

Fats, Oils, and Grease



What is FOG?

Residual fats, oils, and grease (FOG) are by-products that food service establishments must constantly manage. Typically, FOG enters a facility's plumbing system from ware washing, floor cleaning, and equipment sanitation. Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates on the interior of the sewer collection system pipes. The best way to manage FOG is to keep material out of the plumbing systems.

The Results can be:

- ◆ Raw sewage overflow in your home or neighbor's home.
- ◆ An expensive cleanup.
- ◆ Potential contact with disease-causing organisms.
- ◆ Raw sewage overflow into parks, yards and streets.
- ◆ An increase in operation and maintenance costs for local sewer departments which results in higher sewage bill.



What you can do to help:

- ◆ Never pour grease or oil down the sink or toilet
- ◆ Scrape grease material and food scraps from all cookware
- ◆ Use strainers in sink drains to catch food scraps and empty the drain strainer into the trash
- ◆ Do not put grease or greasy food in your home garbage disposal
- ◆ Wipe cookware and dishes before washing
- ◆ Clean kitchen exhaust system filters routinely
- ◆ Talk with friends and neighbors about grease problems so that the community is aware



Tips for Restaurants

- ◆ Train employees to properly handle used fat, oil and grease
- ◆ Dispose of all fat, oil and grease in an appropriate recycling bin
- ◆ Install a grease interceptor or grease trap
- ◆ Have an approved grease and oil removal company maintain your grease interceptor

Tips for Automotive Sector

- ◆ Use non-toxic soap to clean the floor
- ◆ Perform vehicle maintenance where there are no floor drains
- ◆ Use containers that are in good condition to store waste materials
- ◆ Do not leave full drip pans lying around
- ◆ Make sure oil storage containers are marked and leak free
- ◆ Provide special bays for engine cleaning