

FOG
Fats, Oils, & Grease

**FOG in the
Sanitary Sewer System**

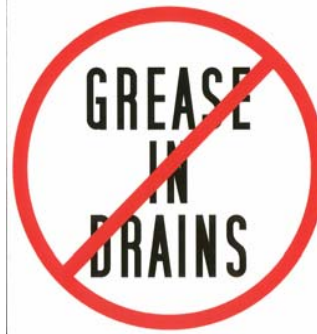


A picture of what can happen when FOG gets into the sanitary sewer system and the problems it creates.

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**WHAT IS FOG
AND
WHY IS IT IMPORTANT?**

FOG stands for Fats, Oils, and Grease. Sources of FOG are Food Service Establishments (FSE) such as restaurants, single, and multiple family residents. It can also come from institutions such as schools and hospitals. FOG can cause many problems if it enters the sanitary sewer system. FOG in the system can cause sewer backups and cause service interruptions to customers leading to environmental damage. FOG is caused by food wastes that enter the sanitary sewer system through drain systems.



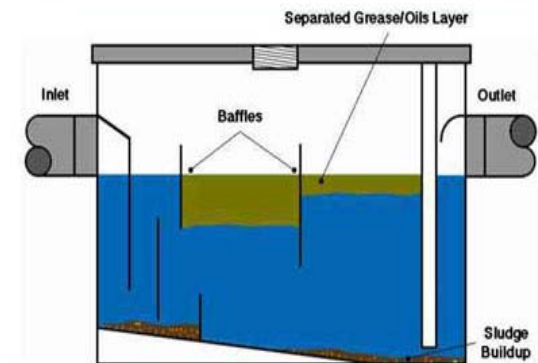
THE PROBLEMS WITH FOG

- It accumulates and leads to sewer system blockage.
- Causes increased maintenance costs.
- Environmental strains caused by increased water use.
- Creates pollution from sewer overflows.
- Shortens useful life of sewer system.

HOW TO AVOID FOG

Prevention is the best approach when managing FOG. Many of the problems that are associated with FOG can be prevented by using good management practices. Keeping food wastes out of the sanitary sewer system is the most effective way to manage FOG. This can be accomplished by not disposing of food wastes through a household garbage disposal or any other drain system. FSE's can minimize FOG in the sanitary sewer system by installing and operating grease traps. Grease traps are installed in the establishments drain system and trap grease while allowing water to flow freely through the system.

Typical Passive Grease Trap



A grease trap similar to the one pictured is the best way for food service establishments to prevent FOG from getting into the system and reducing operating costs.

GREASE TRAP MAINTENANCE

Grease traps must be maintained in order to function properly. If grease traps are not maintained regularly failure will result leading to sewer blockage. Grease traps should be inspected weekly to ensure they are operating properly. This preventative measure will ensure the trap is removing grease from the waste stream and helping reduce FOG. Grease traps should be cleaned periodically. The frequency of cleaning will be determined by performing weekly inspections. Each FSE will need to make their own determination of cleaning frequency based on their usage and type of business. An alternative to grease traps are grease recycling containers.



Grease is placed into the recycling container like the one pictured. Once the container is full the grease is removed for recycling.

PREVENTION TIPS

- Do not dispose of food waste in garbage disposal.
- Do not pour grease down the sink.
- Install and maintain grease traps.
- Install drain screens on all kitchen drains.
- Train employees on proper disposal methods.
- Display "No Grease" signage or posters in kitchen.
- Remove all excess food from dishes prior to washing.



By having a preventative care program in place costs can be saved. Implementing Best Management Practices (BMP) is the best approach. Through the use of BMP's owner/operators can drastically reduce

costs by avoiding costly backups and higher user rates attributed to FOG.

The sanitary sewer system performs best in the absence of FOG. Please do your part to help eliminate FOG in the sanitary sewer system.

FOR MORE INFORMATION

Contact the City of Faribault Public Works Department, Utilities Division.

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