

◆ **EDUCATE AND TRAIN**

employees about these best management practices. Encourage them to come up with new ideas for controlling FOG.

SAVE TIME, MONEY, AND HASSLES IN THE OPERATION OF YOUR BUSINESS.

IF YOU FOLLOW THESE RECOMMENDATIONS CLOSELY, YOU WILL SIGNIFICANTLY REDUCE OR ELIMINATE SANITARY SEWER PROBLEMS CAUSED BY FOG, BOTH AT YOUR FACILITY AND IN THE CITY'S SEWER SYSTEM.

TYPICAL COSTS OF IMPROPER HANDLING OF FOG INCLUDE: TIME LOST FOR BUSINESS, PAYMENT FOR DAMAGE CAUSED BY FLOODING OF OTHER PROPERTIES, FINES FOR VIOLATIONS (UP TO \$10,000 PER DAY PER VIOLATION), COST RECOVERY FOR DAMAGE AND CLEANING OF THE CITY'S SANITARY SEWER SYSTEM, AND COSTS OF ANY RELATED HEALTH PROBLEMS.

IF YOU HAVE ANY QUESTIONS OR FOR MORE INFORMATION, PLEASE CONTACT:



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**CITY OF TUMWATER
PUBLIC WORKS**

**FOOD SERVICE BMP'S
FOR
FATS, OILS, & GREASE
(F.O.G.)
MANAGEMENT**



F.O.G. MAINTENANCE: BMP'S

Every commercial cooking operation produces waste products of fats, oils, and grease (FOG). FOG is the major reason for blockages in the city's sanitary sewer system and grease build-up at the LOTT Alliance treatment plant, and the release of excessive FOG-laden liquids is prohibited under City of Tumwater ordinance.

Even if you can't see the FOG in hot, soapy water, it's still there. As FOG goes through the sanitary sewer system, it cools and comes out of the soapy solution, coating sewer pipes. This leads to sewer blockages, and has the potential to cause sewer manhole overflows, or possibly even backups in homes or businesses.

How can your business control and/or eliminate FOG problems using Best Management Practices (BMP's)? We recommend the following:

◆ **INSTALL** an adequately sized grease trap or interceptor if you don't already have one. A licensed plumber can assist you determine if your grease trap is sized correctly. A grease trap or interceptor works by retaining the water for at least 15 minutes, allowing the water to cool and FOG to separate from the water and float to the surface.

All traps and interceptors must comply with the Uniform Plumbing Code and all applicable local, state, and federal rules and regulations. Call Tumwater Development Services at (360) 754-4180 if you have any questions about installation or permit requirements.

◆ **MAINTAIN** and clean your grease trap or interceptor often enough to ensure proper operation and prevent blockages. A clogged grease or interceptor is useless for removing FOG. Clogged traps turn septic and acidic, causing odors that may attract insects, rodents, etc. and cause other health related problems.

- An authorized recycling company must perform interceptor maintenance. Septage hauling companies are not authorized to pump your trap or interceptor. Refer to the Grease Traps and Maintenance section of the Yellow Pages.
- Restaurant employees or others may perform grease trap maintenance.
- Ensure that the interceptor or trap is filled with tap water after it is pumped. Otherwise, greasy water will flow out of the unit without proper treatment.
- Periodically skim the floating grease in your *grease trap* (not the interceptor). This increases the unit's efficiency. Non-liquid grease should be disposed of in the trash.

◆ **KEEP RECORDS** of grease trap or interceptor cleaning for a minimum of three years.

◆ **DON'T DUMP OR DRAIN** oil or grease into any fixture, such as a sink, floor drain, toilet, etc.

- Post signs at points of possible grease discharge such as kitchen sinks. This is an excellent way to remind employees about FOG management and not to dump grease down the drain.
- Recycle used cooking oils and grease. Contact a grease recycling or rendering company for their requirements on containers, contents, and storage.

◆ **SCRAPE** all food scraps into the trash. The largest source of FOG comes from washing greasy pots and pans.

- Drain pots, pans, or anything with FOG into a container set aside for recycling FOG materials.
- Use a spatula to scrape grease from pots and pans and spilled grease into the recycling container, then use paper towels to soak up and wipe down oily or greasy surfaces before washing.