

IT'S CHEAPER AND EASIER TO PREVENT THAN CLEAN UP

FOG buildup can clog sewer and drainage pipes, resulting in messy, costly overflows. It's bad for business, the environment and public health. Cost of raw sewage backup may include:

- **LOSS OF BUSINESS** while you're closed to clean up and get the kitchen back into service
- **HIRING** service personnel 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**

Common Sources of FOG

- Fried foods
- Cooking meats
- Butter, ice cream, other dairy products
- Cooking oil
- Mayonnaise and salad dressings

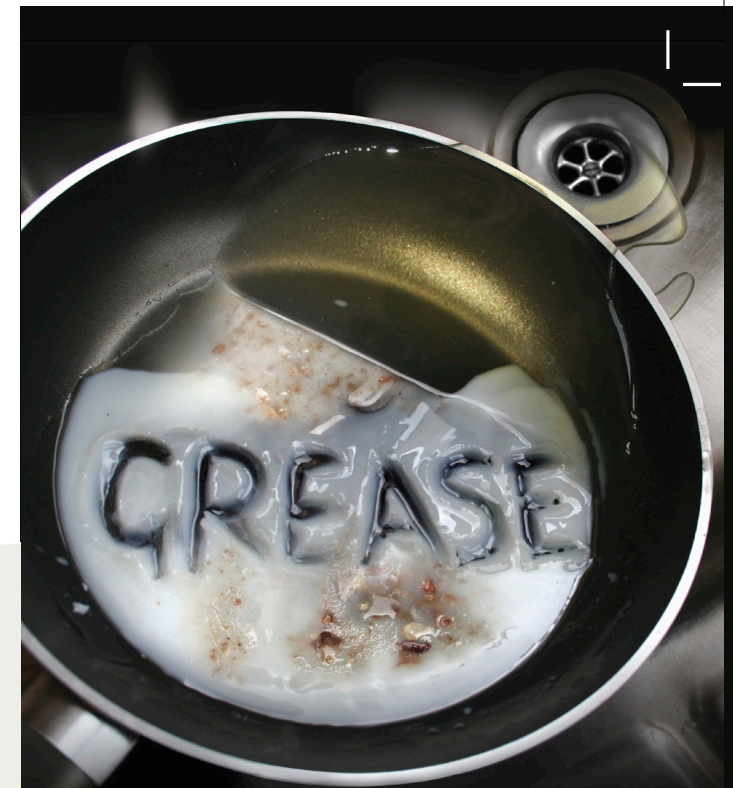
For more information, please contact:

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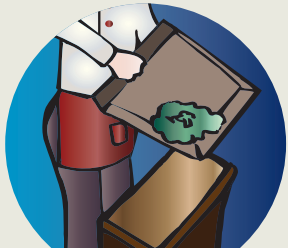
Kitchen Best Management Practices (BMPs) for Fat, Oils and Grease (FOG)



*Proper disposal of fats, oils and grease protects your business, public health and the environment.
It's the law, and it's the right thing to do.*



Collect waste oil and store for recycling.

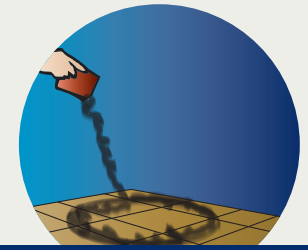


Dispose food waste directly into the trash. Don't use garbage grinder.



Wipe pots, pans, dishware and work areas prior to washing.

Kitchen BMP	Reason For	Benefits to Food Service Establishment
Train employees	Employees help eliminate grease blockages and sewer spills	Avoid sewer blockage, fines and environmental issues
Display "No Grease" information in the workplace	Reminds employees to reduce FOG in the kitchen	Minimize grease discharge; reduce cleaning and disposal costs
Scrape or dry-wipe excess food and grease from cookware; dispose in trash	Keeps grease out of traps and interceptors	Less frequent cleaning, reduce maintenance costs
Install removable screens on all kitchen drains	Prevents food from clogging the sewer system	Reduce grease and food in traps and interceptors
Keep hot water to drains less than 140° F	Hot water dissolves grease and pushes it to the sewer pipe	Reduce costs to heat water; prevent FOG "pass through" in grease interceptors
Pour cooking grease, liquid oil into covered grease container	Reduces amount of grease discharged to sewer	Reduce grease waste and garbage fees
Don't overfill FOG containers	Prevents slippery FOG spills	Employee safety
Use Spill Kits	Absorb spilled grease and oil	Reduce material in grease traps and interceptors
Routinely clean kitchen exhaust system filters/hoods	Grease and oil in kitchen exhaust system can accumulate on the roof and may enter the stormdrain system when it rains	Protect local waterways; Avoid penalties or fines for polluting water



Clean spills with absorbent materials.



Use absorbents materials to pick up spills before mopping.



Do not use emulsifiers or solvents other than typical dishwashing detergents.