

Regards!

Carlos L. Hernandez, P.E., CFM, CEHP, LEED AP, ENV SP
Water & Wastewater Division
Miami-Dade Department of Regulatory and Economic Resources (RER)
Division of Environmental Resources Management (DERM)
701 NW 1st Court
Miami, Florida 33136
(305) 372-6714 (305) 372-6410 (fax)
<http://www.miamidade.gov/environment>

Please consider the environment before printing this email.

As part of improving efficiency in our delivery of services to the businesses and residents of Miami-Dade County, the Department of Environmental Resources Management (DERM), and the County's Building, Consumer Services, Economic and Business Development, and Planning and Zoning functions have been merged to form the **Miami-Dade County Department of Regulatory and Economic Resources (RER)**.

From: Zeigler, James <JamesZeigler@miamibeachfl.gov>
Sent: Tuesday, July 3, 2018 10:01 AM
To: Hernandez, Carlos P.E. (RER) <Carlos.Hernandez3@miamidade.gov>
Subject: Bars

This is an EXTERNAL email. Exercise caution. DO NOT open attachments or click links from unknown senders or unexpected emails. Please click here if this is a suspicious message reportspam@miamidade.gov **Enterprise Security Office**

Good morning Mr. Hernandez,

Hope this email finds you well. Can you please provide me with assistance with our FOG Ordinance? I am trying to find a definition or some guidelines or some sort of written requirements that require waste from a bar to discharge through a grease trap/interceptor. I can only find a reference on page 34 of the FOG Plan Review Checklist stating "beverage preparation areas". Any assistance will be much appreciated and/or advisements on enforcement.

Thank you very much,

MIAMIBEACH

James Zeigler, *Chief Plumbing Inspector*

BUILDING DEPARTMENT

1700 Convention Center Drive, Miami Beach, FL 33139

Tel: 305-673-7610, ext. 6742 / Fax: 786-394-4096 / [Website: www.miamibeachfl.gov](http://www.miamibeachfl.gov)

We are committed to providing excellent public service and safety to all who live, work and play in our vibrant, tropical, historic community.

From: Karen Briden
Sent: Thursday, December 20, 2018 4:09 PM
To: Amy Pilson
Cc: Janice Best
Subject: Rodney Hyde nomination for Employee of the Month

Amy,

This electronic mail is to follow up Rodney Hyde's nomination for Employee of the Month by Andre Rachmaninoff. As his supervisor, I fully support this nomination because I have seen first-hand Rodney's accomplishments since being hired in April of 2017. Rodney's main focus is the Fats, Oils and Grease (FOG) Program and as discussed in his nomination, he has accomplished a number of notable achievements in this area during his short tenure with Manatee County. He typically goes above and beyond to assist the various entities he encounters while performing his duties (e.g. food service facilities, grease haulers, and staff in other County departments) and has received numerous commendations from these entities.

Sincerely,

Karen Briden
Water Quality Compliance Supervisor
Manatee County Utilities Department
3525 Lena Road
Bradenton, FL 34211
Phone: 941.792.8811 x 5180
karen.briden@mymanatee.org