



Best Management Practices

TO HELP PREVENT SEWER OVERFLOWS & BACKUPS

Fats, oils, and grease (FOG) are used in, or are byproducts of, cooking certain foods. When warm or hot, FOG is often a liquid and may not seem like a big problem. However, after traveling down a sewer drain, these liquids cool and become solid, resulting in clogged pipes that cause sewer overflows and backups. For this reason, The Oneida County Sewer Use Ordinance limits FOG concentration to the equivalent of 1 teaspoon of vegetable oil in 12-13 gallons of water. Additionally, effective July 6, 2022 the NYS Department of State adopted standards that address safety, signage, and maintenance of grease interceptors. (See 19 NYCRR Part 1229-2)

The grease traps/interceptors must be designed and maintained to withstand expected loads and to prevent unauthorized access, including the installation of warning signs near the traps. This standard applies to new and existing grease traps and interceptors.

As a food service establishment, FOG is an issue that requires constant attention.

Failure to adhere to best management practices for FOG disposal can be costly for your business. The following are suggestions for proper FOG management. All staff should be properly trained on these practices with regular in-service reminders

Dry Clean Up

Do not pour grease, fats, or oils from cooking down the drain and do not use the sinks to dispose of food scraps.

Remove food waste with dry methods before using water. Wet methods will wash the FOG into the drains, causing blockages.

- Use rubber scrapers to remove FOG from cookware, utensils, chafing dishes, and serving ware.
- Use food grade paper to soak up spills under fryer baskets.
- Use paper towels to wipe down work areas. Cloth towels will accumulate FOG that will eventually end up in your drains from towel washing/rinsing.

Spill Prevention

Preventing spills reduces the amount of required cleanup.

- Empty containers before they are full to avoid spills.
- Use a cover to transport grease containers contents to the rendering barrel.

Emulsifying Agents

Emulsifying agents—products that claim to break-up the FOG—are against regulation as outlined in the current Oneida County Sewer Use Ordinance. These products do not eliminate FOG, but rather temporarily breakup the FOG causing it to congeal again downstream.

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Maintenance

Maintenance is key to avoiding FOG blockages. FOG equipment may break down due to improper maintenance. The Oneida County Sewer Use Ordinance stipulates that when a trap reaches 25% capacity, it must be pumped. State standards rule that all grease traps/interceptors must be designed and maintained to withstand expected traffic loads.

- Contract with a management company to professionally clean large hood filters.
- Small hoods can be hand cleaned with spray detergents and wiped down with cloths for cleaning.
- Hood filters can be effectively cleaned by routinely spraying with hot water with little or no detergents over a mop sink that is connected to a grease trap.
- Collect fryer oil in an oil-rendering tank for disposal or transport it to a bulk oil-rendering tank instead of discharging it into a grease trap or interceptor.
- Full cleaning of interceptors is a worthwhile investment. If sediment is allowed to accumulate in the interceptor, it will need to be pumped more frequently.

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Oil & Grease Collection

FOG is a commodity that, if handled properly, can be treated as a valuable resource. Some rendering companies will offer services free-of-charge and others will give a rebate on the materials collected.

- Use 25-gallon covered rendering barrels for onsite collection of oil and grease other than from fryers.
- Use a 3-compartment sink for ware washing. Begin with a hot pre-wash, then a scouring sink with detergent, then a rinse sink. Make sure all drains screens are installed.
- Prior to washing and rinsing, use a hot water pre-rinse that is separately trapped to remove non-emulsified oils and greases from ware washing.

Common sources of **FOG** include:

- » 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



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