

Best Management Practices to Fight Fats, Oils & Grease

Place Stamp Here

- Always remove leftover fats, oils, grease and food waste from all dishes, pots, pans and cooking equipment prior to pre-rinsing or washing.
- Remove garbage grinders. Use and maintain strainers in wash, rinse, food prep and floor sinks.
- Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that accumulates in your grease interceptor or side sewer.
- Educate and train employees about these practices and encourage them to come up with new ideas for controlling F.O.G.
- Hire a contractor to properly maintain range vent hoods and filters and dispose of the waste properly.
- Wash all floor mats, grills and greasy kitchen equipment in a sink that goes to your trap or interceptor. Never wash these items outside where the water can flow to a storm drain.
- Reduce both garbage costs and F.O.G. problems by recycling food, F.O.G., paper and organic wastes. Join the Commercial Compost Collection Program. Contact the City Recycling Coordinator at 425-257-8988, or visit ci.everett.wa.us/pw.

➔ **Open up poster inside and display in your kitchen to help your employees fight F.O.G.!**



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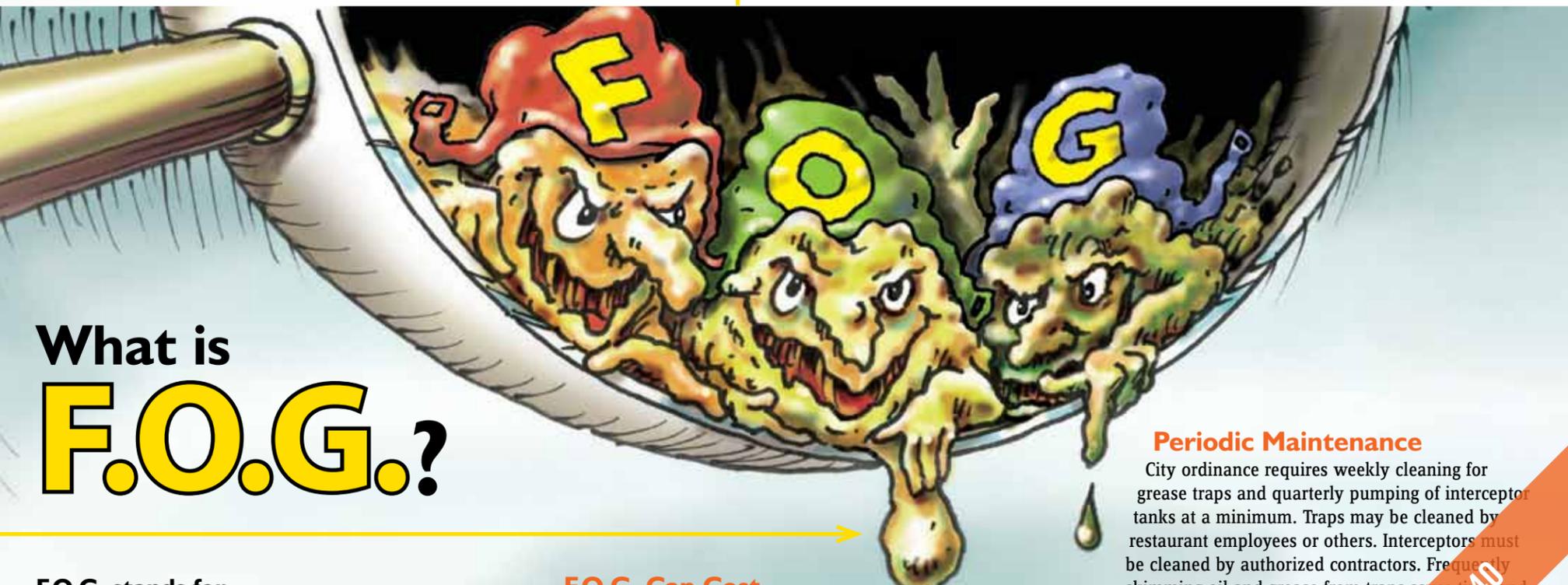


3200 Cedar Street, Everett, WA 98201



Fight F.O.G.

Keep **Fats, Oils & Grease** Out of Your Drain!™



What is F.O.G.?

F.O.G. stands for Fats, Oils & Grease and are found in common food and food ingredients such as meat fats, lard, oils, shortening, butter, margarine, many sauces, gravies, dressings and food scraps.

F.O.G. in Drains Cause Trouble

F.O.G. comes mostly from pre-rinsing dishes and washing pots and pans. F.O.G. in drains cool in the sewer system and stick to sewer pipes, creating F.O.G. buildups in the pipes. The buildups cause clogs and backups in homes and businesses, sewer overflows, spills on streets, private and public property, and local surface waters. F.O.G. buildups increase the costs of maintaining Everett's sewer and treatment systems. They can also create public health problems.

Educate Your Employees

Teach your employees the importance of controlling F.O.G. See the Best Management Practices (BMP) to Fight Fats, Oils & Grease on inside flap.

F.O.G. Can Cost You Money!

City of Everett Ordinance No. 3071-08 requires all food services to install and maintain a grease removal system and use best management practices (BMPs). This ordinance also holds business owners liable for cleanup costs related to a sewer backup. Violations may result in fines, and may include water/sewer service shutoff for continued failure to comply. Please call Industrial Pretreatment at 425-257-8240 with any questions.

Install a Grease Trap or Interceptor

Grease interceptors are designed to catch F.O.G. before they get into your sewer. Grease traps are usually found under or near sinks in your cooking area (shown at right). Grease interceptors are usually large underground vaults found outdoors. Contact a qualified local contractor for help with the appropriate selection, installation and maintenance for your interceptor.



Periodic Maintenance

City ordinance requires weekly cleaning for grease traps and quarterly pumping of interceptor tanks at a minimum. Traps may be cleaned by restaurant employees or others. Interceptors must be cleaned by authorized contractors. Frequently skimming oil and grease from traps saves time and money, and reduces the risk of odors, drain clogs and violations. More than 25 percent buildup of solids and scum layers in a trap or interceptor is a violation of city policy.

Maintain a F.O.G. Log

Keep a log of trap or interceptor cleaning. Records should note the dates of cleaning, who did the cleaning, and how much F.O.G. was removed. Records must be available for review by the City inspector and must be kept for a minimum of three years.



Trap-Style Interceptor

Please contact the City of Everett for copies (425) 257-8240



Fight F.O.G.

Help keep Fats, Oils & Grease from clogging the sewer pipes!

THE RIGHT WAY

CORRECTO
올바른 방법

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

접시, 냄비, 팬, 조리 도구를 물로 헹구거나 씻기 전에 먼저 찌꺼기를 닦아냅니다.



Put food waste into food recycling container or trash.

Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.

음식물 찌꺼기는 음식물 재활용 용기나 쓰레기통에 넣습니다.



Collect waste oil and store for recycling. Clean up spills immediately.

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

사용한 기름은 모아뒀다가 수거해 가도록 합니다. 기름이 흘렀을 때는 즉시 닦습니다.



Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.

바닥 매트는 다용도 개수대에서 씻습니다.



Keep screens in all drains to catch food waste.

Coloque coladores en todos los desagües para retener los desperdicios.

배수구마다 거름망을 설치해 음식물 찌꺼기를 걸러냅니다.



THE WRONG WAY

INCORRECTO
잘못된 방법

Do not pour cooking residue into the drain.

No arroje por el desagüe los residuos de alimentos cocinados.

조리하고 남은 찌꺼기를 배수구에 붓지 마십시오.



Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.

음식물 찌꺼기를 배수구로 흘려보내지 마십시오.



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desagüe.

요리용 기름을 배수구에 붓지 마십시오.



Do not wash floor mats outside.

No lave los tapetes en el exterior.

바닥 매트를 집 밖에서 씻지 마십시오.



Do not remove screens from drains.

No quite los coladores de los desagües.

배수구에서 거름망을 제거하지 마십시오.



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