

WHAT IS FOG?

FOG is fats, oils and greases from food. Bacon grease, butter, margarine, lard, gravy, shortening, dairy products, fat scrape from meat, mayonnaise, cooking oil, fryer grease, salad dressing, milkshake mix and ice cream are all FOG.

WHAT DOES FOG DO?

FOG enters the plumbing system through sinks, floor drains and dishwashers. FOG sticks and coats the inside of sewer pipes.

WHAT IS REQUIRED OF YOU?

- Commercial Food Service Establishments are required by Wastewater/Stormwater Discharge Regulations to prevent FOG from entering the public sewer.
- Use Best Management Practices (BMP) in the kitchen. *BMPs are detailed inside this brochure.*
- Intercept the grease and separate it out of the wastewater before discharge through the use of a Grease Interceptor or Grease Trap.
- Contract with a pumping company to clean out and haul away the grease from the interceptor/trap.
- Maintain the grease interceptor/trap routinely.
- Train employees and post instructions where they are needed.
- Record all your cleaning, maintenance and training activities and keep records for at least three years.
- Have your grease trap/interceptor inspected by the City of Jeffersonville Wastewater Department annually.

QUESTIONS?

CONTACT MARION SHEPHERD WITH THE
CITY OF JEFFERSONVILLE WASTEWATER DEPARTMENT
AT 812-285-6451.

FATS, OILS AND GREASE

WHO NEEDS A GREASE TRAP?

The City of Jeffersonville requires all restaurants and other foodservice establishments (such as cafeterias, buffets, dining halls, concession stands, bakeries, delicatessens, lunch counters and food shops/snack bars that prepare and serve food items like hot dogs, ice cream, bagels, cookies, pretzels, etc.) to install and maintain grease traps at their establishments.

ENFORCEMENT

- The regulation of grease traps in the City of Jeffersonville is provided by 2010-OR-40, which addresses indirect contributors into the city's wastewater collection and treatment system that enable the city to comply with state and federal laws required by the Clean Water Act of 1977 as amended and the General Pretreatment Regulations 40 CFR Part 403 as amended.
- The requirements and standards for grease traps/interceptors are explained in Section 4 of the city's Construction Standards.
- 2010-OR-40 can be read, printed or downloaded from the Public Documents section of the City of Jeffersonville's website at cityofjeff.net.
- The city's Construction Standards can also be read and printed from the Wastewater Department's page at cityofjeff.net.

FOG

FATS, OILS & GREASE
PROGRAM



CITY OF JEFFERSONVILLE
WASTEWATER DEPARTMENT

UNCLOG THE FOG

WHY YOU SHOULD CARE

- Sewer blockages, backups and overflows could result in lost time and money for your business.
- You could be fined by the city if it is determined your business is the source of a sewer backup, blockage or overflow.
- The Environmental Protection Agency estimates half of all sanitary sewer overflows nationwide are caused by grease blockages.
- Sewage overflows into our waterways are illegal and can subject our community to fines each time one occurs.
- Overflows can disrupt the city's wastewater operations and increase maintenance at wastewater facilities. The city could also face federal fines for overflows, which could ultimately result in a greater burden on residents through higher user fees.
- Raw sewage is a health hazard.

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WAYS TO

CEASE THE GREASE

USE THESE BEST MANAGEMENT PRACTICES FOR FOOD SERVICE ESTABLISHMENT KITCHENS

DO NOT POUR ANY GREASE, DAIRY PRODUCTS, MILK SHAKE SYRUP, CAKE ICING, BATTERS OR GRAVY into sinks, floor drains or mop sinks. Instead, dispose of into an approved container. **DO NOT** dispose of into any storm water grate, drain or conveyance system.



DO POST "NO GREASE" SIGNS above all kitchen sinks to remind employees

DO NOT ALLOW AN EXHAUST HOOD CLEANER to discharge greasy water into your floor drains or outdoor drains.

DO USE STRAINERS in sink drains and floor drains to prevent large food particles from going into the sewer line.



DO MANUALLY SCRAPE AND/OR WIPE OFF into a trash receptacle all visible accumulations of fat, oil, grease and food residue from dishes, cookware and utensils.

DO USE A HOT RINSE SPRAYER (after manually scraping/wiping) on all dishes, cookware and utensils in a sink compartment that is plumbed to a grease interceptor before handwashing with detergent or placing in the dishwashing machine. Use detergents to wash dishes because soaps contain oils.



DO USE PAPER TOWELS to wipe down work areas. Dispose of paper towels in a trash receptacle, do not flush down a drain. Use food-grade paper to soak up oil and grease under fryer baskets.

DO KEEP KITTY LITTER ON HAND and use it to absorb large spills. Sweep up the absorbed material and dispose of it in a trash container. Do not flush it down a drain.



DO INSPECT THE GREASE INTERCEPTOR WEEKLY and be sure it is cleaned before a quarter of it is full of the solids in the bottom. You will need a 6-8' long rod to perform these inspections. Keep a log of these inspections with date, initials of the person inspecting the interceptor and observations noted.



DO HAVE A CONTRACT for grease interceptor cleaning and keep a file of all receipts.

DO HAVE A REPRESENTATIVE FROM YOUR ESTABLISHMENT present when the interceptor/trap is pumped out by your grease pumper/hauler. Make sure they completely pump out the entire contents of the interceptor.

DO EDUCATE AND TRAIN ALL EMPLOYEES on grease control kitchen BMPs and the importance of preventing sewer pipe clogs.

QUESTIONS? CONTACT THE CITY OF JEFFERSONVILLE WASTEWATER DEPARTMENT AT 812-285-6451.