WHAT IS THE FOG PROGRAM?

The Operation Ripple Effect: Fats, Oils and Grease (FOG) program is an initiative of Oneida County.

This program will improve water quality and help eliminate sewer overflows and backups by limiting the amount of FOG that enters the sanitary sewer system.

As a foodservice establishment, your cooperation is a vital component of this program's success.

If everyone does their part, together we can help to keep the Mohawk River clean!

WHAT ARE COMMON SOURCES OF FOG?

- » Cooking oil
- » Meat fats
- » Lard, shortening, butter and margarine
- » Fatty or greasy food scraps
- » Baked goods and pastries
- » Cream-based sauces
- » Salad dressing and mayonnaise





For Foodservice Establishments





OPERATION SIMPLE STEPS:
Ripple Effect He Mohawk River

Why does this matter to me?

As a foodservice establishment, there are a number of ways in which you can help alleviate the FOG problem in the sewer system. Responsible foodservice establishments participate in this program by correctly implementing the following procedures:

- » Properly install the correctly sized grease trap or interceptor
- » Institute regular trap/interceptor cleanings to ensure proper function
- » Keep a log with trap/interceptor cleaning dates and invoices
- » Train staff on proper FOG disposal techniques

How can I keep FOG from going down the drain?

With proper training, foodservice establishment staff can take simple steps to help your business save money on FOG cleanup costs. Some tips include:

- » Wiping excess FOG and scraps into the garbage
- » Contracting with a third party to sell excess liquid cooking oils for reuse

Learn more! sewerrehabocsd.org/FOG

