

Best Management Practices for Fat, Oil and Grease (FOG)

What is FOG? *Leftover fats, oils, and grease (FOG) are by-products that food service establishments must continually manage. Often times FOG enter a facility's plumbing system from washing operations, floor cleaning, and equipment sanitation. FOG may also enter the storm sewer system through improper cleaning and disposal processes or in some cases, due to sanitary sewer overflow.*

Storm sewer systems, like the sanitary sewer system, can be damaged as a result of FOG entering the pipeline. Food service establishments must take care to avoid contamination of the storm sewer system through improper disposal of FOG. On this tip sheet you will find information on how your business can help prevent stormwater pollution through Best Management Practices (BMPs).

Dry Cleanup Vs. Wet Cleanup

Practice dry cleanup methods. Remove food waste with "dry" methods such as scraping, wiping, or sweeping before using "wet" methods that use water. Wet methods typically wash the water and waste materials into drains where it can collect on the interior walls of the drainage pipes. Clogged pipes can cause sanitary sewer overflows, sending contaminated water into the storm sewer system creating hazards downstream.

Do not pour grease, fats or oils from cooking down the sink or into storm drains. Educate kitchen staff on how to use dry cleanup methods and provide adequate materials to staff.

Spill Prevention

Preventing spills is the best method for avoiding contamination of the storm sewer system or sanitary sewer lines. Store oil, fat and grease in tightly sealed containers to avoid accidental spills or leaks. Be sure to empty storage containers before they reach capacity to avoid spills when emptying into grease traps or interceptor. Provide appropriate tools for conveying FOG to storage or disposal containers.

Fast FOG Facts

- Fats, oils, and grease (FOG) clog the sewer lines. Sewage backups and overflows can be the result of grease buildup that can cause property damage, environmental problems, and other health hazards.
- FOG gets into the sewers mainly from commercial food preparation establishments that do not have adequate grease control measures in place, such as grease interceptors.
- All too often, fats, oils, and grease are washed into the plumbing system, usually through kitchen sinks and floor drains found in food preparation areas. They stick to the inside of sewer pipes both on your property and in the sewer pipes. Over time, FOG builds up and eventually blocks the entire pipe, causing sewage backups and overflows.

Maintenance and Upkeep

Avoid overflows and prevents spills by properly maintaining storage units and equipment. Regular emptying of storage containers will help avoid overflows and keep work areas clean. If spills occur, be sure adequate cleanup materials are available and staff are trained on proper cleanup techniques.

REMEMBER

- Never dump FOG into floor drains, sinks or sewer inlets
- Cover and secure storage containers to prevent leaks and spills
- Provide proper cleanup materials and instruct employees on how to safely remove and dispose of FOG
- Report all spills or leaks to a supervisor



The Town of Leesburg is committed to maintaining a safe and clean water supply for our communities. Please ensure you are doing your part in support this effort by posting reminders and training staff on Best Management Practices for your operation. Please contact the Department of Public Works at 703-771-2790 or publicworks@leesburgva.gov if you have any questions or need additional information on stormwater pollution prevention.