

# Fat, Oil & Grease Compliance



**Good for the environment.  
Great for your business.**

A leading cause of sewer blockages is the accumulation of fats, oils and grease (FOG) from food service establishments and industrial wastewater discharges. FOG can also accumulate in exhaust systems and contribute to fires.

Whether from food prep, dishwashing or floor and filter cleaning, once in the pipes FOG blockages can cause overflows into local waterways and backups into nearby properties. A service call costs the City of Columbus at least \$2,000 to respond; more if the blockage causes an overflow or discharges into the environment. Costs which lead right back to you.

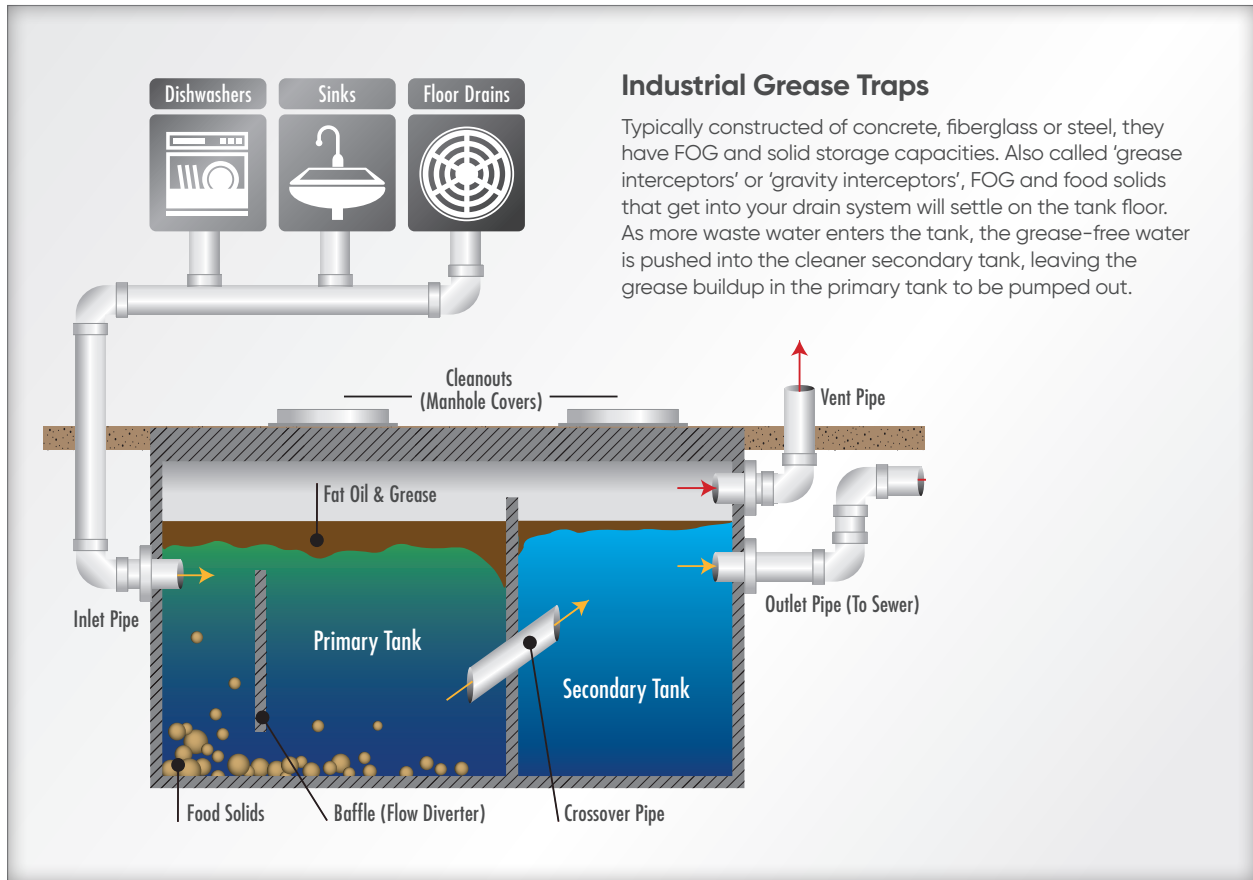
## City of Columbus FOG Reduction Program

Established by The Division of Sewerage and Drainage for the City of Columbus, the Program applies to all food service establishments located within the City as well as the 20+ municipalities that contract with the City for wastewater treatment. Full details are at [www.columbus.gov/utilities/water-protection/Fats,-Oils,-and-Grease-Control/](http://www.columbus.gov/utilities/water-protection/Fats,-Oils,-and-Grease-Control/). Highlights include:

- **Outside Interceptors** (Grease Traps) are required for all new or remodeled food service establishments.
- **Individual FOG Best Management Plans** (BMP) must be implemented by all Columbus food service establishments. A key element requires a well-maintained Grease Interceptor Cleaning Log.
- **A \$2000 cost recovery fee will be charged** per typical blockage caused by the improper disposal of grease. Fees for more time-consuming sewer blockages may be higher.
- **Limits for Hydrocarbon FOG concentration will be enforced.** Wastewater discharges cannot exceed a concentration of 200,000 micrograms per liter or equivalent 200 parts per million.

# Best Practices for FOG Management

- Establish your own FOG Preventative Maintenance Plan and identify the manager
- Make sure your grease trap is well-maintained and routinely emptied
- Wipe FOG from cookware, serveware and floor with paper towels prior to washing/mopping
- For cleaning use, mark all sinks, lines and drains that tie to your grease trap



## The Waterworks' Premier Preventative Maintenance Plan



- Skim your grease trap; then thoroughly scrape and clean the walls
- Inspect all trap components
- Cable and hydro-flush the lines to and from the trap\*
- Transport FOG to EPA-approved disposal site
- Provide the FOG Manifest and Reports for your compliance records
- Repair and install grease traps, seals, lids and lines to code

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