

# WHAT IS FOG?

FOG (Fats, Oils and Grease) are by-products generated from cooking and food preparation processes, including cooking oil, meat fats, food scraps, shortening, sauces, dairy products, etc.



# WHAT YOU SHOULD KNOW

The City has created a new FOG Source Control Program to help Food Service Establishments (FSEs) to tackle the negative impacts of FOG in the sanitary sewer system. Through education and inspections we will share Best Management Practices (BMPs) for FSEs to prevent FOG from entering the system. During one of our visits you will be asked about your FOG BMPs, as well as the cleaning history of your grease trap.

**If we work together, we can prevent sewers from clogging and backing up into your establishment and into the environment.**



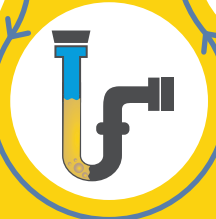
FOG Build-up in a Sewer

# WHY IS FOG A PROBLEM?

**1** FOG wastes discharged to the sewer will solidify and stick to the interior of the pipes as it cools down.



**2** The FOG layer can build up over time and restrict the flow of water.



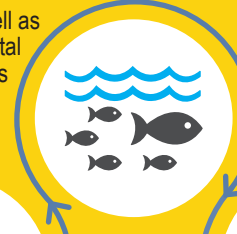
**3** Which can lead to backups in private properties and overflow at manholes.



**4** These backups and overflows may create health problems



**5** As well as environmental problems










**6** And generate expensive cleanup costs.





# WHAT YOU CAN DO!

The best way to manage FOG is to prevent it from entering the sewer. FSEs are required to implement the following **Best Management Practices** (BMPs):

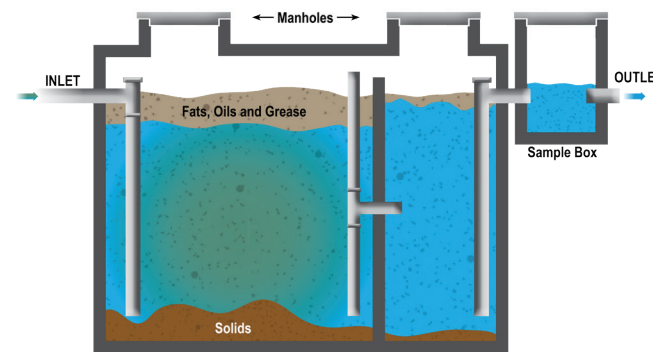
## IN YOUR KITCHEN

-  DO NOT pour or scrape FOG wastes down the drain.
-  DO use grease traps and interceptors.
-  DO train kitchen staff about FOG control and Best Management Practices for FOG.
-  DO post "No Grease" signs near all sinks and drains.
-  DO wipe grease out of pots, pans, and plates with paper towel prior to washing. Place scraps and paper towels in trash.
-  DO collect used fryer oil and store in labeled covered barrels for recycling.
-  DO use strainers on sinks and floor drains to catch food scraps and other solids; empty strainer

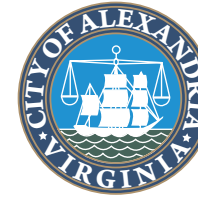
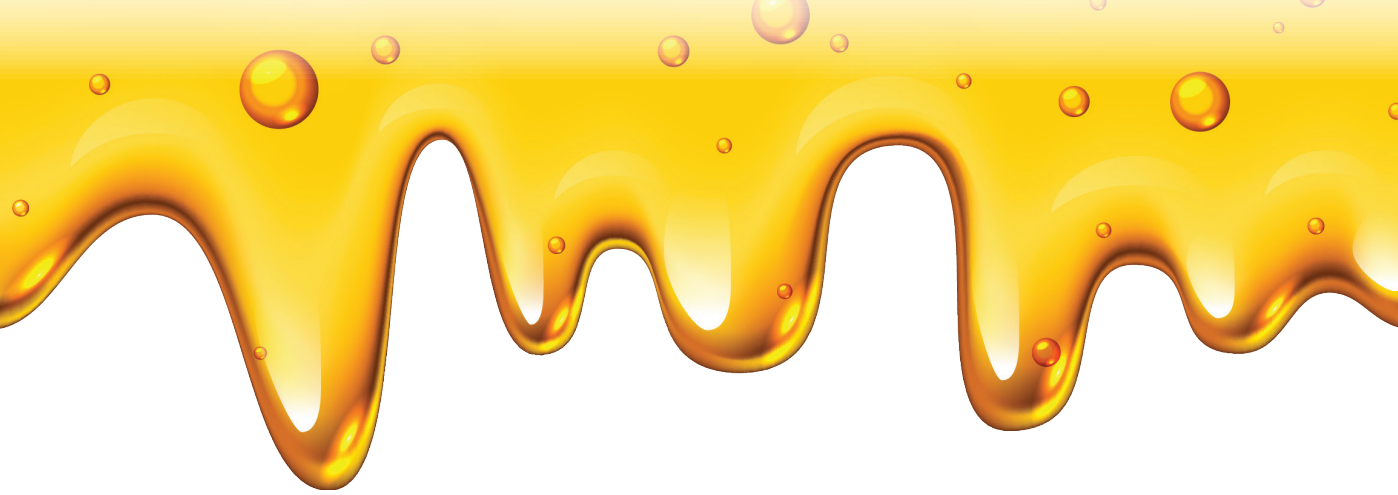
-  DO keep operation and maintenance records of grease control equipment, include how much grease waste was removed.
-  DO wash all floor mats and grills in a mop sink so the wastewater goes to a grease trap.

# THE 25% RULE

If the total volume of grease and settled solids is 25% or more, it must be cleaned.



Outside Interceptor



### OUTSIDE WASTE OIL STORAGE

- ✓ DO use only containers in good condition.
- ✓ DO secure containers to prevent accidental spills, vandalism, or unauthorized use.
- ✓ DO conduct regular inspections and maintenance of the container storage area.

### CLEANING UP A FOG SPILL

In the event of a grease spill:

- ✗ DO NOT use detergents or degreasers.
- ✗ DO NOT wash leaks, spills or materials used for cleaning up spills onto nearby streets or into drains.
- ✓ DO begin cleanup immediately.
- ✓ DO block or seal off nearby storm drains.
- ✓ DO contact a clean-up contractor and the appropriate agency if the spill is unmanageable.
- ✓ DO dispose of all materials used to clean up spills.

As a producer of large volumes of FOG wastes, your cooperation is a vital component of this program's success.

### GET IN TOUCH

For more information regarding the FOG Program, please contact:

City of Alexandria  
Transportation & Environmental Services  
2900-B Business Center Dr.  
Alexandria, VA 22314  
703.746.4014

<https://www.alexandriava.gov/Sewers>

# INTRODUCTION TO FOG Fats, Oils & Grease PROGRAM

A POCKET GUIDE FOR THE  
CITY OF ALEXANDRIA'S  
FOOD SERVICE ESTABLISHMENTS

