

NAME OF COMPANY	PHONE NUMBER	TYPE OF SERVICE					
		Install	Repair	Pump Out	Power Wash	Haul Grease	Recycle
Baker Commodities Inc.	1 800 562-5058	Yes (grease trap)		Yes	Yes	Yes	Yes
Darling International	1 800 524-2401			Yes	Yes	Yes	Yes
Flohawks	1 800 366 5326	Yes	Yes	Yes	Yes	Yes	
Goodman Septic Service	(360) 385-2557		Yes	Yes		Yes	
Goodman Sanitation	(360) 385-7155			Yes		Yes	
Hemley's	(360) 779 1507		Yes	Yes		Yes	

Companies are provided as a public service and should not be considered City endorsements.

Prevent expensive repairs like this one. Your restaurant should install, maintain, and repair grease trap and grease interceptors.

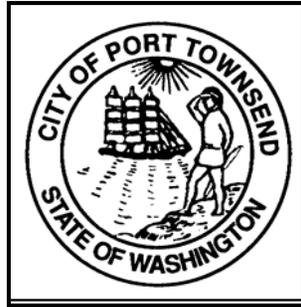


This pamphlet is a cooperative effort between

**City of Port Townsend  
and  
Jefferson County**

City of Port Townsend  
Department of Public Works  
250 Madison Street  
Port Townsend, WA 98368

385-3193  
Fax: (360) 379-4442



and

**Jefferson County Public Health**

615 Sheridan Street  
Port Townsend, WA 98368  
(360) 385-9444



# How To Keep Fat Oil, and Grease (FOG)

## In The Kitchen



## Keeping Fat, Oil, and Grease (FOG) In The Kitchen

This pamphlet contains information and nationally accepted best management practices that are helpful in managing FOG, grease storage, and oily spills that may occur.

### General Information

Most FOG in sewers comes from commercial users such as restaurants, school cafeterias, bakeries, coffee establishments, and businesses that have food preparation. Fats and oils are naturally found in meats, fryer oil, lard, sauces, butter, baking goods, and dairy products.

Discharged grease in sewer lines adheres to the inside of pipes, collecting other particles that eventually result in blockages. A grease clogged sewer causes wastewater backups into restaurants, homes, and the environment. Problems associated with not keeping FOG in the kitchen are: Endangerment to health and life; high service line maintenance, and repair costs borne by utility rate payers; and possible fines for FOG discharges.

Accumulated FOG discharge from a restaurant service line.



47% of all sewer blockages are from FOG.

## Keep FOG In The Kitchen

- Install a grease trap or interceptor. These devices collect grease and oil preventing the pollutants from discharging into the sewer and environment.
- Prior to washing, use a spatula to slide food scraps from plate into a trash can. Use a spatula to squeeze warm oil from the sides of fryers. This practice removes 10-25% of FOG from being discharged into the sewer.
- Pre-wash without soap (soap emulsifies grease) and with water that is less than 140° F. This practice removes up to 25% of FOG from being discharged into the sewer when a grease retention device is installed.
- Remove or reduce use of garbage disposals.
- Sink screens (sizes 1/8" to 3/16") catch food particles prior to them going down the drain. When screens fill they can be emptied into a trash can. This practice removes particles that may adhere to FOG causing sewer line blockages.



Employees risk their lives to enter a confined space and remove grease from pumping stations. The individual above needed to be extracted from the confined space due to a change in air quality.

## Other FOG Control Ideas For Restaurants

- Recycle all oil and grease.
- Wipe down oily/greasy areas with paper towels or food grade paper. Throw paper into trash.
- Use paper to wipe down and absorb oil and grease from under fryer baskets, broilers, or roaster drip pans.
- FOG water from cleaning floor mats, filters, garbage cans, and mopping, should be poured into a mop sink that is plumbed to a grease retention device. This prevents oily run off into storm water drains, parking lots, alleys, sidewalks, or streets.

### FOG Spill Control

- Clean up spills immediately.
- Block off floor drains or floor sinks near spill area.
- Clean up FOG spills with absorbents such as: kitty litter, sand, saw dust, or absorbent papers.
- Place cleaning materials soaked with FOG into trash.
- Transport liquids in containers with tight-fitting lids.
- Store oil/grease in appropriate pick-up receptacles.

### Grease Trap Maintenance and Inspections

Grease traps (indoors) and grease interceptors (outdoors) are limited by how much grease they can hold. Efficiency of FOG removal is greatly reduced after 25% of the working capacity has been filled with grease.

- Inspect indoor grease traps at least once per week. This type of device fills with grease quickly and may need frequent weekly cleaning.
- Inspect outdoor interceptors once per month and clean as necessary.