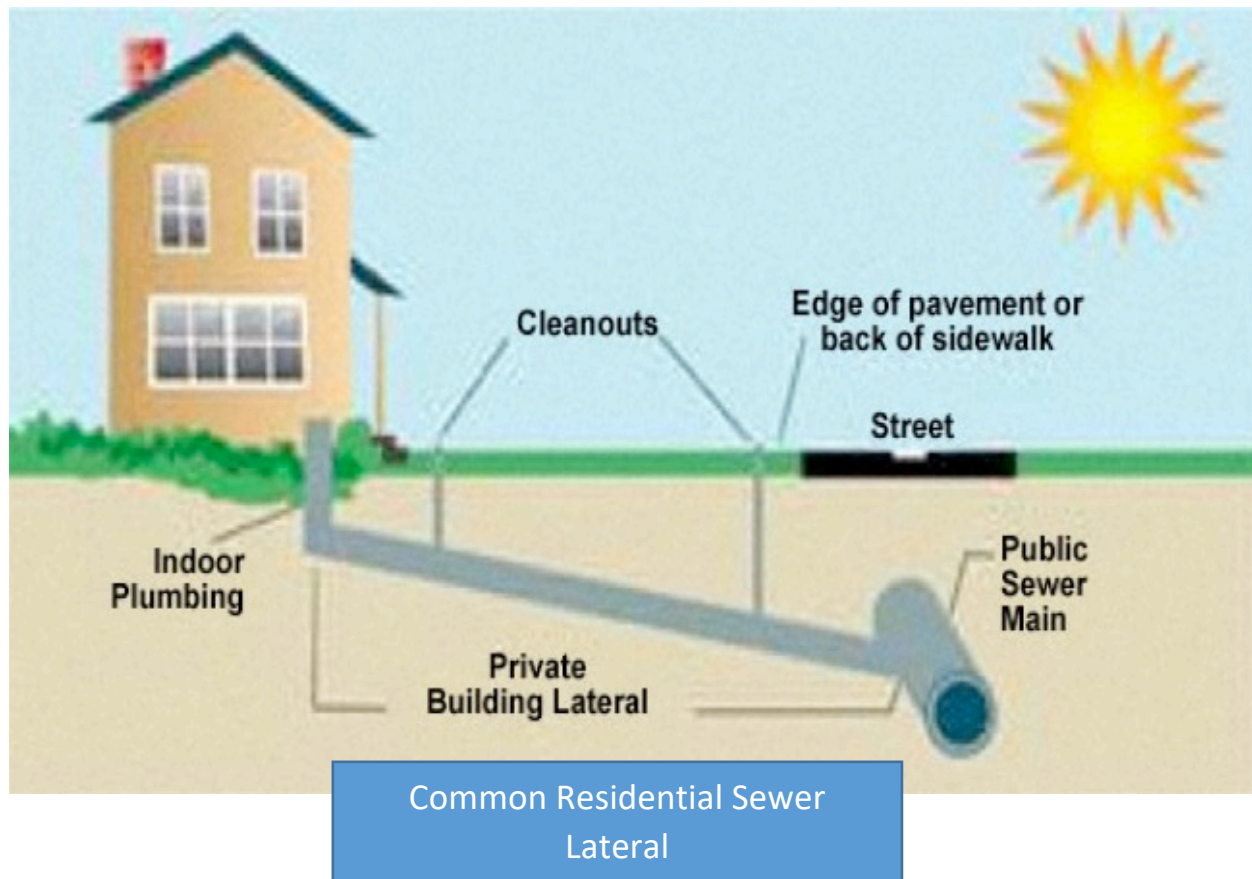


Fats, Oils & Grease (FOG) Program



Fats, Oils, and Grease (FOG) enter the sanitary through sinks, floor drains, dishwashers, and other kitchen equipment plumbed to the sanitary sewer. FOG and solid food waste entering your drains may cause blockages in either your plumbing or the sanitary sewer lines by building up along the walls of pipes. This can lead to sanitary sewer overflow inside your home, business, adjacent buildings, streets, or the environment. These spills are a safety hazard that can endanger public health and impact the health of our creeks and Monterey Bay.

FOG hardens as it flows down the sewer pipe and attaches to solids normally found in the sewers forming clumps. These clumps start to stick to the sides of the pipes and slow down the flow of sewage. The situation worsens until the pipe is clogged and sewage starts to back up in your house or in your yard! The result is a mess that no one wants! Fats, oils, and greases are usually byproducts of cooking. The easiest way to help prevent backups and sewage overflows is to keep FOG out of the system.

Here's what you can do to help

- Do not pour oil, grease, or fats down the drain.
- Soak up the grease after frying with paper towels and put in the trash.
- Pour larger amounts of used cooking grease into a container with a lid. Refrigerate to harden, and then place in the trash. (Great way to recycle containers from take-outs.)
- Minimize the use of your garbage disposal. Put food scraps into the garbage.
- Scrape grease material and food scrapes from cookware.
- Never pour motor oils down the drain! This is illegal.



Tips for Restaurants

- Train employees to properly handle used fat, oil and grease
- Dispose of all fat, oil and grease in an appropriate recycling bin
- Post "No Grease" signs over sink and floor drains.
- Dispose of all fat, oil and grease in an appropriate recycling bin.
- Install a grease interceptor, grease trap, or oil/water separator that is sized to handle the grease or oil produced at your business.
- Have an approved grease and oil removal company regularly maintain your grease interceptor or oil/water separator. Keep records of when your equipment is cleaned.

Grease Interceptors and Traps

Grease interceptors and traps are designed to prevent grease, oil, solids and other debris from entering the waste stream, where it becomes a problem by clogging sewers and disrupting the water flow in the system. They capture those wastes and contain them until a waste hauler or pumper service can properly remove them. The following are suggestions for grease interceptors and traps maintenance:

- A grease trap should be checked quarterly and maintained to ensure it is properly working.
- They should be monitored closely and have a consistence pumping schedule to ensure proper operations.
- Backups, odors and drainage problems are all signs that a grease trap is not functioning as it should.
- Train all staff on the location, purpose, function, and proper maintenance of grease traps on an annual basis or more frequently, dependent upon staff turnover.
- The most important management procedure for grease traps is that a company representative be present during any cleaning, pumping or skimming performed by a vendor.

Dry Cleanup

Practice dry cleanup. Remove food waste with “dry” methods such as scraping, wiping, or sweeping before using “wet” methods that use water. Wet methods typically wash the water and waste materials into the drains where it eventually collects on the interior walls of the drainage pipes. Do not pour grease, fats or oils from cooking down the drain and do not use the sinks to dispose of food scraps. Likewise it is important to educate kitchen staff not to remove drain screens as this may allow paper or plastic cups, straws, and other utensils to enter the plumbing system during clean up. The success of dry cleanup is dependent upon the behavior of the employee and availability of the tools for removal of food waste before washing. To practice dry clean up:

- Use rubber scrapers to remove fats, oils and grease from cookware, utensils, chafing dishes, and serving ware.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.

Spill Prevention

Preventing spills reduces the amounts of waste on food preparation and serving areas that will require clean up. A dry workplace is safer for employees in avoiding slips, trips, and falls. For spill prevention:

- Empty containers before they are full to avoid spills.

- Use a cover to transport interceptor contents to rendering barrel.
- Provide employees with the proper tools (ladles, ample container, etc.) to transport materials without spilling.

Tips for the Automotive Sector

Employees need to be trained before they begin handling and disposing of hazardous materials, and they need to be re-trained whenever new procedures or new equipment is implemented.

Floor Cleaning

- Keep the floor clean - catch leaks and place the liquid in appropriate containers.
- If a small spill occurs, clean it up immediately with industrial absorbent material or shop towels. (Never clean spills by hosing them down with water).
- Use dry floor cleaning methods. (This includes sweeping and vacuuming).
- Use non-toxic soaps to clean floors (pH 5.5 to 9.5).
- If you wash the floors with water, ensure wastewater is collected and heavy metals and grease are removed before the water is discharged to the drain.

Floor Drains

- Perform vehicle maintenance in areas where there are no floor drains.
- If there are floor drains present in work area, seal them off or cover with absorbent pads during work to prevent spills from entering drains.
- Never have floor drains present in areas where hazardous material is stored or ensure that the drains are sealed.
- All floor drains should be sealed unless connected to a holding tank, a sump or an oil/sand separator.
- Shop wastes should never be drained into a storm drain, the sewer system, surface water or onto the ground.

Waste Management

- Waste fluids include motor oil, power steering fluid, transmission fluid, brake fluid, antifreeze and coolant.
- Use containers that are in good condition to store waste and replace leaky containers immediately.
- Label all raw material containers and have SDS sheets readily available so employees know what they are working with.
- Each station should have separate, labeled containers for each waste, or labeled waste sinks which discharge to appropriate waste holding tanks.
- Never place incompatible wastes in the same containers or in close proximity to each other. They may cause an explosion, fire or corrosion.
- Each service bay should have a waste collection station.

- Always keep container lids or bung holes closed except when filling or emptying containers.
- Carefully transfer vehicle liquid waste directly into the receiving container.
- Put wastes in separate, labeled containers that won't leak or corrode and that are hard to overturn.
- Make sure containers are empty before placing them in the waste disposal bin.
- Post a list detailing how to dispose of different wastes.

Grease Haulers in Monterey County	
*Sites that except FOG for disposal, recycling or rendering	
All Valley Environmental, Inc.	(559) 498-8378
Ameriguard Maintenance Services	(800) 347-7876
Bay Pumping	(831) 422-6436
Greenline/Tom's Septic Tank Service	(831) 422-2298
P.S.T.S (Peninsula Septic Tank Service)	(831) 659-2465
Pioneer Liquid Transport	(408)287-5800
*SeSequential	(800) 447-3794
*Monterey One Water	(831) 424-1108

Spill Prevention, Cleanup and Response

- Keep emergency spill equipment and clean-up kit(s) in areas where there is a potential for spills.
- Keep SDS forms in an accessible location.
- Designate one person to be in charge in the event of a spill.
- Contain the spilled material to prevent it from reaching drains.
- Immediately apply absorbent to spilled material.
- Provide detailed instructions for employees regarding clean-up procedures, including how to handle fires and explosions.
- Instruct employees to report spills immediately including the material type, approximate volume and drainage system it had entered

FOG Public Education Outreach

The City of Salinas is participating in the Southern Monterey Bay Dischargers Group with the goal of partnering with the Monterey One Water and other local agencies on a fats, oils and grease program (FOG) and continued participation in an effective public outreach program. The City of Salinas has continued participating with the Group to develop a regional public education program for users of the system for the purpose of reducing grease problems in the collection system.

The education campaign typically includes newspaper ads (three in English, one in Spanish), radio ads on two local stations and theaters ads in a major Salinas movie outlet. The Southern Monterey Bay Discharges Group directed resources to a multi-agency web site for fats, oils and grease information at [www.clogbusters.com](http://www.clogbusters.org/). The regional program will be modified yearly as conditions warrant.

<http://www.clogbusters.org/>

ClogBusters.org
Southern Monterey Bay Dischargers Group

August 30, 2018

COOKING OIL RECYCLING

GreenWaste Recovery Pickup
Single-family residents may request Used Oil Recovery Kits for collection of cooking oils, and correctly place in the containers provided and set out next to the recycle cart on collection day.
For residents in Carmel-by-the-Sea, Del Rey Oaks, Marina, Pacific Grove, Pebble Beach CSD, Sand City, and Seaside
831.920.6707 | www.greenwaste.com

MRWMD Household Hazardous Waste Drop-Off
Residents in western Monterey County may drop-off up to 10 gallons of used cooking oil at District's Household Hazardous Waste Facility; open Tuesday to Saturday from 9 am-4 pm.
14201 Del Monte Blvd, 2 miles north of Marina | 831.384.5313 | www.mrwmd.org

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STOP THE CLOG

- Do you have frequent sewer line backups?
- Do you call the plumber more than twice a month?
- Do roots grow in your sewer line?

If so, you could be a victim of "The Clog."

Cooking fat, oil and grease (FOG) is a leading cause of sewer pipe clogs. FOGs cool and congeal on the inner walls of sewer lines and on tree roots that grow in them, much like arterial sclerosis in our bodies. The resulting clog restricts sewage flow, which can back up in your home or property, or even in the street. In fact, kitchen grease is a leading cause of sewer spills into the Monterey Bay.

HOW DO SEWER CLOGS CAUSE SPILLS & BEACH CLOSURES?
Most storm drains flow to the Monterey Bay National Marine Sanctuary. ... [read more](#)

HOW CAN I HELP?
Six tips for clean drains ... [read more](#)

GOT A CLOG?
On plumbers, snakes, and other clog removal methods ... [read more](#)

WHAT ELSE IS BEING DONE?
Businesses play an important role, too ... [read more](#)

WATCH THE LATEST TV ANNOUNCEMENT