

Effects of FOG



8 inch sanitary sewer blocked with FOG



Same 8 inch sewer after cleaning

The blockage above was on a public sanitary sewer within the City of Lancaster. Fortunately the blockage did not cause any property damage to anyone. However, this is not always the case. Many of the sewer blockages within the City are a result of FOG materials. With cooperation from businesses and home owners within Lancaster we can reduce the risk of damage from FOG blockages within our sewer system.



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CITY OF LANCASTER WATER POLLUTION CONTROL DEPARTMENT

“Fight Against FOG”



*This brochure
contains information
on Best Management
Practices (BMP's) for
dealing with Fats,
Oils, and Grease
(FOG) within the Food
Service Industry.*

What is FOG?

FOG are by-products that food service establishments must constantly manage. Typically FOG enters a facility's plumbing system from dish washing, floor cleaning, and equipment sanitation. Sanitary sewer



Grease buildup in sanitary sewer

systems are neither designed nor equipped to handle the FOG that accumulates on the interior of the City's sewer collection system pipes. A large percentage of

Lancaster's sanitary sewer blockages are the result of FOG from residential, institutional, and commercial sources. The best way to manage FOG is to keep it out of the plumbing system as much as possible.

FOG Management

Wet Cleanup—The Status Quo or Dry Cleanup—The Better Way?

It is common practice in the food service industry to use the hand sprayer to clean the FOG material and food particles off of the dishes, equipment, and utensils with hot water and flush it down the drain. This not only forces FOG into the wastewater system it also allows food particles into the system. Rather than use the sprayer to clean these items, the City of Lancaster Water Pollution Control Department recommends the Dry Cleanup method. The "first pass" in cleaning

dishes, equipment, and utensils should be made with scrapers and squeegees into a trash can. Do not pour FOG materials from cooking down the drain and do not use sinks to dispose of food scraps. It is also very important to educate kitchen staff not to remove drain screens as they may allow paper or plastic cups, straws, etc. to enter the plumbing system during cleanup. The ultimate success of dry cleanup is dependent upon how proactive the employees are and the availability of the proper equipment. To practice dry cleanup follow these general rules:

- Use plastic or rubber scrapers and/or squeegees to remove FOG from cookware, utensils, dishes, and equipment prior to washing.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use paper towels to wipe down work areas, cloth towels will accumulate grease and will eventually end up in the drains from rinsing and washing.
- Use kitty litter to absorb FOG spills, sweep and dispose of litter in the trash.



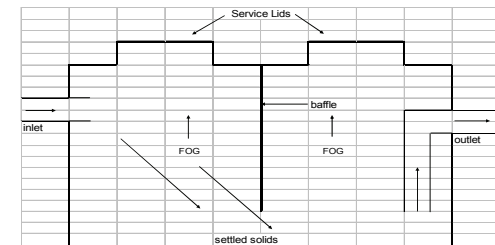
Dispose of FOG waste properly

Maintenance

Maintenance is key to avoiding FOG blockages. For whatever method or technology is used to collect, filter, and store FOG, ensure the equipment is regularly maintained. All appropriate staff should be aware of and trained to perform correct cleaning procedures on equipment used for FOG containment and/or removal. A daily and weekly maintenance schedule is highly recommended for fryers and hood filters.

Grease Traps

A grease trap is an engineered device designed to remove spent FOG from food service establishments. There are basically two types of grease traps available. The in-kitchen passive interceptor is a small unit usually around 20-25 gallons. These units must be cleaned manually and maintained from a daily to weekly schedule. The pre-cast concrete in-ground traps are much larger in size. The most common sizes range from 750-2000 gallons. These traps must be pumped out by an outside service. The City of Lancaster requires these outside traps be cleaned every 90 days at a minimum.



Basic In-Ground Grease Trap Design