

**Please help do your part to prevent sewer system backups!**



*Used fryer oil and grease dumpster.*

Fats, Oils, and Grease (FOG) are bad for the community. When FOG is washed down pipes it sticks and hardens. Water in the sewer slows down and starts to cause odor issues. The FOG can block the entire pipe causing sewer back-ups. These back-ups are dangerous and can cost you a lot of money.



*Backup due to large volumes of grease entering the sewers system.*



**For further assistance contact:**

**Columbia City Water Pollution Control Facility**  
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**Columbia City WPCF**

Keeping our waters clean for the future



## Fats, Oils and Grease (FOG) Program for Food Service Establishments



**Tel: 260-248-5119**



# Fats, Oils & Grease ..... the #1 cause of sewer back-ups!

## What is FOG?

(FOG) means Fats, Oils & Grease from food products such as butter, lard, vegetable fats & oils, salad dressings, meats including poultry skin, gravies, cheese, peanut butter, nuts, cereals and ice cream.

## FOG Costs the City and Can Cost You Too!

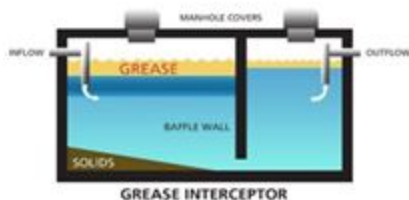
Pouring a little grease down the drain or tossing meat scraps in the garbage disposal may not seem like a big deal, but when residents and restaurant do this, they contribute to the formation of clogs and blockages in the City's sewer collection system.

The cleaning, flushing, treatment, maintenance, and grease removal from the City's sewer lines, pump stations and the City's Wastewater Treatment Plant adds to the overall costs of operation and maintenance paid for by utility customers.

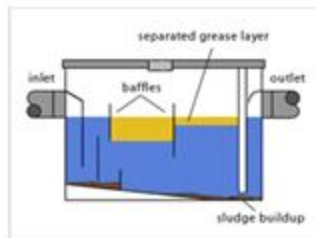
Sewage back-ups and overflows can impact the environment and cost homeowners. Property owners are responsible for the repair and clean-up costs of their lateral blockages.

## Grease Control Equipment

**Grease Interceptor:** an underground tank with usual capacity of 1000 to 2000 gallons. Interceptors need to be cleaned (pumped out) of complete contents at a recommended minimum of every 90 days. Some facilities will need to pump interceptors more frequently (i.e. monthly).



**Grease Trap:** an indoor, "under the sink" unit with usual capacity of 5 to 50 gallons. Grease Traps should be checked at least one time per week and cleaned regularly to prevent grease discharges from your facility.



**\* Use of emulsifiers, de-emulsifiers, surface active agents, enzymes, degreasers or any products that will liquefy FOG is prohibited.**

## Best Management Practices (BMPs)

Following these BMPs will help prevent blockages in your plumbing system and prevent negative impacts to the City's Sewer System.

1. Recycle waste cooking oil. Buildup of oil & grease on pots & pans should be scraped off into a waste grease container, "dry wipe" with paper toweling before washing pots and pans.
2. Make sure you have grease control equipment installed, maintained & operating properly.
3. Post "NO GREASE" signs above sinks.
4. Use strainers in sink drains to catch food scraps & other solids, and empty drain strainers into the trash.
5. If liquid grease is spilled on the floor, use kitty litter to absorb it. Then use a broom and dust pan to sweep up the kitty litter and place in the garbage.
6. Empty grease containers before they get to full.
7. **Keep records** on-site of grease control equipment pumping/cleaning and maintenance to provide to inspectors.
8. Provide employees with proper training for grease disposal and clean-up.