

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 Edmond'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 Edmonds Ordinance No. 3401/3487 requires 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 Pretreatment at 425-672-5755 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.

