Residual fats, oils, and grease (FOG) are by-products that food service establishments must constantly manage. Typically, FOG enters a facility's plumbing system from ware washing, floor cleaning, and equipment sanitation.

Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates on the interior of the sewer collection system pipes. The best way to manage FOG is to keep the material out of the plumbing systems.

pipe patrol

ReWa is the local wastewater treatment provider for Greenville County, and parts of Anderson, Laurens, Pickens and Spartanburg Counties. Our goal is to promote a cleaner environment and protect the public health and water quality of the Upstate waterways, while providing and developing the necessary sewer infrastructure for growth.

We promote a variety of public education campaigns that aim to increase awareness of how our day-to-day behaviors can directly impact the local water environments in the Upstate.
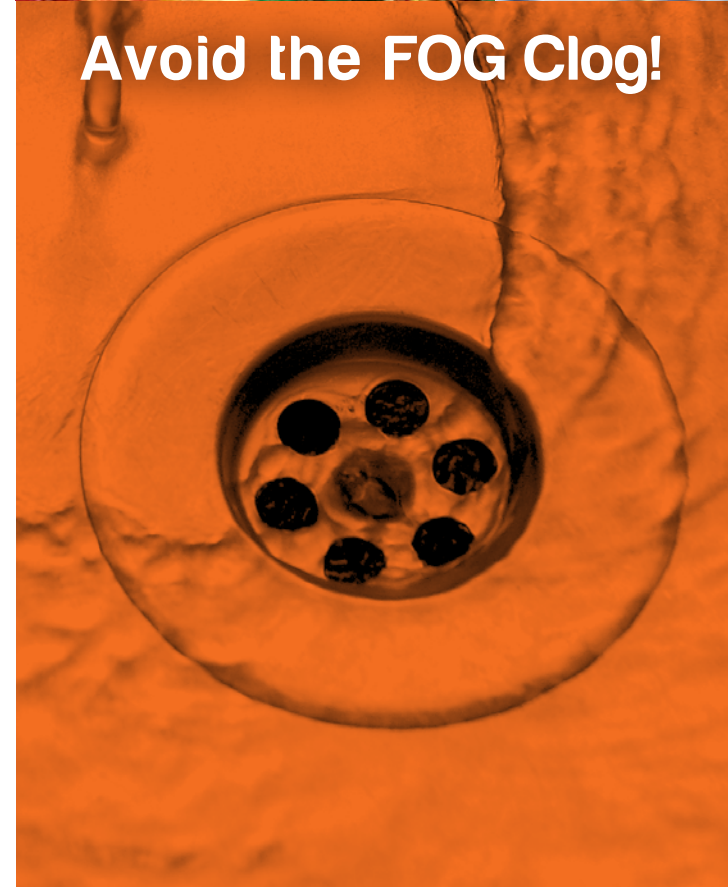
CHECK US OUT!
www.ReWaOnline.org
www.PipePatrol.org

pipe patrol

For Food Service Establishments

Avoid the FOG Clog!

Who Handles FOG?

Any facilities which cut, prepare, cook, fry, bake or service food:

- Hotels
- Restaurants
- Bakeries
- Take-out restaurants
- Caterers
- Grocery Stores
- School Cafeterias
- Church kitchens
- Assisted Living Facilities
- Hospitals
- Prison Cafeterias

All of these Food Service Establishments (FSEs) fall under Grease Control, in the Sewer Use Regulation developed by Renewable Water Resources (ReWa) and its collaborating agencies. Any facilities that are proposed, constructed, expanded, renovated, reconstructed, or change ownership must meet the requirements prior to opening, expanding or reopening.

Recommendations:

In-ground grease interceptors vs. under-the-sink traps

In-ground grease interceptors and under-the-sink 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 transporter, pumper service or the food service establishment (FSE) can properly remove them. Both interceptors and traps are inspected annually by a Commercial Pretreatment Inspector for proper maintenance.

The following are suggestions for under-the-sink traps:

- Traps must be maintained and cleaned on weekly, monthly or quarterly schedules as determined by the Commercial Pretreatment Inspector.
- Train all staff on the location, purpose, function and proper maintenance schedule. All staff on FSE site must be able to open trap with proper tools for Pretreatment Inspector.
- Backups, odors and drainage problems are all signs that your trap is not functioning properly. Proper installation of screens on all kitchen drains is required.

PLEASE NOTE: For new construction or remodeling, a Food Service Establishment (FSE) must contact a Commercial Pretreatment Inspector for sizing assistance.

## Proper Cleaning Techniques:

Traps

- Complete pump out by approved Transporter.
- Complete pump out by FSE personnel with shop vac or other techniques. Dispose of contents in trash. Contact Commercial Pretreatment Inspector for more information.

In-ground Grease Interceptors

- In-ground grease interceptors must be maintained on a minimum quarterly basis by an approved transporter. Alternate maintenance schedules may be approved by the Commercial Pretreatment Inspector.
- Train all staff on the location, purpose, function and proper maintenance schedule.
- Backups, odors and drainage problems are all signs that your in-ground grease interceptor is not functioning properly. Proper installation of screens on all kitchen drains is required.
- The most important management procedure for in-ground interceptors is that a FSE manager or representative be present during any cleaning performed by a transporter. Transporters must pump out the grease interceptor completely. No skimming is allowed.

Visit www.pipepatrol.org for a list of haulers and installers for FSEs.
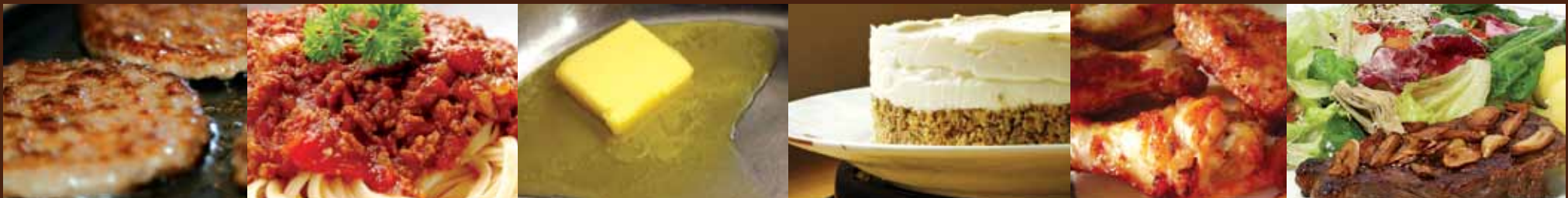
Visit www.PipePatrol.org for more info.