

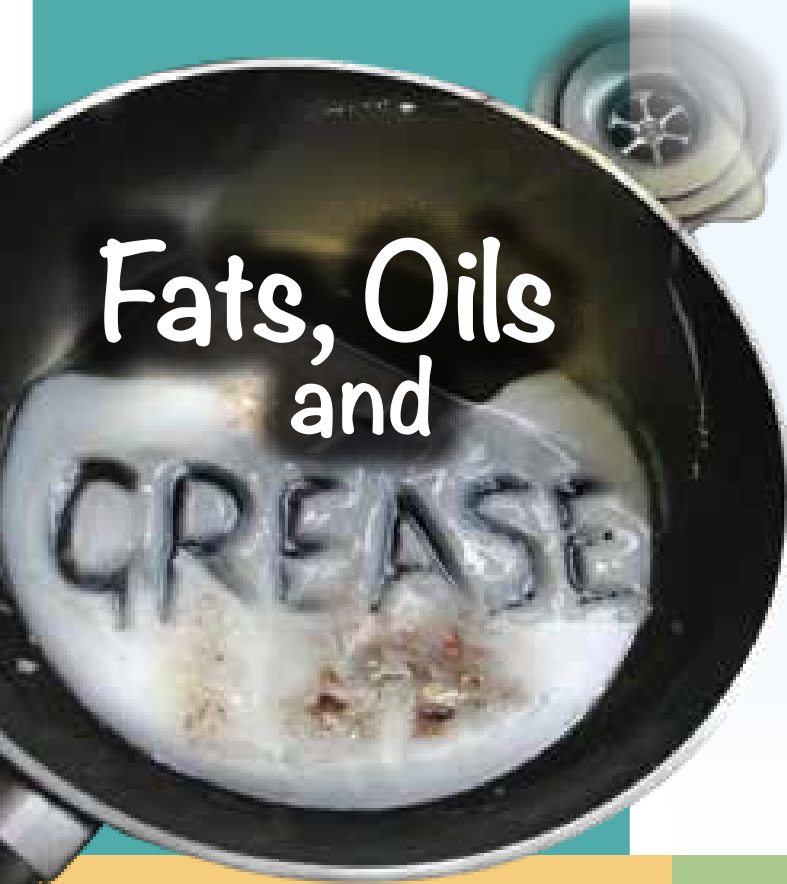
## WHAT IS THE FOG PROGRAM?

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

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

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

*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
- » Dairy products



## HOW CAN I KEEP FOG FROM GOING DOWN THE DRAIN?

With proper training, food service establishment staff can 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



OPERATION  
*Ripple Effect*™

For further information,  
please visit:

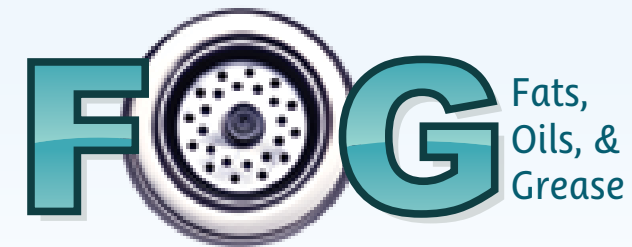
[RippleEffectOCSD.org](http://RippleEffectOCSD.org)

OPERATION  
*Ripple Effect*™

SIMPLE STEPS:  
BIG BENEFITS FOR  
THE MOHAWK RIVER



For Food Service Establishments



An Initiative of Oneida County Department of  
Water Quality and Water Pollution Control



**SIMPLE STEPS:  
BIG BENEFITS FOR  
THE MOHAWK RIVER**

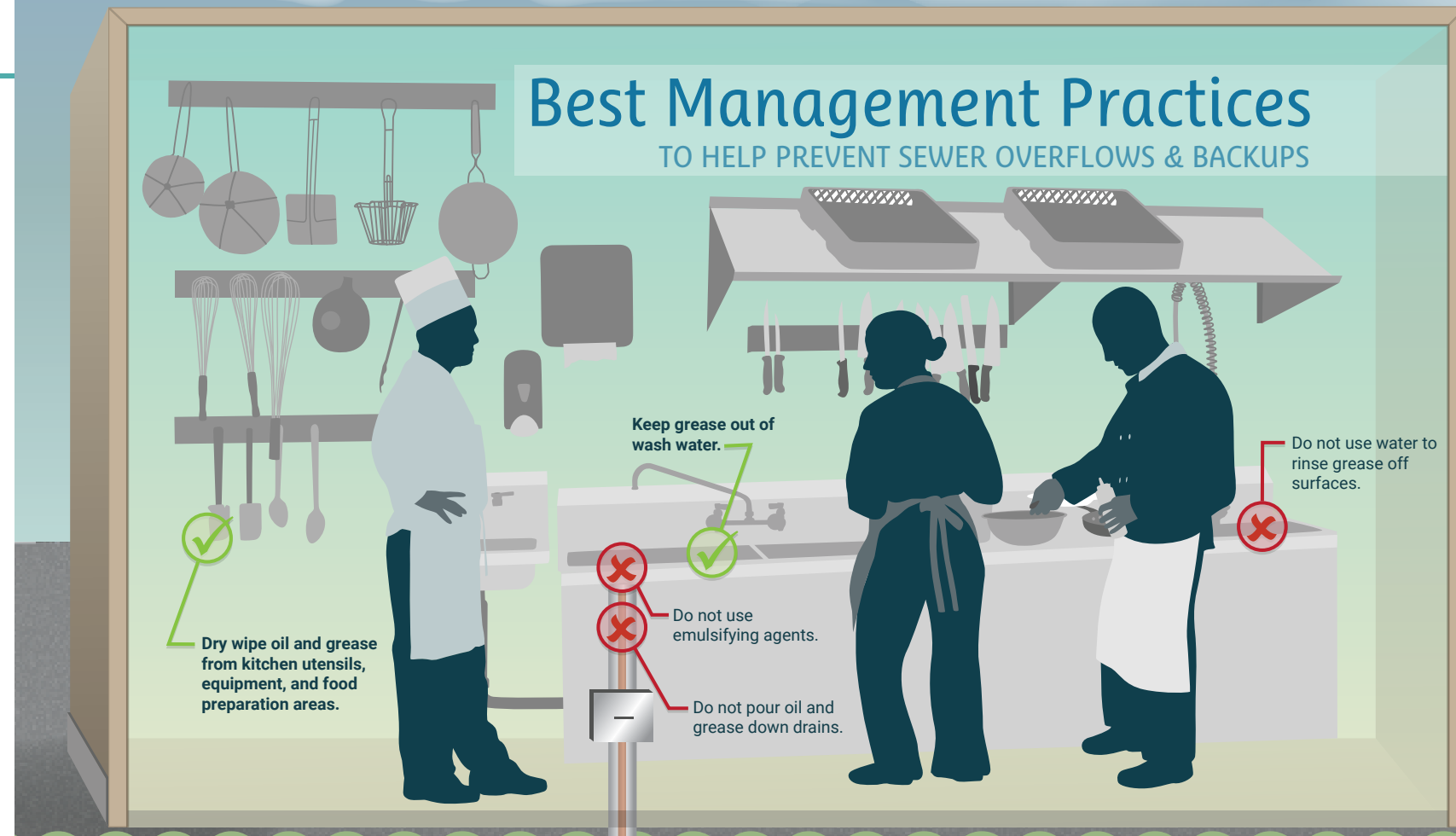
## OPERATION *Ripple Effect*™

### Why does this matter to me?

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

- » Properly install the correctly sized grease trap or interceptor in accordance with state law (see 19 NYCRR Part 1229)
- » Grease traps/interceptors must be designed and maintained to withstand expected loads, according to state law
- » Grease traps/interceptors must be properly marked to prevent unauthorized access

Learn more!  
[RippleEffectOCSD.org](http://RippleEffectOCSD.org)



## Best Management Practices

TO HELP PREVENT SEWER OVERFLOWS & BACKUPS

✓ **DO**  
✗ **DON'T**

Put oil and grease in collection containers.



**The Oneida  
County Sewer Use  
Ordinance limits FOG  
concentration to the  
equivalent of 1 tsp. of  
vegetable oil in 12-13  
gallons of water.**

**FOG can build  
up and decrease  
sewer capacity.**

**Does my business  
have to participate  
in this program?**

Failure to comply could result in surcharges, fines, and fees related to cleaning up backups.

Effective July 6, 2022, the NYS Department of State requires the installation of grease traps/interceptors inside any food service establishment or building open to the public.

