An effective Fat, Oil and Grease control program can:

- Reduce the discharge of FOG into wastewater systems,
- Reduce the likelihood of costly sewer system blockages and wastewater backups,
- Save money on drain-line cleaning costs,
- Protect the environment.

Some helpful tips for starting a FOG control plan are:

- Keep food particles out of the wastewater system by scraping food into the trash.
- Disconnect or minimize the use of garbage disposals and use "dry" clean-up methods.
- Operators can reduce FOG discharge by up to 50 percent by disconnecting their garbage disposals and scraping food into the trash.
- Install meshed screens in each kitchen, mop and hand sink (1/8-inch and 3/16-inch screen openings are recommended), then clean drain screens frequently by placing the collected material in the garbage.
- Use rubber scrapers to remove food particles and FOG from cookware, utensils, chafing dishes and servingware.
- Use paper towels to wipe down all work areas.
- Use food-grade paper to soak up oil and grease under fryer baskets.
Practice proper dishwashing and cleaning methods

Follow these tips when washing dishes and cleaning equipment to help reduce the entry of solids and fat, oil and grease (FOG) into the wastewater system:

- Pre-washing dishes and cookware with hot water and no soap prior to using a dishwasher or three-compartment sink can reduce FOG discharge by 25 percent (sinks must be connected to a grease trap).

- Prior to washing deep fat fryers, drip pans, etc., empty contents into a waste grease container. Use a rubber spatula to “squeegee” down the sides while grease and oil are still warm, then wipe down with paper towels. Dispose of paper towels in the garbage.

Inspect grease traps and interceptors

For indoor grease traps and outdoor grease interceptors to be effective, these units must be properly sized, constructed and installed in a location to provide easy access for cleaning and adequate retention of FOG.

Food service establishments should inspect indoor grease traps every month. Outdoor grease interceptors should be inspected at least every three months. Clean these devices when grease and solids occupy 25 percent of the holding capacity.

Consider recycling

When using deep fat fryers or any process that requires or produces large amounts of plant or animal by-products, simply collect the oils and fats and recycle them through a local recycling company.

All used fryer-oil collection drums should be properly secured with chains or be in a fenced enclosure to minimize spills. Store the containers in a covered area to limit exposure to stormwater. Keep absorbents such as cat litter nearby to capture spills.

Train and educate employees

A successful FOG control program is largely dependent upon employees. To promote effective awareness and compliance with FOG control methods:

- Train employees on FOG control practices used at your establishment. All restaurants and kitchens should instruct employees not to pour fat, oil and grease down the drain and not to use sinks for disposing of food scraps.

- To reinforce your FOG control program, post “no grease” signs above sinks and on the front of dishwashers.

For more information or to obtain needed signage, contact Colorado Springs Utilities at (719) 448-4800 and ask for the Industrial Pretreatment Program.