

Do's and Don'ts

DO NOT

- ◆ Flush **FOG** down the drain with hot water
- ◆ Dispose of uneaten food through a garbage disposal unnecessarily
- ◆ Do not dispose of fryer grease in floor drains or dumpster pad drains

DO

- ◆ Scrape all cookware and dishes into the trashcan before rinsing or washing them in the sink.
- ◆ Absorb spills with kitty litter, saw dust, or absorbent pads and dispose in trash
- ◆ Educate your employees about the effects of **FOG**
- ◆ Use secondary collection pans under all grease collection devices



The Clean Water Campaign

The Clean Water Campaign is a collaborative multi-agency education and outreach effort coordinated by the Metropolitan North Georgia Water Planning District for the 15-county Metro Atlanta area. The Clean Water Campaign's mission is to build awareness of water quality problems and solutions.

#stormwaterpollutionprevention



The Metropolitan North Georgia Water Planning District serves as the water planning organization for the greater metropolitan Atlanta area, which encompasses the following counties and their respective municipalities: Bartow, Cherokee, Clayton, Cobb, Coweta, DeKalb, Douglas, Fayette, Fulton, Forsyth, Gwinnett, Hall, Henry, Paulding and Rockdale.

Clean Water Campaign

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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?** **FOG** is a semi-solid, viscous byproduct of food preparation. It can be derived from either vegetable or animal sources. Although it is also present 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 a restaurant, overflowing 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	Mayonnaise
Cheese	Meats
Cookies	Pastries
Gravy	Salad dressings
Ice Cream	Sauces
Margarine	Used fryer oil
Marinades	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 a sealable container, seal and place 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 FOG particles that enter the sink and drain. 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 to prevent food and FOG particles from entering the drain. Scrape all cookware and dishes thoroughly into the trash before washing them. And never scrape whole food items into a garbage disposal.

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.

