FOG AWARENESS

Commonly Used Terms:

Best management practices (BMP) - a schedule of activities, prohibition of practices, maintenance procedures, and other management practices to prevent or reduce the introduction of FOG to the sanitary sewer system

Fats, oils, and grease (FOG) - any substance such as vegetable, animal or other product that is used in, or is a byproduct of, the cooking or food preparation process, and that turns or may turn viscous or may solidify with a change in temperature or other conditions from discharges from scullery sinks, pot and pan sinks, dishwashing machines, soup kettles and floor drains located in areas where grease containing materials may exist

Food service establishment (FSE) - a food service facility licensed by the city that prepares and/or provides food for consumption

Grease interceptor - a vault that is located on the exterior of the building that allows grease to to congeal and rise to the surface where it accumulates until the interceptor is cleaned

Grease trap/interceptor - a grease removal device located in the interior of the facility designed to intercept most grease and solids before they enter a wastewater disposal system as well as protect interior plumbing

Sanitary sewer overflow - any unplanned discharge from the separate sanitary sewer system

GRAND FORKS FOG PROGRAM

Why It Matters

It may seem harmless to pour fats, oils, and grease down the drain as liquids, but they can harden over time and cause blockages within the sewer system. These blockages often lead to sewer back up within your food service establishment as well as neighboring properties which can lead to costly cleanups and damage to City infrastructure such as sewer system pipes and the wastewater treatment plant. Moreover, sanitary sewer overflows pose a threat to the environment and human health. To avoid FOG-related plumbing issues, it is important to follow the BMPs in order to minimize the amount of FOG down your drains.

It is the goal of the City of Grand Forks FOG Program to accomplish these objectives:

- Prevent the excessive introduction of fats, oils and grease into the sewer system and wastewater treatment plant
- Prevent the accumulation of grease within the sewer system which can lead to sanitary sewer pipe blockages, back-ups, and sanitary sewer overflows
- Reduce the costs of maintaining the sewer system by preventing the accumulation of grease and residue within the sewage system pipes
- Clarify grease disposal requirements for food service establishments
- Protect public health and safety from pollution caused by sanitary sewer overflows

Questions?
Call the City of Grand Forks at
701.746.2595, ext. 7214
or visit www.grandforksgov.com

Best management practices for the handling of fats, oil, and grease.

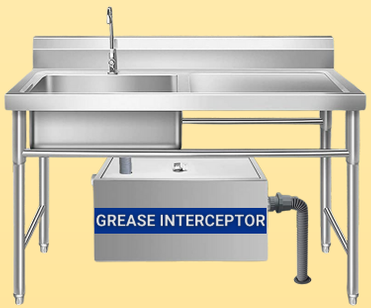
CITY OF GRAND FORKS NORTH DAKOTA

PROPER EQUIPMENT USE

Install and Maintain Grease Traps/Interceptors

Chapter 15-08 of Grand Forks City Code states Fats, Oils, and Grease Control measures. Scan the QR Code to review.

To ensure the effective operation of your grease traps/interceptors, it is crucial to install and maintain them correctly. Get in touch with your local plumbing inspector to learn more about selecting and installing these devices.



Optimize Your Dishwashing Process with a Three-Sink System

By using a three-sink dishwashing system, which involves washing, rinsing, and sanitizing (with an approved sanitizer), you have better control over the amount of FOG (fats, oils, and grease) and food waste that goes down the drain.

EMPLOYEE AWARENESS

Post FOG Awareness Signs

To prevent the buildup of fats, oils, and grease (FOG) in sinks and drains, it's crucial to educate employees on proper disposal methods. One effective way is to regularly remind them of the importance of FOG control by posting "No Grease" signs above sinks and in front of dishwashers.

Check for Drain Screens

To prevent large amounts of food waste from entering the wastewater system, it's important to have drain screens properly installed.

CLEAN-UP METHODS

Minimize the Mess through Dry Clean-up Methods

To avoid grease from entering the sewer system when spills occur:

- Block off or seal floor drains
- Cover spills with disposable absorbent materials such as sand or cat litter to absorb most of the spill. Scoop up the absorbent material and dispose of in the trash before mopping.

DISHWASING METHODS

Tips for Pre-washing Plates and Cookware

When cleaning, wipe off as much oil and grease from your cookware as possible before washing. Dispose of the excess in the trash.

To make dishwashing easier, pre-wash your plates and cookware. Simply spray them off with cold water over a mesh catch basket placed over a drain. Remember to clean the catch basket into a garbage can as needed.

USED OIL RECYCLING

Help the Environment by Recycling Waste Cooking Oil

Follow these steps to recycle your waste cooking oil and help the environment:

1. Pour all liquid grease and oil into a storage receptacle for recycling
2. Recycle your food waste and/or dispose of solid waste properly

Do not use the sewer to dispose of food scraps.