

# MSD FATS, OILS AND GREASE (FOG) PROGRAM

Requirements for Commercial Food Service Establishments (FSE) such as:



Restaurants, Cafeterias, Buffets, Dining Halls, Concession Stands, Caterers, Bakeries, Delicatessens, Lunch Counters and Food Shops that prepare and serve food items such as Ice Cream, Bagels, Cookies, Pretzels, Hot Dogs, et cetera.

## What is "FOG"?

FOG is fats oils and greases from food.

Bacon grease, butter, margarine, lard, gravy, shortening, dairy products, fat scraps from meat, mayonnaise, cooking oil, fryer grease, salad dressing, milkshake mix and ice cream are ALL "FOG".

## How does FOG get into the sewer system?

FOG enters the plumbing system through your sinks and floor drains AND dishwashers. FOG sticks to and coats the inside of the sewer pipes.

## Why Should You Care?

- Because it can disrupt your business which costs you money AND MSD can fine you if you cause or contribute to a grease blockage in the sewer.
- Fats, oils and grease clogging up the sewer pipes cause sewer overflows.
  - Raw sewage is a health hazard.
  - Sewage overflows into our waterways are also illegal and can subject our community to fines for each one that occurs, and will further increase the costs of our sewer services.
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**The costs of grease blockages and sewer overflows are ultimately paid by YOU!**

## What is REQUIRED of YOU?

Commercial Food Service Establishments are required by the Wastewater/Stormwater Discharge Regulations (WDR) to **prevent FOG from entering the Public Sewer.**

## HOW?

- 1) **USE Best Management Practices (BMPs) in the Kitchen (see reverse side);**
- 2) **INTERCEPT the grease and separate it out of the wastewater before discharge with a Grease Interceptor or Grease Trap;**
- 3) **CONTRACT with a pumping company to clean out and haul away the grease from the grease interceptor/trap;**
- 4) **MAINTAIN the grease interceptor/trap routinely;**
- 5) **TRAIN employees and post instructions where they are needed;**
- 6) **RECORD all your cleaning, maintenance and training activities; and**
- 7) **KEEP the records for at least 3 years.**

**CONTACT KANDYCE GROVES AT 540-6942 FOR TECHNICAL ASSISTANCE.**



## Best Management Practices for Food Service Establishment Kitchens

Kitchen grease control Best Management Practices (BMP) are inexpensive alternatives that can drastically reduce the amounts of fats, oils and grease (FOG) that enter the sewer from your Food Service Establishment (FSE). If you follow these BMPs you will reduce the amount of greasy water and waste solids your FSE discharges to the sewer.

1. Do NOT pour any grease, dairy products, milk shake syrups, cake icing, batters or gravy into sinks, floor drains or mop sinks. Instead, dispose of to an approved container, and do not dispose of to any storm water grate, drain or conveyance.
2. Post **"NO GREASE"** signs above all kitchen sinks to remind employees;
3. Do not allow an exhaust hood cleaner to discharge greasy water into your floor drains or outdoor drains;
4. Use strainers in sink drains and floor drains to prevent large food particles from going into the sewer line;
5. Manually scrape and/or wipe off into a trash receptacle all visible accumulations of fat, oil, grease, and food residue from dishes, cookware and utensils;
6. After wiping, hot-rinse with a sprayer all dishes, cookware and utensils in a sink compartment that is plumbed to a grease interceptor before handwashing with detergent or placing in the dishwashing machine. **Use detergents, because soaps contain oils;**
7. Use paper towels to wipe down work areas. Use food grade paper to soak up oil and grease under fryer baskets;
8. Keep kitty litter on hand and use it to absorb large spills. Sweep up the absorbed material and dispose of it in the trash container;
9. Be sure you have a contract for grease interceptor cleaning and keep a file of all receipts;
10. Inspect the grease interceptor weekly and be sure it is cleaned before a quarter of it is full of the solids in the bottom. You will need a 6-8' long rod to perform these inspections. Keep a log of these inspections with date, initials of the person inspecting the interceptor and observations noted;
11. It is a good idea to have a representative of your FSE present when the interceptor is pumped out by your grease pumper/hauler. Make sure they completely pump out the entire contents of the interceptor; and
12. **Educate and train all employees on grease control kitchen BMPs and the importance of preventing sewer pipe clogs.**

Following these simple guidelines along with having a correctly sized and properly functioning grease interceptor will reduce the amounts of fats, oils and greases from discharging into the collection system that may possibly cause a grease blockage.

If you should have any questions regarding BMPs for your FSE ask your manager or call MSD at (502)540-6000 and ask for the Industrial Waste Department (IWD).