Do's and Don'ts

DO NOT

- Add additives or enzymes to break down **FOG**
- Flush **FOG** down the drain with hot water
- Dispose of unused food through a garbage disposal unnecessarily
- Do not dispose of fryer grease in floor drains or dumpster pad drains

DO

- Reduce your food service establishment's waste stream through collection and recycling
- Absorb spills with kitty litter or saw dust and dispose in trash
- Educate your employees about the effects of **FOG**
- Use absorbent pads to clean up spilled grease and oil
- Use secondary collection pans under all grease collection devices

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Don't Get Lost in the FOG

Managing the Discharge of Fats, Oils, and Grease from Food Service Establishments

What is FOG?

Did you know that **FOG** (fats, oils and grease) is the number one cause of sewer **system blockages in the Metro Atlanta area? FOG** is a semi-solid, viscous byproduct of food preparation. It can be derived from either vegetable or animal sources. Although it can be found in residential kitchens, it is of particular concern in commercial kitchens due to the large volume of fats, oils and grease used to prepare food on a daily basis.

Why should you be concerned?

FOG sticks to the walls of sewer pipes and builds up over time. Eventually, it can block the pipes completely, resulting in sewage backing up into basements, overflowing from manholes or discharging to local streams. **FOG**-related overflows can result in property damage, environmental damage and civil penalties and fines.

What are common sources of FOG?

Butter
Cheese
Cookies
Gravy
Ice Cream
Margarine
Marinades
Mayonnaise
Meats
Pastries
Salad dressings
Sauces
Used fryer oil
Yogurt

How does FOG enter the sewer system?

At food service establishments, the common ways of for **FOG** to get into the sewer system include:

- Washing **FOG**-covered dish- and cookware without first scraping and wiping grease into trash can
- Washing hood and grill washdown water into floor drains
- Using garbage disposals to dispose of **FOG**-bearing food particles and scraps
- Improper drain connections that bypass **FOG** collection systems
- Flushing **FOG** down drain with hot water

To reduce the amount of **FOG** entering the collection system, remember to **SCRAPE**:

S – Scrape or wipe grease into trash can

C – Collect liquid cooking oils in an oil rendering tank

R – Rotate cleaning schedule among fryers and food preparation devices

A – Assign clean-up tasks to specific employees

P – Prepare foods with minimal amounts of fats, oils, and grease

E – Educate your employees on the importance of reducing FOG and following FOG prevention practices

Garbage Disposals

Garbage disposals conveniently dispose of grease-bearing food particles that may remain on a patron's dishware. However, this convenience often leads to higher incidence of sewer clogs, not only from the additional grease, but also from the food particles themselves which can become trapped by existing grease deposits in sewer pipes. Most jurisdictions have specific requirements regulating both the performance standards of the disposal as well as the end product going into the collection system. The easiest way to comply with these regulations and maintain a clog-free sewer system is not to use a garbage disposal at all. Rather, place all remaining food particles and scraps in a trash can.

Recycling

Used cooking oil and grease may be recycled. They should be collected and stored in a dedicated recycling storage container. These containers should be covered to keep water out, be placed on secondary collection bins in case of spills and maintained in a sanitary condition. Some companies will provide the collection containers and services free of charge, pay a small fee for the materials or offer a rebate on their services.