

FOG Prevention Tips

for Commercial Kitchens



- Pour liquid FOG into a container with a lid for recycling
- Keep lids on containers to avoid spills
- Empty grill scrap baskets or boxes into a waste container
- Collect all waste grease from fryers for recycling



- Wipe down work areas with paper towels before washing
- Know the spill prevention and clean up procedures

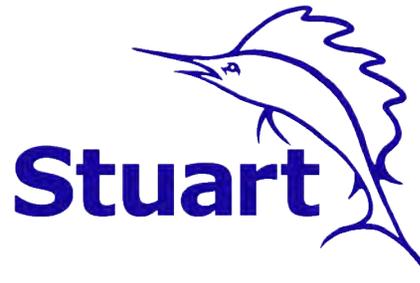


- Keep oil, grease, and food out of drains by using

- Drain screens
- Plate scrapers
- Paper towels



- Keep garbage disposal free of grease
- Use the broom, NOT the hose



For more information

On how you can help

Contact:

The City of Stuart

Public Works Division

121 SW Flagler Ave.

Stuart, Fl., 34994

Environmental Compliance

772-288-1292

COMPLIANCE GUIDE FOR RESTAURANTS AND FOOD SERVICE ESTABLISHMENTS



REDUCE, REUSE, RECYCLE

"Take action and recycle today!" Help keep Stuart Clean & Green!



FAQ's of the FOG Program

What is the Fats, Oils & Grease (FOG) Program and why is it necessary?

The City of Stuart currently has an ordinance in place (City Code Chapter 42-Article IV-Division 2) that requires facilities likely to discharge grease or oil into the sanitary sewer system to install and maintain a grease interceptor of adequate capacity to service the facility. Without proper maintenance, grease interceptors fail to prevent fats, oils and grease (FOG) from entering the City's sewer system, creating problems in sewer lines, pump stations, and at the wastewater treatment facility. The intent of the FOG program is to work with FOG generating facilities to minimize the amount of grease entering the City's public sewer system.

Where does FOG come from?

Any time food is cooked, prepared, or served, FOG coats the utensils, cookware and dishes it comes into contact with. Common sources include butter and margarine, cooking oil, shortening, baking goods, meat, dairy products, salad dressings, sauces and food scraps.

Why is FOG a problem?

When FOG is washed down the drain, it cools, solidifies, and adheres to sewer pipe walls. Over time, deposits of FOG build up and eventually block flow through pipes. Clogged sewer pipes can cause raw wastewater to back up into homes and businesses, or overflow into our streets and waterways. Such unsanitary conditions are dangerous to public health and the environment, and are very expensive to correct.

Why is cleaning and maintaining my grease interceptor important?

A grease interceptor that is not properly cleaned or maintained does not function as it was designed. Without proper maintenance, FOG and solids may pass through to the public sewer system, causing build ups and pipe blockages down the line. FOG can also build up within the interceptor to the point the inlet or outlet pipe becomes blocked. If wastewater cannot exit, it will back up into your facility. The result is unsanitary conditions that can lead to expensive clean up, property damage and health code violations.

How often do I need to pump/clean my grease interceptor?

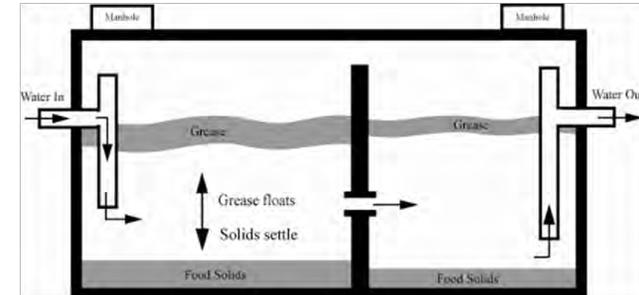
Several factors come into play when determining how often the pumping/cleaning of the interceptor needs to be performed:

- The type of food being cooked,
- If best management practices are being utilized,
- And the size of the interceptor .

Small grease traps may need to be cleaned weekly, whereas larger interceptors may need to be professionally pumped out every 30-90 days. An inadequate pumping/cleaning schedule will ultimately lead to costly clogs and backups in the system.

To what extent is the City involved with my grease interceptor?

For new installations, a plumbing permit must be obtained from the Planning & Building Department. After the initial installation, an environmental compliance inspector from the Public Works Department will regularly inspect the interceptor to ensure FOG is not passing through to the City's public sewer system. Inspection frequency will be based on the size of the equipment.



What is involved with a grease interceptor inspection?

An inspector will visit the facility, open the grease interceptor, and insert a sampling device to view a core sample of the contents. The amount of grease and solids present will determine if your facility is in compliance. The inspector will also review records of when the interceptor was last pumped or cleaned, and check best management practices, such as screens present on all drains and having a trash can available near the dish washing station food scrap disposal.