

FOG

Fats, Oils & Grease

Abatement Program



Proper disposal of fats, oils and grease protects your business, public health and the environment.

Best Management Practices (BMPs)

- **General Prohibitions**
- **Clean Kitchen Practices**
- **Spill Prevention**
- **Proper maintenance of grease trap/interceptor**
- **Properly cleaned vent hood and filter**
- **Track yellow grease**
- **Keep records and logs**
- **Train staff**

Inspection Checklist

- ✓ **Brown grease**
 - **Do not discharge fats, oil or grease into the sink or drains.**
- ✓ **Pre-wash sink**
 - **Do not dispose of foods or similar materials into the sink.**
- ✓ **Do not exceed 140°F in sinks with grease trap**
 - **(especially pre-wash sink)**
- ✓ **Incentive for no garbage grinder: discounted sewer charge (only if *original* permitted)**
 - **Food service establishments should not have garbage grinders.**
- ✓ **Hood filter cleaning**
 - **BEFORE washing hood filter, wipe with paper towel.**



Inspection Checklist (continued)

- ✓ Check outside recycle bin for splash and spills
- ✓ All food service area fixtures/drains must be connected to an appropriately sized GRD
- ✓ No OUTSIDE WASHING at all!
- ✓ No grease cutters in sinks and drains.



Clean Kitchen Practices

- **All solids – keep a trash can next to the wash sink**
 - **Solids = Trash Can!**
- **Spill kit**
 - **Cleanup spills immediately, put into trash.**
- **Dry sweep floors**
 - **(not into drains)**
- **Floor Drains Must Have Screens/Traps**
- **Dry wipe or scrape food from plates, trays, utensils, cookware**



Grease Trap/Interceptor

- **Maintenance frequency varies (daily, weekly, etc.)**
- **Management is responsible for proper maintenance**
- **Must have proof of last 4 service visits to be able to schedule away from strict frequency schedule**



Yellow Grease (fryer oil)

- Yellow grease may be recycled for fuel.
- If it is recycled, the Food Service Establishment (FSE) needs to keep records that identify who and where it is taken.
- FSE has “cradle to grave” responsibility for it. If the recycling process into fuel result in an environmental hazard, the FSE may be partially responsible for cleanup.



Plumbing Problem



Some food prep sinks need a grease trap.

Hood & Filters

- If hoods and filters are not cleaned, grease ends up on the roof. Then to the down spouts and storm drains.
- If you can't get on the roof, check the downspouts and the storm drains.



Training & Record Keeping

- **Staff must be properly trained**
- **Know the reasons for FOG BMPs**
 - **Protect the business, public health and the environment.**
- **Proper grease trap maintenance**
- **Know the BMPs**
- **Keep a log of maintenance and training**
- **Post reminders in the kitchen**



Inspector Part I*

Interceptor: _ / trap: _, depth (s): _____

Location (s): _____

Maintenance: past 25% capacity / Repair: baffle, gasket

Oil & Grease bearing fixtures connected to trap/interceptor? Pot sink, 3 compartment sink,

Maintenance Log & Cleaning invoice or Manifest available on site: keep updated log and last four invoices

Yellow grease (name/address/number –if giving away): Name. Address, phone #

Pumping Company: _____ Last Service Date: _____

Posted signs: BMP's

Temperature of water entering before trap/interceptor (<140): _____

Soiled ware is dry wiped before pre-rinse & wash:

BMP training log: _____

Spill Kit on site to cleanup leaks or spills: Material that will absorb spill that can be picked up for garbage

Inspector Part II*

Oil/grease-recycling container (rendering barrel) on site: _____

Oil/grease container properly covered & contained: _____

Does the oil & grease container area show signs of overflowing or leakage: _____

Rendering grease receipts/manifests on site & available upon request: _____

Is the dumpster area clean & free of spills: _____

Is the dumpster area equipped with a drain: _____

Is the dumpster covered: _____

Outdoor wash practices: _____

Drainage discharge points free of any spills: _____

Is there a storm drain inlet near the establishment: _____

Hood vent on roof show signs of grease on sides or down gutters: _____

More FOG Abatement Partners

- **Plumbing Department**
 - **Share information about improperly installed or difficult to maintain system. After hours response plan.**
- **Building Department**
 - **Share information about improperly installed or difficult to maintain systems. Educate about the cost and impacts of FOG.**
- **Health Department**
 - **They visit every food service establishment twice a year.**
- **State Agriculture Department**
 - **Inspectors visit food processing establishments twice a year.**
- **Partner on education and outreach. Reinforce each other's message.**