

What is FOG?

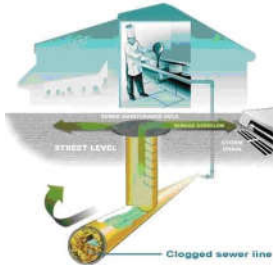
Fats are solid at room temperature; butter, shortening, margarine, peanut butter, meat trimmings, uncooked poultry skins, and dairy.

Oils are liquid at room temperature; vegetable, canola, corn, and other cooking oils.

Grease turns to liquid during cooking but solidifies when cooled; gravy, mayonnaise, melted meat fat, bacon, sausage, boiled poultry skin, and salad dressings.

Consequences of Improper FOG Disposal/Management:

- Rancid odors
- Sewage overflow into businesses, yards, parks, and public streets due to clogged pipes.
- Expensive clean-up, repair, and replacement of damaged property. Property owners are responsible for all pipes from their building out to the main line. Property owners can be responsible for clean-up costs for other properties if they are found to be the source of the blockage.
- City Code violations, grease is a prohibited discharge under chapter 19 article 6 of city code.
- Potential human contact with microorganisms that can cause sickness and disease.



Legal Information

Discharge of fat, oil or grease into the storm-water system or into the sanitary sewer system is a violation of City of Lawrence Municipal Code and can lead to enforcement actions.

Sewer Use Regulations Municipal Code:

Chapter 19, Article 5 and 6

<https://assets.lawrenceks.org/assets/city-code/chapter19.pdf>

Stormwater Pollution Prevention Municipal Code:

Chapter 9, Article 9

<https://assets.lawrenceks.org/assets/city-code/chapter09.pdf>

Environmental Protection Agency

National Pollutant Discharge Elimination System (NPDES)

<https://www.epa.gov/npdes>

Education Resource

National Restaurant Association

<https://conserve.restaurant.org/Best-Practices/FOG>

Lawrence Hauler List and Info

<https://lawrenceks.org/mso/fog/restaurants-businesses/>

Fat, Oil and Grease

Best Management Practices for Restaurants



City of Lawrence
785-832-7800

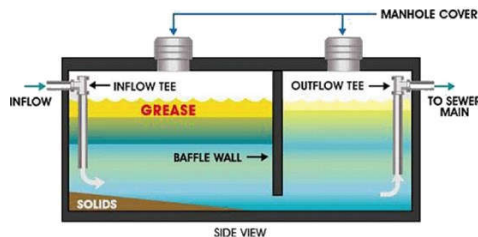
<https://lawrenceks.org/mso/fog/>

Grease Interceptors

A grease interceptor exists to collect fats, oils, and grease before they coat city sewer lines and cause sewer overflows. Wastewater enters the unit after leaving the kitchen. Most of the floating grease remains at the top and the solids settle at the bottom of the first chamber of the unit (see diagram). Water flows into the second chamber where more solids and grease separate out. The remaining water then flows out of the unit to the sanitary sewer system.

Outdoor Grease Interceptor

Photo Source: <https://sussexcountydade.gov/tips-how-avoid-sewer-clogs-fats-oils-and-grease-log>



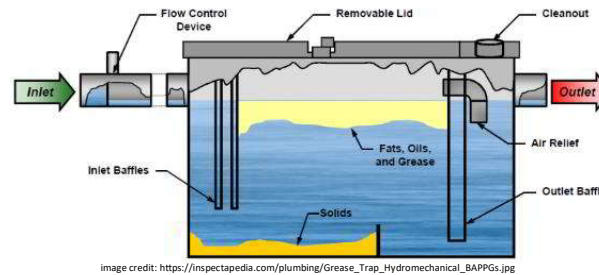
Grease Interceptor Maintenance

Grease Interceptors are designed to be maintained on a regular basis. Grease interceptors should be pumped out by a qualified contractor when grease and solid material make up 25% of the capacity. Failure to maintain grease interceptors can back up wastewater in your establishment and cause grease blockages and overflows in the sanitary sewer system. These overflows can leak raw sewage into the stormwater system, our surface water, and damage property. Chemical and biological additives are not a substitute for pumping and cleaning maintenance.

Indoor grease interceptors should be monitored daily to determine the cleaning frequency required. Once there is an accumulation of 2-3" of floating grease the unit should be cleaned of all grease and solids. This is typically every few days to monthly at most.

Outdoor gravity grease interceptors are typically 1000 gallons or larger and should be pumped out by a contractor a minimum of every 90 days.

Indoor Grease Interceptor



Best Management Practices

- ✓ **Never pour oil or grease down any drain!**
- ✓ **Maintain your grease interceptor.** Grease Interceptors are designed to be maintained on a regular basis according to manufacturer instructions. Their grease and solids should not exceed 25% of total capacity. Keep a log of maintenance activities, pumping manifests and monitor the cleaning of grease interceptors by contractors.
- ✓ **Scrape and wipe food and grease from dirty dishes, pans and containers into the trash or compost before washing.** This will reduce the load on your grease interceptor so that it can do it's job more efficiently.
- ✓ **Garbage Disposals should not discharge to a grease interceptor.** Use screens or colanders over sink drains to minimize the amount of solids introduced to the interceptor.
- ✓ **Post "No Grease" signs near sinks and drains.**
- ✓ **Do not discharge water over 140° F.** Temperatures in excess of 140° F will dissolve and flush grease through grease interceptors. Grease can re-congeal and cause blockages further downstream in the sanitary sewer collection system as the water cools, resulting in a prohibited discharge violation.
- ✓ **Train kitchen staff and other employees about how they can help ensure BMPs are implemented.** Training and explaining benefits of activities will motivate and educate employees to prevent pollution.
- ✓ **Routinely clean kitchen exhaust system filters.** Use dry wiping methods first, then clean hood parts in a sink connected to the grease interceptor. Uncleaned exhaust will allow oil and grease to accumulate on the roof and run off in rain events. Do not spray hood filters outside without containing wastewater for proper disposal.
- ✓ **Scrape up and absorb spills before using water for clean up.** Use absorbent pads or other material to clean up grease and oil spills from floors, equipment, containers, and dumpsters. Do not use free flowing absorbent materials such as kitty litter or sawdust that can be discharged to the stormwater system unless the material will be cleaned up immediately.
- ✓ **Make sure that mop water and mat cleaning water is discharged to a sink connected to the grease interceptor, not outdoors.** Sweep floors and wipe up greasy areas first before mopping to minimize the grease and debris going to the sanitary sewer system.
- ✓ **Keep grease dumpster surfaces and dumpster pads clean.** Clean any spills on and near the dumpster using dry wiping and scraping methods. This will ensure grease and food is not washing off during rain events. Make sure the containers you carry oil and grease to the dumpster in are not too heavy or full to avoid spills.