

FATS, OILS, and GREASES (FOG)

FOG CONTROL GUIDELINES FOR FOOD SERVICE ESTABLISHMENTS (FSE)



WHAT IS AN FSE?

An FSE refers to any facility engaged in **preparing food for consumption by the public**. Examples include restaurants, hotels, hospitals, donut shops, and commercial kitchens.



WHY IS FOG AN ISSUE?

FOG solidifies in sanitary sewer pipes as it cools, **restricting the flow of wastewater**. Eventually the wastewater cannot pass and overflows onto city streets. These spills flow to our local waterways and the ocean, **posing health risks and environmental hazards**.



HOW DO FSE OPERATORS PREVENT SPILLS FROM FOG DISPOSAL?

By following **best management practices for handling FOG**, as well as **properly operating and maintaining grease interceptors and grease traps**, FSEs can control the amount of FOG entering the City's sanitary sewer system. These practices are listed on the other side of this fact sheet.

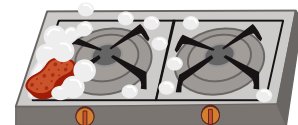
HOW CAN FOG ENTER THE SANITARY SEWER SYSTEM?



WARE WASHING



FLOOR CLEANING



KITCHEN EQUIPMENT
SANITATION

In order to reduce sewer spills and protect public health, Pasadena Municipal Code 8.14 regulates the disposal of FOG from all FSEs that discharge wastewater into the City's sanitary sewer system.

Pipe with congealed FOG



BEST MANAGEMENT PRACTICES (BMPs)

CONTAIN

Dry-wipe or remove food waste from dishware and pots prior to washing

Install screens in all sinks, floor sinks, and floor drains

Use dry methods like rags, absorbent materials, sweeping, **to clean up spills** prior to mopping

Oversee grease interceptor's clean out to ensure complete removal of solids

DISPOSE

Dispose of food waste in a special recycling container or the trash

Never pour grease or cooking oil into a sink, floor drain, dumpster, or storm drain

Dispose of used oil or grease in a designated container that is kept free of spills and sealed

Discharge mop water through a fixture that is connected to the grease interceptor

MAINTAIN

Clean screens frequently into the trash or food waste recycling container

Inspect grease containers daily to avoid overfilling

Inspect solid separators daily to prevent excessive accumulation of food solids

Keep proper maintenance records of activities to ensure compliance is being met

HOW TO PROPERLY DISPOSE OF COOKING OIL AND GREASE



STEP 1

Let cool



STEP 2

Pour into container



STEP 3

Place in plastic bag



STEP 4

Throw in garbage

For more information, contact the Department of Public Works Stormwater Program Administrator at **626-744-3929** or **dpetschauer@cityofpasadena.net** or scan the QR code (<http://bit.ly/42fgIA1>) for information on the City's Municipal FOG Ordinance.

