

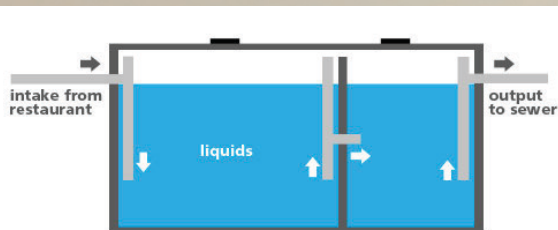
WHAT IS FOG?

FOG refers to **Fats, Oils, and Grease** that are produced during food preparation, food service, and kitchen cleaning activities. It is produced most in Food Service Establishments including restaurants, cafeterias, rental kitchens, deli/meat counters, bakeries, coffee shops and food production facilities.



FOG clogs drains and pipes which creates problems at your facility, in the sanitary sewer and at the wastewater treatment plant. Improper handling of FOG can lead to sewage back-up, create odor issues, and attract pests and vermin to your kitchen.

FOG introduced in the sanitary sewer forms a thick layer of solidified grease on the inside of collection pipes. Over time, the layer of FOG restricts the flow of wastewater, and may cause sewer overflow.



Common ingredients that produce **FOG** at food service establishments include, but are not limited to:

- Meat Fats
- Lard/Shortening/Butter/Margarine
- Food Scraps
- Dairy Products
- Batters/Dressings/Icing
- Sauces/Soups
- Oil

GREASE TRAP & INTERCEPTORS

A grease trap/interceptor is a plumbing device that collects and prevents oils and grease from entering the sanitary sewer system. When kitchen wastewater flows through a grease interceptor, the grease and oils rise to the surface inside and are trapped using a system of baffles while allowing wastewater to flow out of the trap.

Maintaining grease traps/interceptors:

- Having grease traps pumped at least once every 90 days by a licensed waste hauler
- Maintaining a copy of the manifest provided by the waste hauler for each pump out
- Not using additives in grease trap/interceptor
- Ensuring grease trap/interceptors are maintained in effective operating condition

Best Management Practices



NEVER dispose of **fats, oils, and grease** down the drain.

Best Management Practices reduce the amount of FOG at your facility, help you stay in compliance with the municipal code, and protect public and environmental health. Use Best Management Practices to fight the FOG by:

- **CLEANING**
Wipe all pots, pans, dishes and cooking utensils with a paper towel prior to washing to absorb the grease.
- **CANNING**
After cooling, pour used cooking grease into an empty and separate container, and 1) store it in the freezer 2) trash it 3) RECYCLE it!
- **CATCHING**
Eliminate using the garbage disposal. Catch food scraps in your sink with a basket or strainer and toss them in the trash.



Log on to pearlandtx.gov/fog for more information.

FOG INSPECTIONS

A City of Pearland Pretreatment Inspector will perform a FOG inspection at your facility annually. During the inspection the inspector will:

- Inspect the grease trap/interceptors and sample well.
- Review manifests to verify that the grease trap/interceptor is serviced at least once every 90 days.
- Conduct an inspection of the kitchen sink and floor drains.
- Review kitchen Best Management Practices.

The inspector may increase your pumping frequency if your interceptor is undersized or needs more maintenance. Facilities deemed non-compliant by the inspector will be given a list of improvements to be implemented. Notice of Violations and citation may be issued for noncompliance.



A grease clogged sewer pipe: Before & After

CITY OF PEARLAND ORDINANCE

The City of Pearland has implemented proactive approaches to help prevent problems before they happen. Visit the City of Pearland Municode Web site to become familiar with ordinances related to your facility at pearlandtx.gov/fog.

APPROVED WASTE HAULERS

LIQUID ENVIRONMENTAL SOLUTIONS	713.671.4800
SOUTH WASTE	832.642.1607
ANITA'S VACUUM	281.780.1723
WWTS	713.828.5487
CHIEF SERVICES	281.489.3969
DRANE RANGER	713.594.2848

Call **713.775.4035** for more information regarding waste hauling.



FIGHT THE FOG

Fats, Oils and Grease



City of Pearland Public Works
Industrial Pretreatment Program
350 E. Orange St.
Pearland, Texas 77581
281.652.1813 | 281.652.1812
pearlandtx.gov/fog



City of Pearland
Industrial Pretreatment
Program