

Protecting the public health and environment is the goal of the FOG Program. In accordance with this, we must continue to reduce the frequency of sanitary sewer overflows in our community. Fats, oil and grease accumulation is one of the two most significant contributors to sewer overflows, and studies have shown the most cost-effective way of protecting the sewer system from the effects of FOG is to change kitchen practices in order to catch FOG at the source.

FOG is a by-product that FSEs must constantly be aware of and manage. Best Management Practices (BMPs) are utilized to minimize FOG discharge into the sewer system and remain in compliance with the city ordinance.

The single most important thing you can do to help extend the length of time between maintenance and save your facility in maintenance expense is to use diligence in dry clean-up prior to wet clean-up. Scrape food debris in the garbage and dry-wipe the dishes prior to immersion in hot water (sink or dishwasher).

Listed are BMPs that should be implemented at your Food Service Establishment:

- ✓ Provide regular training to employees
- ✓ Limit or discontinue use of the garbage disposal—dispose of food waste in the trash
- ✓ Scrape food waste into the trash and dry-wipe cookware and utensils prior to washing
- ✓ Do not pour fryer oil/grease down the drain
- ✓ Use fine-mesh drain screens
- ✓ Place "No FOG" signs near all sinks
- ✓ Place BMP posters near sinks or on employee bulletin boards
- ✓ Inspect & clean grease traps / interceptors frequently
- ✓ Keep records of FOG pick-up by WRF certified waste haulers on site for a minimum of 3 years
- ✓ Store recyclable fryer oil in leak-proof containers with lids
- ✓ Clean all vent hoods regularly
- ✓ Do NOT introduce enzymes, emulsifying agents or bacteria to grease traps, grease interceptors or drains unless approved by the WRF Superintendent



Figure: The effects of FOG accumulation in the sanitary sewer system.