



Negative Effects of FOG

It is cheaper and easier to prevent FOG than to manage after it becomes a problem. FOG buildup can clog sewer and drainage pipes resulting in messy, costly overflows. It is bad for business, the environment, and public health. The cost of a backup may include:

- Loss of business while you're closed to clean up and get the kitchen back into service
- Cleanup of the premises by staff and cleaning or restoration service
- Hiring a service to clean the sewer lines
- Repairs or replacement of the building, fixtures, and equipment
- Reimbursement for damages to neighbors and the public sewer system
- Higher insurance premiums
- Fines and penalties

GRDs cannot function properly if they are filled with grease and lose efficiency when only 25% full. The property and business owners are responsible for the proper installation, maintenance, and cleaning of their GRDs. The business may hire contractors to provide rendering, recycling, and exhaust/vent/hood cleaning services. The recommended cleaning frequency varies by the type of food and kitchen cleaning practices. If the establishment fails to adequately maintain its trap or interceptor, it will eventually encounter a maintenance problem with a plugged building sewer line. The blockage can create a sewer backup situation and ultimately a potential health problem in the establishment.

Drain Clogged with FOG



Clear Drain



Regulations

Sanitary sewer overflows (SSO) and sewer line maintenance due to FOG waste have been on the rise. This has prompted stricter enforcement of Ordinances and Regulations governing FOG discharge into the sewer system. If you are licensed by the Health Department or Department of Agriculture or engage in providing a large number of meals, you are required to install and properly maintain a pretreatment device commonly known as a grease removal device (GRD).

FATS, OILS & GREASE

Decreasing FOG in sanitary sewers and storm drains through Better Management Practices and Grease Removal Devices



Causing a blockage in a sanitary sewer line is a violation of the Federal Clean Water Act

TWSD

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Fats, oils, and grease (FOG) can have negative impacts on wastewater collection and treatment systems. Most wastewater collection system blockages can be traced to FOG. These blockages are serious, causing sewage spills, manhole overflows, or sewage backups in homes and businesses.



This brochure is to provide restaurant and food service related business managers and owners with information about FOG pollution prevention techniques focused on their businesses, effective in both reducing maintenance costs for business owners, and preventing oil and grease discharges to the sewer system.

Residual fats, oils, and grease are the by-products that food service establishments must constantly manage. Typically, FOG enters a facility's plumbing system from washing dishes/pots, floor cleaning, and equipment cleaning.

The discharge of FOG to the sewer system is illegal. Sanitary systems are not designed or equipped to handle the FOG that accumulates on the interior of the sewer collection system pipes. Ensuring that grease trap and grease interceptors are properly installed and properly maintained is the key to avoiding enforcement action against your business.

How do Grease Removal Devices Work?

1. Your kitchen's complete plumbing system, including sinks, dishwashers, floor-drains, and mop-sinks, drains into the grease trap or grease interceptor system.
2. Wastewater flows into either an interior or exterior (usually in-ground) grease trap system. A baffle separates the inlet and outlet of the trap, keeping grease in.
3. Grease floats to the top of the grease trap, while solids settle on the bottom. The trap or interceptor must be vacuum pumped regularly by a skilled service provider to remove the entire contents of the trap.
4. Clean water then continues to flow into your sewer or septic system.

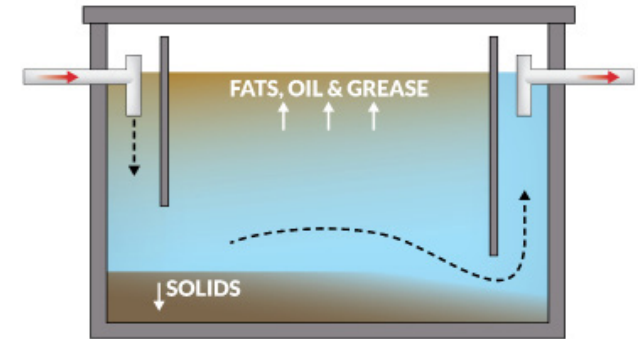
The EPA has determined that sewer pipe blockages are the leading cause of sewer overflows; FOG is the primary cause of sewer blockages.

Most Common FOG Violations

- GRD not being maintained properly
- One or more kitchen fixtures not connected to GRD
- Floor drains not connected to interceptor
- Floor mop sink not connected to GRD
- Incorrect GRD installed for the amount of wastewater that can potentially be discharged
- Wrong/unapproved device for grease removal
- Garbage disposal to GRD
- Use of hot water to wash grease away
- Failure to use baskets/strainers in sink drains to catch food scraps

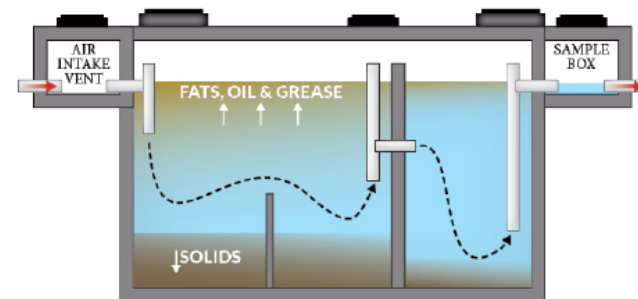
Grease Trap

Traps are intended for food and drink preparation, typically located under the sink or other kitchen fixture to which it is connected.



Grease Interceptor

Interceptors are intended for food and drink operations, typically located outside as an underground vault to accommodate a large capacity for FOG materials.



The required maintenance frequency for trap/interceptor devices depends greatly on the amount of FOG a facility generates, as well as any Best Management Practices (BMPs) that the establishment implements to reduce FOG discharged into its sanitary sewer system.