

# BEST MANAGEMENT PRACTICES To Control Fats, Oils & Grease (FOG)



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- **PUT LEFTOVER FOOD IN THE TRASH, NOT DOWN THE DRAIN** – This reduces the frequency at which grease traps and interceptors must be cleaned, and helps reduce odors. There are also non-profit organizations that will take your leftover food to feed the less fortunate.

- **DRY WIPE POTS, PANS AND DISHES**– Dispose of in the trash. This reduces the amount of FOG that goes into your grease interceptor and the sewer system, which will reduce maintenance costs.



- **RECYCLE COOKING OIL**– Pour all cooking grease (yellow grease) and liquid oil from pots, pans, and fryers into a covered grease container for recycling.
- **COVER CONTAINERS STORED OUTSIDE**– Uncovered FOG containers can collect rainwater, which can create an overflow.

- **POST “NO GREASE” SIGNS** –



Where everyone can see them, especially near sinks and floor drains. Frequent reminders can continually educate employees working with FOG.

Everyone benefits by reducing the amount of fats, oils, and grease (FOG) that flow into the District’s sewer system. It’s good for the environment, it’s good for neighbors and tourists, and it’s good for your bottom line. Sanitary sewer systems are not designed or equipped to handle FOG when it sticks to the interior of pipes. The best way to handle FOG is to keep it out of the plumbing systems in the first place. Here are some suggestions for proper FOG management.

- **ROUTINELY CLEAN EXHAUST HOODS**– FOG can accumulate on your roof and is a potential fire hazard. It could also enter the storm drain during a storm.
- **CLEAN INTERCEPTORS FREQUENTLY** – Routine pumping will prevent backups for both your business and the District. Make sure you can witness the interceptor being cleaned to get your full value. Comply with the District Code by keeping an on-site maintenance log with all interceptor service records.



- **TRAIN YOUR STAFF** – Take the time to train all employees in kitchen Best Management Practices (BMP), including the proper methods of FOG disposal. Provide frequent refresher training as well.
- **STORE DUMPSTERS AND CONTAINERS AWAY FROM STORM DRAINS** – FOG that enters a storm drain can reduce water quality and can result in fines and other actions. The farther away FOG is stored from a storm drain, the easier it is to clean up spills.