



## What is needed for Restaurants and Food Service Establishments.

1. Have proper grease control equipment installed.
2. Maintain [routinely clean or pump out] grease control equipment. The City representative may require a suitable storage and flow-control facility along with an interceptor that is approved and located to be easily accessible for cleaning and inspection. Check interceptor regularly to make sure it is less than 25% full of grease and settled solids, contains outlet tees, and the structure is in good operating condition.
3. Records of on-site grease control equipment pumping, cleaning, and maintenance need to be provided to the City of Grants Pass Pretreatment Division per Municipal Code 8.50.032 [C].
4. Train staff to implement Best Management Practices for FOG.
5. Keep hoods clean. Wash hood filters in sinks that flow to grease retention devices attached to the sanitary sewer system.

REV/03/16.18

# FOG

## Fats, Oils, and Grease

Business who have operations which include food and beverage service are classified as industrial/commercial users and must have an effective FOG pretreatment system [grease interceptors] to control FOG discharge.

Municipal Code section 8.50.021 [B] [18] prohibits the discharge of Fats, Oils or Grease of animal or vegetable origin in concentrations which can contribute to interference, pass through or create an obstruction in the collection system and the plant. *[Pass through means a remaining substance that has not been treated by the Water Restoration Plant [WRP] and discharged into the river].*

Additional Pretreatment Measures are explained in the City's Municipal Code 8.50.032 which require industrial/commercial users to have all inceptors inspected semi-annually, cleaned annually, and repaired as needed.

See Municipal Code:  
<http://www.grantspassoregon.gov/316/Municipal-Code#title8>.



For more information please contact:

City of Grants Pass, Public Works  
Pretreatment Division  
101 NW A Street, Rm. 205  
Grants Pass, OR 97526 • 541.450.6123



A Pocket Guide to



# Best Management Practices for OUTSIDE grease storage:



## Container Storage:

- Store grease in leak-proof containers with tight fitting lids. DO NOT pour down sinks or drains. DO NOT pour into storm grate or on the ground. This will clog the drains and pollute streams.
- Use only containers in good condition.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use.
- Conduct regular inspections and maintenance of the container(s) in the storage area.
- Store containers away from storm drains.
- There should be no FOG residue on or around the container.

**Never Do This!**



# Best Management Practices for INSIDE the kitchen:

## Pay Attention to your Surroundings:

- Post "NO GREASE" signs above sinks.
- Use food grinders or disposals as little as possible, they fill up grease traps too quickly!
- Educate and train kitchen staff.
- "Dry wipe" pots, pans, and plates prior to dish washing. This helps prevent grease build-up within your building's sewer system and the City of Grants Pass sewer lines.
- Use strainers in sink drains to catch food scraps and other solids; empty strainer contents into trash.



***Grease build-up causes major damage to pipes and leads to sewage back-ups in your business.***

## In the Event of an Outdoor Grease Spill:

- Begin cleanup immediately.
- Do not use detergents or degreasers.
- Block or seal off nearby storm drains.
- Contact a clean-up contractor and the appropriate agency if the spill is unmanageable.
- Never hose down leaks, spills, or used clean-up materials onto nearby streets or into drains.
- Dispose of all used clean-up materials in a garbage can.

## Cleaning Floor Mats and Other Greasy Equipment:

*Wash all floor mats and grills in a mop sink so the wastewater goes to a grease retention device. Never clean this kind of equipment in an area where wastewater can flow to the gutter, storm drain or street.*

In the event of a backup, call: 541-450-6115

## Why is the Installation of Grease Control Equipment Required?

Fats, oils and grease can cause serious problems to the sewer system and to the restaurant or food service establishment. Problems include:

- Raw sewage overflows due to blocked sewer lines.
- Rancid odors.
- Potential to expose individuals to microorganisms that can cause hepatitis and gastroenteritis.
- Expensive cleanup, repair and replacement of damaged property.

*Sizing and requirements of interceptors can be found in the State of Oregon Building Codes Division, Plumbing Specialty Code of Oregon.*

<http://www.oregon.gov/bcd/codes-stand/Pages/plumbing.aspx>