

Best Management Practices

Fats, Oils, and Grease (FOG) Control Program

Fats:

Fats are solid at room temperature; butter, shortening, margarine, peanut butter, meat trimmings, uncooked poultry skins, and dairy.

Oils:

Oils are liquid at room temperature; vegetable, canola, corn, and cooking oils.

Grease:

Grease turns to liquid during cooking but solidifies when cooled; gravy, mayonnaise, melted meat fat, bacon, sausage, boiled poultry skin, and salad dressings.

Consequences of Improper FOG Disposal:

- Rancid odors
- Sewage overflow into businesses, yards, parks, and public streets due to clogged pipes
- Expensive cleanup, repair, and replacement of damaged property. Property owners are responsible for all pipes from their building out to the main line.
- Potential contact with microorganisms that can cause gastroenteritis and hepatitis

Grease Traps and Interceptors:

- Must be sized and manufactured to handle the amount of FOG that is expected.
 - Must be properly installed (level, vented, etc.).
 - Must be cleaned and serviced on a regular basis (After business hours due to smell).
1. Scoop Top: Remove cooled surface grease solids with a slotted spoon, then scoop out oils with a solid spoon. Place removed substances into a double lined plastic bag.
 2. Scrape Sides: Use a scraper to remove cooled grease from the sides and dividers of the trap. Place removed substances into a double lined plastic bag.
 3. Check Solids: If solids are greater than two inches thick, call a licensed company to pump the trap.
A list of haulers can be found at: www.cityofames.org/FogHaulers
 4. Check Screen: Remove, inspect, and clean screen.
 5. Solidify Waste Products: Pour cat litter into double lined trash bag, mix with waste substances until solidified. Secure bag and dispose of in the trash.
 6. Reassemble: Refill, reassemble, and tighten lid. Properly record and document maintenance on log sheet.

Inside the kitchen:

- Properly install a grease trap/interceptor that is sized and manufactured to handle the amount of FOG that is to be expected.
- Service and clean grease retention device on a regular basis.
- Educate staff on FOG management and requirements.
- Post “NO GREASE” signs above kitchen sinks and drains.
- “Dry wipe” all pots, pans, plates, and utensils before washing.
- Keep a Spill Kit in the kitchen that consists of material like kitty litter or absorbent pads.
- Wash out mops, floor mats, and grills in a sink that is connected to a grease retention device.
- Dispose of food waste by recycling and/or solid waste removal.
- Routinely clean kitchen exhaust system filters and hoods.
- Install removable screens on kitchen drains with openings no bigger than 3/16in, clean frequently.
- Do not pour water exceeding 140 degrees into a sink or drain that is connected to a grease trap.
- When transporting used FOG, use covers and do not overfill containers.
- Garbage disposals cannot be installed in sinks connected to grease retention device.
- Use garbage disposals sparingly.
- Never put eggshells, coffee grounds, or kitty litter down the drain or in the toilet.

In the event of a FOG spill

- Begin cleanup immediately.
- Never use detergents or degreasers.
- Seal off any nearby storm drains.
- If the spill is unmanageable, contact a clean-up contractor and the appropriate agency.
- Never wash the spill or clean-up materials into the street or storm drains.
- Dispose of clean-up materials into a garbage bag.



City of Ames
Fats, Oils, and Grease
Prevention Program