

## **Fats, Oils, and Grease (FOG) Control Program**

### **Best Management Practices for Food Service Establishments**

Fats, oils, and grease accumulation is one of the most significant contributors to sewer overflows. 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).

- Train kitchen staff and other employees about how they can help ensure BMPs are implemented
  - Reason: People are more willing to support an effort if they understand the basis for it.
  - Benefit: All of the subsequent benefits of BMPs will have a better chance of being implemented.
  
- Post “No Grease” signs above sinks and on the front of dishwashers
  - Reason: Signs serve as a constant reminder for staff working in kitchens.
  - Benefit: This will help minimize grease discharge to traps/interceptors and reduce the cost of cleaning and disposal.
  
- “Dry Wipe” pots, pans, and dishware prior to dishwashing
- Dispose of food waste by recycling and/or solid waste removal
- Use strainers in sink to catch food scraps and other solids
  - Reason: To divert food wastes away from grease traps and interceptors.
  - Benefit: Reducing the amount of food waste entering the drain will decrease the frequency and cost of grease trap and interceptor cleaning.
  
- Cover outdoor grease and oil storage containers
  - Reason: To prevent raccoons and other wildlife from entering storage containers.
  - Benefit: This will reduce the amount of cleanup needed and prevent animals from becoming trapped in the containers.
  
- Routinely clean kitchen exhaust system filters
  - Reason: If grease and oil escape through the kitchen exhaust system, it can accumulate on exterior surfaces, eventually entering the storm drain system when it rains.
  - Benefit: Minimizes the chance of grease-related fires and the likelihood of grease entering nearby water bodies.
  
- Do not pour grease down sinks or into toilets



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- Reason: Grease poured into a toilet or sink can congeal, clogging sewer pipes and cause backups.
  - Benefit: Lower plumbing bills and no loss of business due to sewer backups.
- Avoid or limit the use of garbage disposals
- Reason: Garbage disposals grind large food particles into small pieces. These pieces can fill up a grease trap causing backups or may require more frequent pump outs of the grease trap.
  - Benefit: No sewer backups and less money spent cleaning out the grease trap.
- Do not put any additive or emulsifier into the drains or grease interceptor without approval from the Water & Pollution Control Director
- Reason: Any product designed to reduce the accumulation of FOG or reduce its accumulation in grease interceptors needs to be approved before use.
  - Benefit: Products may not work as intended and could increase the cost of operation. Also, if the product causes FOG to enter the City sanitary system it could cause sewer backups and result in fines and/or surcharges.
- Use a contractor specializing in the disposal of restaurant grease to maintain grease interceptor
- Reason: Facilities with grease interceptors are required to maintain grease interceptors and have them cleaned out often enough to meet the requirements of the FOG Control Program.
  - Benefit: Lessens the chance of sewage backing up into the building.