A FACT SHEET FOR MANAGING
Fats, Oils, and Grease (FOG)

Residual fats, oil, and grease (FOG) are by-products of food service establishments (FSE) and enter the plumbing system through dishwashing, floor cleaning, and equipment sanitation. Generic plumbing fixtures are unable to handle FOG, leading to costly clogging, backups, and pungent odors. To circumvent issues, FSE’s install grease traps/interceptors which must be properly sized and installed to be effective. Additionally, these devices MUST be regularly maintained to stay effective.

Sources of FOG
FOG comes from but is not limited to meat fats, lard, cooking oil, butter/margarine, food scraps, pasta sauces, baking products, salad dressings, mayonnaise, milk, cheeses, ice cream, yogurt, and sour cream.

Best Management Practices (BMP)
The following BMP’s have been identified to reduce FOG from entering the sewer, thus preventing clogging, backups, overflows and harmful pungent odors.

Proper Cleaning BMP’s
- Dispose of food items and grease from cookware and dishes into trash cans.
- Use paper towels to dry wipe work areas and cookware laden with FOG and dispose of into trash can.
- Properly clean up grease spills using paper towels and dispose of into trash can. Do not dispose of FOG into floor drains.
- Wash water temperature >140°F renders FOG, reduces trap/interceptor efficiency, and creates clogs downstream.

Proper Trap/Interceptor Maintenance BMP’s
- Once traps/interceptors become 25% full, they no longer become effective tools to prevent clogging and backups.
- Depending on menu and number of meals served, trap/interceptors may need to be cleaned daily to quarterly to keep under maximum capacity and provide protection.
- Collaborate with grease hauler to schedule a necessary clean out interval to maintain this level of protection. Proper cleaning can save money by not damaging equipment and plumbing.

HELP US KEEP OUR SEWERS FLOWING AND YOUR BUSINESSES GOING!
Questions? Please contact the City of Jefferson at 573-403-7838