

FATS, OILS & GREASE, OH MY!

Restaurants and other food service industries use vegetable oils and animal fats in the preparation of food products.

“Brown grease” is generated from washing dishes, pots and utensils, floor cleaning and equipment sanitation whereas

“yellow grease” is used cooking oils. Fats, Oils & Grease

(FOG) that are discharged into the sewer system will accumulate and can cause rancid odors, blocked sewer lines or even pump station failures. This can mean unanticipated and expensive trouble for your business and its sewer pipes!



BE A FOG FIGHTER!

Develop a Best Management Practices (BMP) to minimize the amount of grease being discharged from your business. For example:

- Post “No Grease” signs above sinks and dishwashers. This is a helpful way to enable employees to remember your BMP.
- Scrape or dry wipe your pots, pans and equipment. This can reduce the amount of brown grease entering the sewer during cleaning.
- Collect and recycle your yellow grease. There are several local free options for disposal, visit <http://cswd.net/a-to-z/cooking-oil-and-grease/> or call CSWD at 872-8111.
- Use dishwashing detergents, not caustics, acids or other solvents. They will breakdown the grease temporarily but it can congeal further down the line causing blockages.
- Cover outdoor FOG storage containers because they can collect rainwater and overflow into the stormwater system. Likewise, keep kitchen exhaust filters clean because accumulated grease will escape and be deposited on the roof where it is easily washed away by weather into the stormwater system.
- Most importantly, maintain a routine grease trap and interceptor cleaning schedule. They do not work properly without care and attention. The combined thickness of the floating grease and bottom solids should not be more than 25% of the total depth.

Typical Grease Interceptor Design

