



City of Dothan FOG Program

FSE Best Management Practices (BMPs)

Fats, Oils, and Grease (FOG) is a by-product of Food Service Establishment (FSE) operation that must be constantly dealt with. Typically most FOG enters a facility's plumbing system from culinary washing (dishwashers, prewash sinks, power washers, culinary sinks), floor cleaning, food preparation sinks, and from the mop/can/utility cleaning sinks. Sanitary sewer systems are not designed to handle the FOG that accumulates on the interior of the sewer collection system pipes. Most of the sewer overflows within the City of Dothan's sanitary collection system are the result of blockages directly or in part attributed to FOG accumulated from residential, institutional, or commercial sources. Plumbing backups on FSE property or within the FSE can be expensive to repair and result in potential harm to staff, patrons, and the environment. In addition, backups at an FSE can result in loss of business because of the patron's perception of unsanitary conditions. The best way to manage FOG is to keep the material out of the plumbing system. The following are BMP suggestions to properly manage FOG in FSEs, but are not limited to these.

Train Staff

Educate and train kitchen staff and other employees about how they can help ensure these Best Management Practices (BMPs) are implemented in order to better control grease in the plumbing. People are more willing to support an effort when they understand the basis for it.

Post "NO GREASE" Signs

Frequent reminders can educate employees about the importance of keeping FOG from going down sinks and drains. Post "NO GREASE" signs over sinks, near floor drains, near dishwashers, and anywhere else where water may enter a drain to the sewer. Signs serve as a constant reminder for staff working with FOG. Do not pour cooking residue directly into sinks, floor sinks, mop sinks, or floor drains! Wipe pots, pans, and work areas prior to washing.

Recycle Waste Cooking Oil

Many companies recycle waste oil from fryers and other types of equipment. Recycling reduces the amount of waste that has to be disposed of in a sanitary landfill and helps to extend the time between cleaning of the grease control equipment. It also keeps FOG out of the sewer system. Do not pour used grease down the drain or dispose of it on the ground outside. Instead, pour the used waste grease into portable containers with lids and transfer to the grease waste recycle bin.

Food Wastes

Do not dispose of food wastes by using a food waste grinder (garbage disposal). Instead, dispose of food wastes directly into the trash. Prior to washing, dry wipe all plates, pots, pans, bowls, etc. into a trash container scraping as much food particles and grease residue into a trash container as possible. This action will reduce the FOG and solids discharged to the grease control equipment (GCE) resulting in less frequent cleaning of the GCE and lower associated maintenance costs. Food waste grinders are prohibited from being connected to a hydro-mechanical grease interceptor.

Clean In-Ground Gravity Grease Interceptors Regularly

Gravity grease interceptors (typically large in-ground grease interceptors) must be cleaned routinely to ensure that grease and solid accumulation does not interfere with proper operation and does not create an acidic environment that is corrosive to the interceptor. **Cleaning shall be when an interceptor reaches 25% (FOG & solids) of wetted capacity on the inlet side but no less than once every 90 days.** Routine cleaning will prevent excessive FOG discharge and plugging of the sewer line. A backup will require someone to unplug the line and could pose a serious health risk to workers, patrons and the public.

Clean Hydro-Mechanical Grease Interceptors (Grease Traps) Regularly

These typically small under-the-sink or in-the-floor grease traps have less volume than in-ground gravity grease interceptors do. Routine cleaning by the establishment's staff will reduce FOG discharge. **Clean when the grease trap reaches a maximum 25% (FOG & solids) capacity but no less than once every 30 days.** Place recovered grease in a sturdy sealed proper disposal container. The sealed container can then be placed in a dumpster. Do not pour it in any plumbing connected to the sanitary sewer, dispose of it on the ground, or in the recycle bin.

Grease Control Equipment (GCE) Maintenance

Maintain all GCE including gravity grease interceptors and hydro-mechanical grease interceptors in accordance with the manufacturer's specifications, industry standards, and the City of Dothan's FOG Ordinance.

Witness Grease Interceptor Cleaning

Grease waste haulers may take shortcuts. They may not completely clean the unit or only partially remove accumulated materials. Witnessing the cleaning of the unit will ensure that the FSE is getting the full value for the cost of the cleaning.

Keep a Maintenance Log and all Cleaning Receipts

Cleaning receipts serve as a record of the frequency and volume of cleaning of the grease interceptor. Maintenance logs serve as a record for self-cleaned grease traps. Both help to ensure that the FSE complies with the FOG ordinance, and affords The City's FOG Program the opportunity to verify required compliance. Cleaning records can optimize the cleaning frequency in order to reduce costs.

Dumpsters & Grease Recycle Bins

Locate dumpsters and grease recycle bins away from drains unless they are grease remediated. Also locate the grease recycle bin whereas not to be accidentally knocked over or damaged during dumpster emptying operations. A release of FOG can degrade water quality in receiving streams in the area by adding chemical and biological oxygen demand to the stream. Discharging FOG into storm drains or environment can result in fines and other legal actions. The farther away from a storm drain the FOG is stored, the more time someone will have to clean up any spills. Be aware of FOG dripping out of grease recycle bins or dumpsters or spilled around these areas and clean it up quickly by using dry clean methods. Keep the dumpster and recycle grease bin areas clean and the **lids closed** when not in use. Uncovered FOG grease recycle bins can collect rainwater. Since FOG floats, rainwater can cause overflow of the container, resulting in FOG reaching a storm drain or the environment. Do not overfill the dumpster or dispose of liquids (not sealed in a leak proof container) in the dumpster. Unless FOG remediated, do not hose the dumpster or recycle bin areas, instead use dry clean methods to keep these areas clean and control FOG. Monitor the grease level closely in the recycle bin and insure it is pumped regularly.

Use Absorbents Around all Storm Drains

Use absorbent pads around all storm drains where dumpsters or containers of recycled oil are nearby. This can present an effective barrier to prevent FOG from entering the storm drain system.

Routinely Clean Exhaust Hoods & Range Filters

If FOG escapes through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually start a fire or enter the storm drains when it rains. Ensure that the wastewater generated from the cleaning of the filters is directed only to drains connected to the grease control equipment.

Routinely Clean Floor Mats

Floors and floor mats must be cleaned regularly to ensure a safe & healthy working environment. Direct wastewater generated from the cleaning of kitchen floors and kitchen floor mats only to drains connected to your grease control equipment. Do not clean floor mats or other equipment outside where water can run directly off into the storm drain or environment.

Use Strainers/grates on Sinks, Floor Sinks, & Floor Drains

The use of strainers/grates on sink drains, floor sinks, and floor drains will reduce the amount of solids and elicit material entering the grease control equipment and increase the time between pumping. Also, it will reduce stoppages caused from solids and elicit materials entering the plumbing system.

Grease Spills

Clean grease spills with an absorbent material and dispose of in the garbage. Grease absorbent pads are best but “kitty litter” can be used. These are known as dry clean methods. Never chase the spill into a drain or into the environment by use of a water hose. Clean these spills promptly.