

# Managing Fats, Oils and Grease

## — Never —



**NEVER** pour cooking residue directly into the drain.

**NUNCA** vierta residuos de cocina directamente en el drenaje.

切勿将烹饪残渣直接倒入下水道。



**NEVER** dispose of food waste into the garbage disposal.

**NUNCA** eche restos de comida en la trituradora de basura.

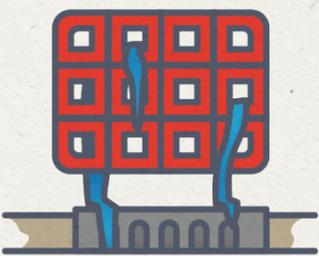
切勿将食物残渣倒入垃圾处理器中。



**NEVER** pour waste oil down the drain.

**NUNCA** vierta restos de aceite en el drenaje.

切勿将废油倒入下水道。



**NEVER** wash floor mats where water will run off directly into the storm drain.

**NUNCA** lave tapetes de piso en sitios donde el agua corra directamente hacia el drenaje de lluvias.

切勿在水可直接流入雨水排水沟的地方清洗地垫。

## — Always —



**ALWAYS** wipe pots, pans, and work areas prior to washing.

**SIEMPRE** limpie con un paño las ollas, sartenes y áreas de trabajo antes de lavarlas.

请务必在清洗之前擦净厨具并清洁工作区域。



**ALWAYS** dispose of food waste directly into the trash can.

**SIEMPRE** elimine los restos de comida directamente en el contenedor de basura.

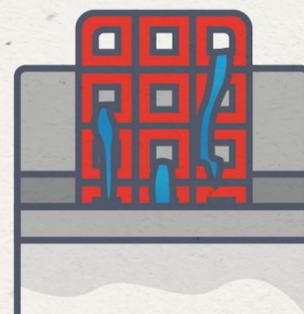
请务必将食物残渣直接倒入垃圾桶。



**ALWAYS** collect waste oil and store for recycling.

**SIEMPRE** recolecte los restos de aceite y guárdelos para su reciclaje.

请务必收集废油并存储以进行循环再利用。



**ALWAYS** clean mats inside over a utility sink that is connected to a grease control device.

**SIEMPRE** lave los tapetes de piso en un fregadero de lavado que esté conectado a un atrapagrasas.

请务必在接好油控装置的公用水槽中清洗地垫。

For more information, please contact the [askHRgreen.org](http://askHRgreen.org) FOG Program

757.420.8300 | [HRFog.com](http://HRFog.com)



and why is the installation of grease control devices required?

# WHAT IS FOG

## Our Partners in Grease Management

Chesapeake	Poquoson
Franklin	Portsmouth
Gloucester	Smithfield
Hampton	Southampton
HRSD	Suffolk
Isle of Wight	Surry
James City	Virginia Beach
Newport News	Williamsburg
Norfolk	York County

In the event of a back-up or spill, call your local FOG Program Manager.

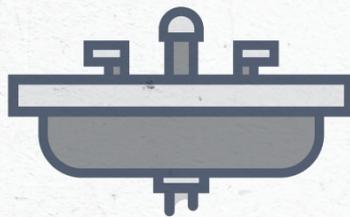
**FOG =**  
FATS  
OILS  
GREASE

GOOD TO KNOW

### GOOD TO DO

#### ALL FOOD SERVICE ESTABLISHMENTS SHOULD:

- Have proper grease control devices installed.
- Routinely clean or pump out the grease control device, making sure it is less than 25% full of grease and settled solids.
- During cleanings, check the grease control device to make sure it contains all necessary components such as inlet/outlet T's, flow control, baffle walls and the structure is in good operating condition.
- Keep records on-site of oil collection and grease control device pumping/cleaning and maintenance to provide inspectors.
- Maintain a spill kit capable of handling at least a five-gallon spill of grease or cooking oil.
- Train staff to implement Best Management practices for grease.
- Require kitchen staff to complete the free online FOG certification program at HRFog.com.



### INSIDE Kitchen Tips

- Post "NO GREASE" signs above sinks.
- Avoid using food grinders; they fill up grease control devices too quickly.
- Use strainers in sink drains to catch food scraps and other solids; empty strainer contents into trash.
- Educate and train kitchen staff about grease control.
- "Dry wipe" all pots, pans, and plates prior to washing.
- Keep hoods clean. Wash hood filters in sinks that flow to grease control devices attached to the sanitary sewer system.

### GOOD TO DO

#### OUTSIDE Cooking Oil Storage Tips

- Store cooking oil in leak-proof containers with secure lids.
- Position dumpsters and storage containers away from storm drain openings.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use.
- Routinely inspect the storage containers for open lids, spills, or illegal dumping.
- Do not overfill storage containers. When full, call to have them serviced.
- If there is a spill, clean it up immediately using a spill kit.



Wash all floor mats and grills in a utility sink so the wastewater goes to a grease control device. Never clean them where wastewater can flow to the gutter, storm drain, or street.

#### Potential problems include:

Improper disposal of FOG can wreak havoc on your business and the sanitary sewer system. Over time, grease build-up can cause major damage to pipes and lead to sewage back-ups in your business.

Rancid odors

Pest infestation

Raw sewage overflows due to blocked sewer lines

Expensive cleanup, repair, and replacement of damaged property

Potential fines