



Best Practices for the Control of Fats, Oils, & Grease (FOG)



Everyone benefits by reducing the amount of fats, oils, and grease (FOG) that flow into the Town's sewer system or private septic systems. It's good for the environment, neighbors and tourists, and your bottom line. Sewer and septic systems are not designed or equipped to handle excessive amounts of FOG. The best way to handle FOG is to prevent it from entering plumbing in the first place.

CLEAN INTERCEPTORS & TRAPS

Routine pumping will prevent backups for both the business and the Town.

Witness cleanings personally to confirm removal work is being completed correctly.



PUT WET & FLUSHABLE WIPES IN THE TRASH, NOT DOWN THE DRAIN

Despite the labels on packaging, rags, and wipes should never be disposed of in toilets or down drains. They do not dissolve like toilet paper and frequently clog toilets, sewers, and septic systems.



PUT RESIDUAL FOOD IN THE TRASH, NOT DOWN THE DRAIN

This reduces how often grease traps and interceptors need to be cleaned, and aids in the prevention of odors.



RECYCLE COOKING OIL

Pour all cooking grease (yellow grease) and liquid oil from pots, pans, and fryers into a covered grease container for recycling.

DRY WIPE POTS, PANS, & DISHES WITH PAPER TOWELS

Dispose of used towels in the trash.

This reduces the amount of FOG that goes into your trap or interceptor and the sewage system. This practice also reduces the maintenance cost.



COVER OUTDOOR GREASE & OIL STORAGE CONTAINERS

Uncovered grease and oil storage containers can collect rainwater.

Since grease and oil float, the rainwater can cause an overflow event into a sewer, onto the ground, or into the environment.

ROUTINELY CLEAN HOODS

FOG can accumulate on the roof and is a potential fire hazard.

It can also allow for a discharge of FOG into the stormwater system during a rain event.



NOTICE



**Important
Don't Pour
Grease Down
The Drain**

POST "NO GREASE" SIGNS

Put signs where employees can see them, especially near sinks and drains.

Having frequent reminders can continually educate employees, which will in turn reduce grease causing sewer blockages.

KEEP A MAINTENANCE LOG & WASTE HAULING MANIFESTS

Serves as a record of the frequency and volume of cleaning the trap or interceptor.

Records are required by the Town's Pretreatment Program to ensure routine maintenance is being performed.

FATS, OILS, AND GREASES (FOG) PROGRAM MAINTENANCE REPORTING FORM

Reporting Period _____

Date	Maintenance Performed (Inspection or Cleaning)	Performed By: (Company or Employee)	Gallons Removed	Manager's Signature

What is FOG?



- FOG includes animal fat, vegetable fat, and oil used to cook and prepare food.

- FOG in the drain can create obstructions in sewer systems polluting rivers.



TRAIN YOUR STAFF

Take the time to train all employees in kitchen best management practices, including the proper methods of FOG disposal.

Provide frequent refresher trainings to continually educate staff.

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For additional questions, contact:

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