

Best Practices to Fight Fats, Oils & Grease

- › Always remove leftover fat, oil, grease and food waste from all dishes, pots, pans and cooking equipment prior to pre-rinsing or washing.
- › Remove your garbage grinder and install a solids interceptor. This will reduce the amount of food waste that will accumulate in your grease interceptor and your side sewer.
- › Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that will accumulate in your grease interceptor or side sewer.
- › Maintain your grease interceptor frequently to keep the accumulation of food and F.O.G. at less than (<) 25% of the volume of the device.
- › Hire a contractor to maintain the vent hood and filters and dispose of the waste properly.
- › Wash all floor mats, grills and greasy kitchen equipment in a sink that goes to a grease trap or interceptor. Never wash outside where it can flow to a storm drain.
- › Recycle your food scraps whenever possible.

➔ **Open up poster inside and display in your kitchen to help your employees fight F.O.G.!**

Place
Stamp
Here

West Bay Sanitary District
500 Laurel Street
Menlo Park CA 94025



BUSINESS CUSTOMERS

English/Spanish/Chinese

Fight F.O.G.™

Keep Fats, Oils & Grease Out of Your Drain!



**West Bay
Sanitary District**
500 Laurel Street
Menlo Park CA 94025
www.westbaysanitary.org

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, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.

F.O.G. Means Trouble!

If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common accumulation comes from your daily dish washing process. Over time, buildup of F.O.G. can plug your pipes and cause a sewage back-up right into your business! Left on its own, it can also cause operational problems with your regional wastewater treatment plant or even our area's natural water system.

F.O.G. Can Cost You Money!

Business owners are liable for ALL clean-up costs related to a sewer back-up, including damage to adjoining personal property, parking lots, streets, and sewer system repair.

What Can You Do?

The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with the best practices, F.O.G. finds ways to accumulate in your sewer and cause major problems!

Your best line of defense from accumulation is to install and maintain a grease interceptor.

What is a Grease Interceptor?

Grease interceptors are designed to catch F.O.G. before they get into your sewer. Grease interceptors (previously called grease traps) are usually found under or near sinks in your cooking area (shown at the right). Grease interceptors are usually large underground vaults found outdoors. We recommend you contact a local contractor for help with the appropriate selection, installation and maintenance for your interceptor.

Maintain a F.O.G. Log

Keep a maintenance log for your interceptor. Your log should indicate who performed maintenance, the date cleaned, how much waste was removed, and where it was disposed of. More than 25% accumulation, by volume, of food and F.O.G. indicates that your system is not working properly and is therefore in violation.

Cleanup F.O.G. Drips & Spills

F.O.G. spills inside and outside of your business should be cleaned up immediately. It is your responsibility to maintain a spill kit and use an outdoor spill prevention & clean-up plan.



Grease Interceptor



Fight F.O.G.

**Help keep
Fats, Oils & Grease
from clogging
the sewer pipes!**

THE RIGHT WAY

LA MANERA CORRECTA 正確做法

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

在沖洗和洗滌鍋碗瓢盆和炊具之前應首先擦拭。



Put food waste into food recycling container or trash.

Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.

將要棄置的食物倒在回收桶或垃圾桶內。



**Collect waste oil and store for recycling.
Clean up spills immediately.**

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

收集和貯藏廢油，以便日後回收利用。液體濺出後應立即加以清除。



Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.

在洗滌槽內清洗地板墊。



Keep screens in all drains to catch food waste.

Coloque coladores en todos los desagües para retener los desperdicios.

所有的水池中都應有濾網，用於收集食物殘渣。



THE WRONG WAY

LA MANERA INCORRECTA 錯誤做法

Do not pour cooking residue into the drain.

No arroje por el desagüe los residuos de alimentos cocinados.

切勿將烹調後的鍋底殘渣倒入水池。



Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.

切勿將要棄置的食物倒入水池。



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desagüe.

切勿將烹調後的剩油倒入水池。



Do not wash floor mats outside.

No lave los tapetes en el exterior.

切勿在室外清洗地板墊。



Do not remove screens from drains.

No quite los coladores de los desagües.

切勿移除水池中的濾網。



For more information call 650-321-0384