

## **CITY OF SPRINGFIELD POLLUTION MANAGEMENT PRACTICES (PMP) PROGRAM OVERVIEW**

We currently have a well-established Industrial Pretreatment program in Springfield. The program is federally mandated and is very effective in reducing industrial pollutants entering the public sanitary sewer system from major industrial sources.

However, pollutants can still make it through to the wastewater treatment plant and ultimately into receiving waters of the Willamette River, as well as bio solids from domestic and commercial (small business) sources. Pollutant contributions from these sources can have a dramatic impact on the public sanitary sewer system, sewer infrastructure, and the treatment plant. One economical way to address identifiable and controllable portions of these contributions is through Pollution Management Practices (PMP) programs.

### **What are PMP programs?**

PMP's are designed to address and reduce discharge constituents specific to individual industries without resorting to a Significant Industrial User (SIU) designation and the subsequent issuance of individual wastewater discharge permits. PMP's are effective with low flow commercial sources where it would be cost prohibitive to formally permit them, particularly when there are large numbers of a particular business type in an area (like food service establishments). PMP's outline specific practices and devices which, when properly implemented, will reduce or eliminate the discharge of industry specific pollutants into the wastewater collection system.

Administration of a PMP program consists of the initial issuance of a General Requirement designed for that specific source or sector, periodic inspections, tracking, record keeping, compliance follow-up, and enforcement.

Currently the City of Springfield administers formal PMP programs for the following business types:

- Food Service Establishments: Control of food based fats, oils and grease (FOG)
- Photo Processors: Control of silver bearing waste from photo processing
- Brewery, Distillery and Wine Making Facilities: Control of pH, temperature and solids