

Handling of Fats, Oils & Grease (FOG) in Restaurants, Bars, and Food Service Operations

What is FOG?

FOG is material composed primarily of Fats, Oils and Greases, from animal or vegetable sources. It can be either liquid or solid at room temperature.



Common Sources of FOG

- * Butter, Margarine
- * Lard
- * Vegetable/Canola/Olive Oil
- * Meats (Bacon, Hamburger, etc).
- * Nuts
- * Dairy Products

Why is FOG a problem for YOU and YOUR Sewer Operator??

FOG clogs plumbing pipes and sewer pipes. FOG sticks to the walls of these pipes and they eventually become clogged. When pipes are clogged, the wastewater can no longer flow through them causing back-ups into sinks, toilets and other areas of your home. This may cause a serious public health and environmental problem.



Where does it go from here??

If you have public sewer, every time you flush the toilet or put something down the drain, it will end up in the pipe in the street. This pipe collects all of the wastewater and brings it to the Wastewater Treatment Facility (WWTF). The WWTF treats the wastewater and discharges the clean water into the river. It is important that the pipes in the street are FOG-free so that the wastewater gets to the facility for treatment.

What is a grease trap?

A grease trap is a device that is installed inside the building or under the sink to separate and retain grease and solid materials from the water stream while the rest of the liquid waste discharges to the wastewater collection system. Baffles in the grease trap hold the wastewater in the trap long enough for the grease to congeal and rise to the surface and solid materials to settle to the bottom. Traps have a removable lid for inspection and cleaning.

Cleanout Procedures:

1. Bail out any water in the grease trap to facilitate cleaning and discharge to the wastewater collection system.
2. Remove baffles if possible.
3. Dip the grease out of the trap and place in a sealed container.
4. Scrape the sides, lid and baffles with a putty knife to remove as much grease as possible and place in a sealed container.
5. Replace baffles and lid.
6. Record cleanout event in the record/log book. Include date, name of person performing the work, estimated volume of grease removed and disposal location.

Under the Counter Grease Trap Inspection, Maintenance and Cleanout Requirements

Your sewer operator has set the following requirements for your establishment:

How often to inspect? No less than weekly.

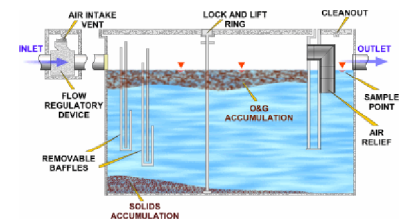
How often to cleanout? Weekly.

Where to dispose? Waste cooking oil from fryers and other types of equipment can be recycled by a rendering company. Dispose of grease trap contents in a sealed container and dispose of sealed container in the trash. Do not pour grease down drains, toilets or the storm drain system.

Records/logs? Maintain inspection, cleanout and disposal records. An inspector will ask to see these documents during an inspection.

Non-compliance penalty? For non-compliance, you will be subject to the penalties set forth in the Sewer Use Ordinance.

Typical Grease Trap Design



Best Management Practices for Food Handling

DO

- Remove food waste with "dry" methods such as scraping, wiping, or sweeping before using "wet" methods that use water. To practice "dry clean-up":

- * Use rubber scrapers to remove fats, oils and grease from cookware, utensils, chafing dishes and serving ware.
- * Use food grade paper to soak up oil and grease under dryer baskets.
- * Use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.
- * Spills of dry ingredients should be swept up or vacuumed to prevent them from being washed down the drain.

- Put oil, grease and food scraps in collection containers for trash disposal or composting.

- Train all kitchen staff on oil and grease management.

- Install and maintain a grease interceptor or grease trap outside of the facility.

- Pump your oil out on a regular basis.

- Keep records of grease pumping.

DO NOT

- * Do not pour oil, grease or food scraps down the drain.
- * Do not wash pots, pans, plates, fryers, griddles with water until oil and grease are removed.
- * NEVER "Hot Flush" oil and grease down the sinks and drains.

