



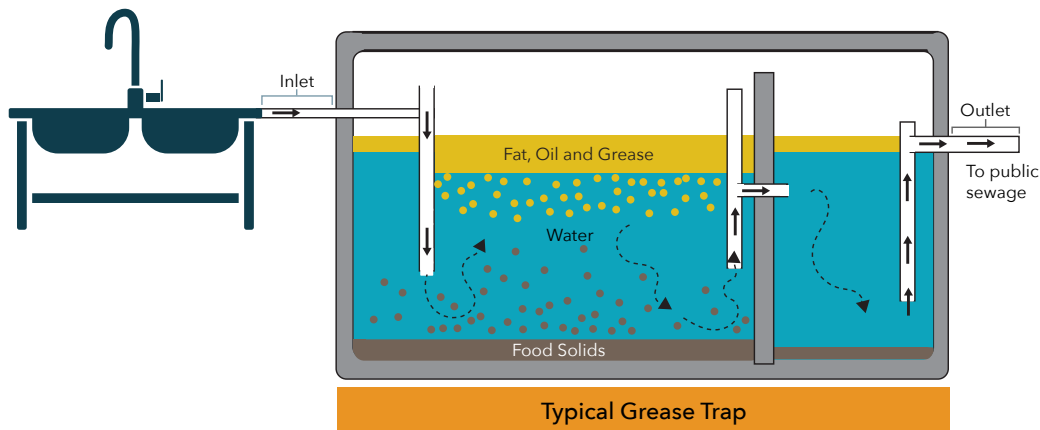
FOG Best Management Practices

What is FOG?

Fat, Oil and Grease (FOG) includes meat fat, cooking oil, lard/shortening, margarine/butter, batters, icing, dressing, sauces, soups and dairy products.

What is a grease trap? How does it work?

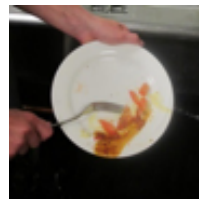
A grease trap is designed to separate and retain FOG and food waste before it enters the sewer system. It works by slowing down the flow of wastewater to allow FOG and food solids to separate. The FOG floats to the top of the trap and is blocked from the outlet by baffles. The food waste settles to the bottom and the less grease-laden water continues into the sewer system.



What are some ways I can prevent FOG from entering the drain?



Remove FOG from cooking equipment before washing



Scrape food waste from dishes before washing



Dispose of FOG from traps and fryers in a grease bin



Inspect and maintain grease traps regularly