

What is F.O.G.?

F.O.G. stands for **Fats, Oils & Grease** and are found in common food and food ingredients such as: meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.

F.O.G. Means Trouble!

If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common accumulation comes from your daily dish washing process. Over time, buildup of F.O.G. can plug your pipes and cause a sewer backup into your business! These buildups can also cause major operational problems in our public sewer system and backup sewage into our streams, lakes and Puget Sound.

F.O.G. Can Cost You Money!

Seattle Municipal Code 21.16 holds business owners liable for ALL clean-up costs related to a sewer backup, including damage to adjoining properties, parking lots, streets, and sewer system repair.

What Can You Do?

The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with the best practices, F.O.G. finds ways to accumulate in your side sewer and cause major problems! Your best line of defense from accumulation is to install and maintain a grease interceptor.



What is a Grease Interceptor?

Grease interceptors are designed to catch F.O.G. before they get into your sewer. Some grease interceptors (previously called grease traps) are found under or near sinks in your cooking area (shown at the right). Other grease interceptors are large underground vaults found outdoors. We recommend you contact a local contractor for help with the appropriate selection, installation and maintenance for your interceptor. You can visit www.resourceventure.org for a list of local contractors.

Maintain a F.O.G. Log

Keep a maintenance log for your interceptor. Your log should indicate who performed maintenance, the date cleaned, how much waste was removed, and where it was disposed of. More than 25% accumulation, by volume, of food and F.O.G. indicates that your system is not working properly and is a violation of Seattle Municipal Code 21.16.

Cleanup F.O.G. Drips & Spills

F.O.G. spills inside and outside of your business should be cleaned up immediately. It is your responsibility to have a spill plan and maintain a spill kit. Call (206) 343-8505 or visit www.resourceventure.org for help developing a spill plan and to receive a free spill kit.



Grease Interceptor

Best Practices to Fight Fats, Oils & Grease

- ▶ Always scrape and wipe leftover fats, oils, grease and food waste from all dishes, pots, pans and cooking equipment prior to pre-rinsing or washing.
- ▶ Remove your garbage grinder and install a solids interceptor. This will reduce the amount of food waste that accumulates in your grease interceptor and your side sewer.
- ▶ Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that accumulates in your grease interceptor or side sewer.
- ▶ Maintain your grease interceptor frequently to keep the accumulation of food and F.O.G. at less than (<) 25% of the volume of the device.
- ▶ Hire a contractor to maintain the vent hood and filters and dispose of the waste properly.
- ▶ Wash all floor mats, grills and greasy kitchen equipment in a sink that goes to a grease interceptor.
- ▶ Compost your food scraps whenever possible. For more information, contact Resource Venture at (206) 343-8505.

Open up poster inside and display in your kitchen to help your employees fight F.O.G.!

Place Stamp Here

P.O. Box 34018 Seattle, WA 98124-4018

Get a FREE Spill Kit!

For a FREE spill kit, call Resource Venture at (206) 343-8505 or visit www.resourceventure.org



BUSINESS CUSTOMERS
English/Chinese/Tagalog

Fight F.O.G.™

Keep Fats, Oils & Grease Out of Your Drain!



Please contact City of Seattle for copies 206-684-3000

Fight F.O.G.

**Help keep
Fats, Oils & Grease
from clogging
the sewer pipes!**

Please contact City of Seattle for copies 206-684-3000

THE RIGHT WAY

ANG TAMANG PARAAN
正確做法

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Punasan ang mga plato, kaldero, palayok at kagamitan ng lutuan bago banlawan o hugasan.

在沖洗和洗滌鍋碗瓢盆和炊具之前應首先擦拭。



Put food waste into the "Food + Compostables" collection or garbage.

Itapon ang mga binasurang pagkain sa "Pagkain + Mga Kinokompost" na pinagkokolektahan o basurahan.

將要棄置的食物倒在回收桶或垃圾桶內。



Collect waste oil and store for recycling. Clean up spills immediately.

Ipunin ang tirang mantika at itabi para muling siklohin. *Linisin kaagad ang mga natapon.*

收集和貯藏廢油，以便日後回收利用。液體濺出後應立即加以清除。



Wash floor mats in a utility sink.

Hugasan ang mga alpombra sa takdang lababo.

在洗滌槽內清洗地板墊。



Keep screens in all drains to catch food waste.

Panatilihin ang mga tabing sa lahat ng daluyan ng tubig upang maipon ang mga binasurang pagkain.

所有的水池中都應有濾網，用於收集食物殘渣。



THE WRONG WAY

ANG MALING PARAAN
錯誤做法

Do not pour cooking residue into the drain.

Huwag itapon ang tira ng pagluluto sa daluyan ng tubig.

切勿將烹調後的鍋底殘渣倒入水池。



Do not put food waste down the drain.

Huwag itapon ang binasurang pagkain sa daluyan ng tubig.

切勿將要棄置的食物倒入水池。



Do not pour cooking oil into the drain.

Huwag itapon ang tirang mantika sa daluyan ng tubig.

切勿將烹調後的剩油倒入水池。



Do not wash floor mats outside.

Huwag hugasan sa labas ang mga alpombra.

切勿在室外清洗地板墊。



Do not remove screens from drains.

Huwag alisin ang mga tabing sa daluyan ng tubig.

切勿移除水池中的濾網。



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