

Best Practices to Fight Fats, Oils & Grease

- › Always dry wipe all pots, pans and cooking equipment to remove leftover fat, oil, grease and food waste prior to pre-rinsing or washing.
- › Remove your garbage grinder. Installing a solids interceptor prior to the grease interceptor will reduce the amount of food waste that accumulates in the grease interceptor and in the sewer lateral.
- › Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that will accumulate in your grease interceptor or private sewer line.
- › Maintain your grease removal device to keep the accumulation of food and F.O.G. at less than (<) 25% of the volume of the device.
- › Regularly maintain vent hood and filters and dispose of the waste properly.
- › Wash all floor mats, grills and greasy kitchen equipment in a sink that goes to a grease trap or interceptor. Never wash outside where it can flow to a storm drain.
- › Recycle your food scraps whenever possible.

Open up poster inside and display in your kitchen to help your employees fight F.O.G.!

Place Stamp Here



PREVENTION, REDUCTION AND ELIMINATION OF FATS, OILS AND GREASE



Salt Lake City Department of Public Utilities
Water Reclamation Facility
1365 West 2300 North, Salt Lake City, Utah, 84116
801.799.4000
www/slcgov/FOG



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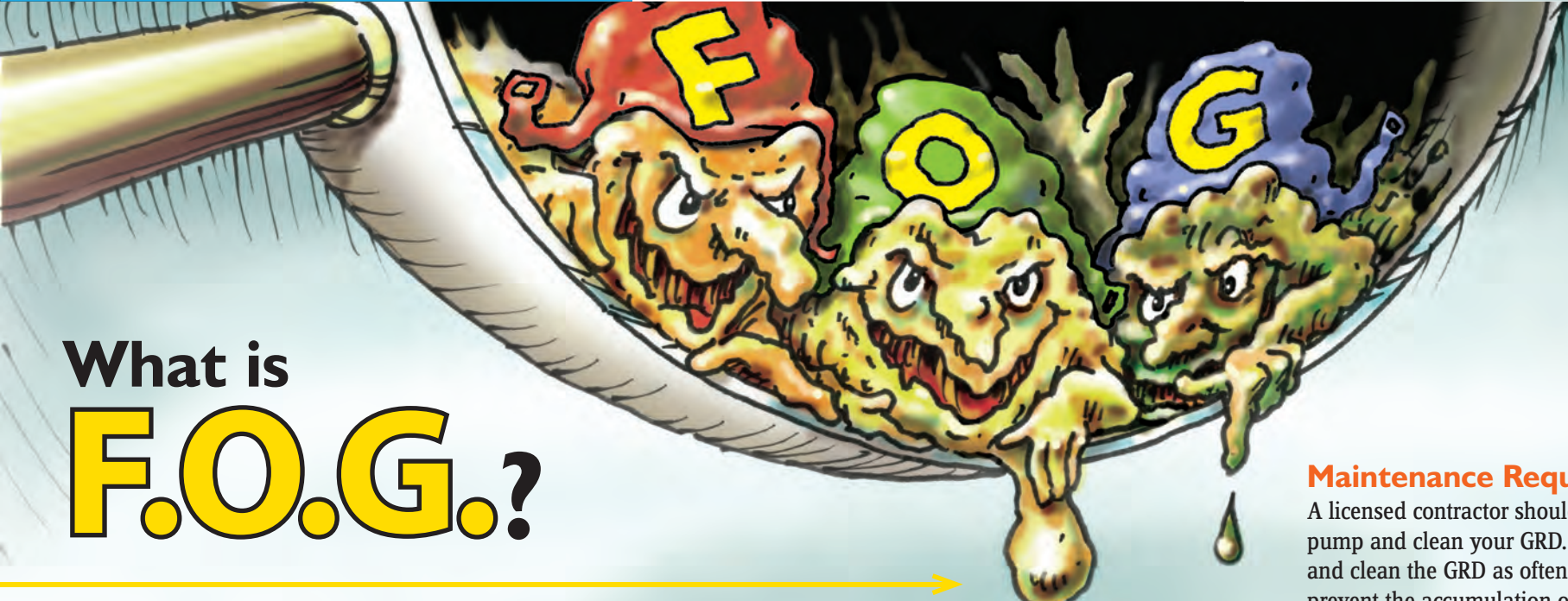
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Fight F.O.G.™

Keep Fats, Oils & Grease Out of Your Drain!



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What is F.O.G.?

F.O.G. stands for **Fats, Oils & Grease** and are found in common food and food ingredients such as: meat, fish, butter, cooking oil, mayonnaise, gravies, sauces, and food scraps.

F.O.G. Means Trouble!

If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common cause of F.O.G. accumulation is the dishwashing process. Over time, buildup of F.O.G. can plug your pipes and cause a sewage back-up into your business or other locations! Left on its own, F.O.G. can cause blockages and sanitary sewer overflows in the public sanitary sewer systems creating exposure concerns and potentiality impacting local streams and rivers.

F.O.G. Can Cost You Money!

Business owners may be held liable for ALL clean-up costs related to a sewer back-up, including damage to adjoining personal property, parking lots, streets, and sanitary sewer system repair.

What Can You Do?

The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with best practices, F.O.G. finds ways to accumulate in your sewer and cause major problems! Your best line of defense against accumulation is to install and maintain a grease removal device.



What is a Grease Removal Device (GRD)?

GRDs are designed to retain F.O.G. before it enters the sanitary sewer system. Grease interceptors are a type of GRD and are typically large devices located underground outside your business. Grease traps are a type of GRD and are often placed under or near the kitchen sink. (shown at right). GRDs should be maintained at less than 25% F.O.G. and solids accumulation, by volume, for most effective operation. More than 25% F.O.G. and solids accumulation indicates that your system is not being properly maintained.

Maintenance Requirements

A licensed contractor should be used to completely pump and clean your GRD. The goal is to pump and clean the GRD as often as necessary to prevent the accumulation of floating and settled solids from exceeding 25% of the interceptor tank volume. Clean any indoor grease traps at least once a week. Keep a maintenance log to document cleaning, pump outs, and maintenance of all GRDs for a minimum of five years. Check to be sure the internal baffles are not removed. Make those records available to Salt Lake City upon request.

Cleanup F.O.G. Drips & Spills

F.O.G. spills inside and outside of your business should be cleaned up immediately. It is your responsibility to remove any spilled materials and dispose of them properly. Create a plan to deal with spills and communicate that with your employees.



Grease Trap

Fight F.O.G.

Help keep Fats, Oils & Grease from clogging the sewer pipes!

THE RIGHT WAY

CORRECTO 正確做法

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.
在沖洗和洗滌鍋碗瓢盆和炊具之前應首先擦拭。



Put food waste into food recycling container or trash.

Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.
將要棄置的食物倒在回收桶或垃圾桶內。



Collect waste oil and store for recycling in a tightly closed container. Clean up spills immediately.

Junte el aceite usado y guárdelo para reciclar en un recipiente hermético. Limpie los derrames inmediatamente.
收集和貯藏廢油，以便日後回收利用在嚴密封閉的容器。液體濺出後應立即加以清除。



Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.
在洗滌槽內清洗地板墊。



Keep screens in all drains to catch food waste.

Coloque coladeras o rejillas en todos los accesos al desagüe para detener los desperdicios acumulados.
所有的水池中都應有濾網，用於收集食物殘渣。



THE WRONG WAY

INCORRECTO 錯誤做法

Do not pour cooking residue into the drain.

No arroje por el desagüe los residuos de alimentos cocinados.
切勿將烹調後的鍋底殘渣倒入水池。



Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.
切勿將要棄置的食物倒入水池。



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desagüe.
切勿將烹調後的剩油倒入水池。



Do not wash floor mats outside.

No lave los tapetes en el exterior.
切勿在室外清洗地板墊。



Do not remove screens from drains.

No quite las coladeras o rejillas de los accesos al desagüe.
切勿移除水池中的濾網。

