

What is FOG?

FOG refers to Fats, Oil, and Grease found in most food service establishments (FSEs). Technically speaking, FOG is any solid or viscous substance which may cause obstruction to, or interfere with, the normal operation of the wastewater collection and treatment systems.

Why is FOG a problem?

FOG is the primary cause of most wastewater collection system blockages which often result in sewer overflows. Sewer overflows cause untreated wastewater to spill into streets, parking lots, and into nearby businesses, residences, and waterways.

Why should I care about FOG?

If the clog originates on your property, your business is likely to be the first affected. Sewer blockages and overflows are unsightly and present a health hazard.

Spill clean-up is difficult, time consuming, and costly. Someone has to pay for sewer blockage and overflow cleanup. If your business is found to be responsible, it could be you. See the City of Richmond's Sewer Use Ordinance section **28-779 Recovery of Costs**.

Preventing FOG problems:

The primary sewer blockage and overflow prevention starts with you. It is important to have a grease control device installed by a licensed plumber. For the device to work properly it must be installed correctly and cleaned regularly to maintain efficient performance.

The City of Richmond Pretreatment Program follows the "25% Rule." Grease control devices (GCD) fail to efficiently remove FOG once accumulation of floatable FOG material and settled solids total 25% of the total liquid depth of the GCD. FSE owners and managers are responsible for making the determination of their GCD cleaning frequency based on the 25% Rule.

How do you properly dispose of FOG?

It is the responsibility of the business to develop an effective FOG waste management plan and properly dispose of FOG waste on a consistent basis.

Some recommended disposal methods are: recycling, composting, private service contract removal, and allowing the FOG to coagulate into solid form to dispose of as a solid waste.

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Best Management Practices to Get You Started

- (1) Minimize or eliminate FOG discharges by having a grease control device (GCD) installed by a licensed plumber.
- (2) Clean the device following the 25% rule.
- (3) Do not use hot water, degreasers, soaps, caustics, chemicals, solvents, or enzymes to clean or maintain the GCD.
- (4) Keep a maintenance log to document grease trap/interceptor maintenance and cleaning.
- (5) Wash hood filters, floor mats, and all other greasy equipment in a sink plumbed to a GCD.
- (6) Post “No Grease” signs near sinks and drains not plumbed to a GCD to minimize FOG discharges.
- (7) Train Kitchen staff to utilize FOG Best Management Practices and to follow your FOG waste management plan.
- (8) Witness your private service contractor to ensure your Grease Interceptor is being properly maintained.
- (9) Clean up all FOG spills with absorbent materials. Bag and dispose of used materials in a solid waste container.
- (10) Never dump FOG outdoors or into storm drains.