

## **What is FOG?**

FOG refers collectively to the fats, oils, and grease found in most residential kitchens and commercial Food Service Establishments (FSEs). Many foods that are processed and served contain FOG, including: meat fats and lard, cooking oil, butter, cheese and other dairy products, baked goods, and sauces. FOG accumulates in sewer pipes and causes blockages. These blockages cause sewer overflows and basement backups, which may cause FSEs to be closed down.

## **Does a facility need a Grease Trap or Interceptor?**

All FSEs should be equipped with Grease Interceptors and/or Grease Traps designed to limit the discharge of grease and oil to the public sewer system.

## **What fixtures/drains should be connected to the Grease Interceptor?**

All wastewater from food preparation operations and/or washing and clean-up operations, including but not limited to pot sinks, pre-rinse stations, work stations, soup kettles, braising pans, mop sinks and wastewater generated from exhaust fan hood cleaning operations should discharge to a grease removal device. All automatic dishwasher wastewater, excluding pre-rinse stations, should bypass the grease removal device and be discharged directly into the sewer system.

## **What size grease trap/interceptor?**

**Grease Interceptors** should have a minimum depth of 4 feet and a minimum capacity of one thousand gallons and should have sufficient capacity to provide at least 24 hour detention period for the process flow. The minimum process flow should be based on 30 gallons per seat/chair per day or based upon actual water usage for existing facilities. **Grease Traps** should have a minimum capacity of 25 gpm flow. For more sizing information on Grease Interceptors refer to the Uniform Plumbing Code 1014-0.

## **How often should Grease Traps/Interceptors be maintained?**

External Grease Interceptors should be inspected monthly by the owner(s) and cleaned by a state licensed septage hauler whenever the level of grease is 25% of the effective depth or at least every three months, whichever is sooner. Internal Grease Traps should be cleaned as needed.