

# FATS, OILS, AND GREASE (FOG) HANDLING BMP FACTSHEET 11

Rev. 04/2019



## Targeted Pollutants

Sediment	
Nutrients	
Trash	
Metals	
Bacteria	
Oil & Grease	X
Chemicals	
Salt	

## Objectives

Cover	X
Contain	X
Educate	X
Reduce/Minimize	X
Product Substitution	

## DESCRIPTION

Fats, oil, and grease (FOG) are a byproduct of restaurant activities and if handled incorrectly they can have negative impacts on wastewater collection, treatment facilities, and natural waterways. These type of pollutants can degrade water quality and impair the health of fish and wildlife habitats. Most wastewater collection system blockages can be traced to FOG. Blockages in the wastewater collection system are serious, because they cause sewage spills, manhole overflows, or raw sewage backups in homes and businesses. Grease may not appear harmful but it congeals and causes grease mat buildup on the surface of settling tanks, digesters, and the interior of pipes and other surfaces which may cause serious problems in infrastructure. Anytime there is an overflow in the sewer system this creates the potential for harmful pollutants, pathogens such as viruses and bacteria to discharge into storm drains which flow directly into creeks, streams and rivers! In addition to clogging pipes, FOG itself is a group of harmful pollutants that can wreak havoc on natural processes and ultimately kill fish and other organisms. In order to protect our natural resources and the health and safety of individuals it is important to follow basic Best Management Practices (BMP) when handling fats, oils, and greases.

## INSIDE GUIDELINES

Food service facilities should provide suitable and adequate grease and oil interceptors that must be regularly inspected, cleaned and maintained in accordance with the established BMPs to minimize spills through good housekeeping practices, and to provide guidance and training to employees on proper BMP practices.

- Do not pour or scrape FOG down any drain
- Witness all grease trap or interceptor cleaning to ensure proper cleaning.
- Do not put enzymes or additives directly into interceptors or traps in order to reduce your cleaning schedule.
- Train kitchen staff to scrape excess food particles and liquid grease into dry trash or a separate container. Use paper towels to wipe excess grease from utensils and work areas.
- Post Fort Belvoir Grease Management Guide above sinks and dishwasher.
- If clean-up sink drains to an under-the-sink grease trap, lower final discharge temperature as not to melt grease and pass through trap.
- Clean up grease spills with absorbent materials.
- Clean hood filters and kitchen floor mats. Discharge wastewater to your interceptor.
- Collect used grease and oil in a proper container. Check for possible leaks, avoid overfilling the grease drums, and ensure drum lids are tight.
- Maintain a service record for maintenance activities and routine inspections.
- Properly label all collection containers.

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## OUTSIDE GUIDELINES

**The responsibility does not stop in the kitchen!** The proper storage and disposal of used grease and oils is just as important as the use of the grease interceptors. The proper BMPs for outdoor grease and oil storage containers includes:

- **Clean up *any* spills immediately with absorbent pads or other dry methods** - Other dry methods include food grade paper, paper towels, and newspaper. During the transportation of used greases from indoor to outdoor storage containers spills can happen. No matter how small the spill it is important it is cleaned up properly and *promptly*. If spill is not cleaned up the next rain event will wash it into the nearest storm drain.
- **Cover outdoor grease and oil containers** - Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Such an overflow will eventually reach the storm water system and nearby streams.
- **Locate grease dumpsters and storage containers away from storm drain catch basins** - The farther away from the catch basin, the more time someone has to clean up spills or drainage prior to entering the storm drain system. Be aware of oil and grease dripped on the ground while carrying waste to the dumpster. Schedule regular pickups of grease and oil storage containers.
- **Routinely clean kitchen exhaust system filters** - If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains. Dispose of any cleaning materials properly.
- **Inspect dumpsters and containers** regularly for any damages, leaks, or other deficiencies.
- **Do not wash any kitchen mats, grills, and other equipment outside or throw any wash water outside.** Greasy equipment should be wiped down prior to washing.



## MAINTENANCE/GOOD HOUSEKEEPING

- Inspect dumpsters and containers regularly for any damages, leaks, or other deficiencies.
- If spills are present during inspection, properly clean-up spill. FOG clean-up methods include placing absorbent litter, rubbing the absorbent litter into the FOG, and sweeping up litter once complete. **DO NOT WASH FATS, OILS, AND, GREASE DOWN STORM DRAIN OR BEST MANAGEMENT PRACTICE!**
- Ensure drum lids are tightly secured.
- Maintain a service record for maintenance activities and routine inspections

## SPILL RESPONSE PROCEDURES

In the event of a spill or leak follow the appropriate Spill Response Procedures posted at your facility or refer to the BMP Factsheet Overview.

- **Survey the incident** from a safe distance. Identify the source of release and the material being released.
- Call the Ft. Belvoir Fire Department if spills are *greater than 5 gallons*. If ANY amount of leaked materials has entered a storm drain or waterway call the Ft. Belvoir Fire Department at 703- 781-1800 and DPW Environmental Division (Env. Div.) at 703-806-3694.
- Provide the Safety Data Sheet of the spilled material to the spill response personnel.
- Fill out Spill Incident Report in your SWPPP.
- **REPORT ALL SPILLS TO DPW/ENV. DIV AND THE FIRE DEPARTMENT!**

### REPORT SPILLS TO DPW/ENV. DIV. BY:

- E-mailing your Spill Incident Report to [gerald.j.sheehan3.civ@mail.mil](mailto:gerald.j.sheehan3.civ@mail.mil)
- Calling 703-806-3694

# Grease Management Guide

## FATS, OIL AND GREASE (FOG) CLOG PIPES!

Fats, oil, and grease (FOG) are byproducts of food service activities and if disposed of incorrectly, can easily pollute our natural waterways and clog sanitary sewer pipes. Clogged pipes cause sewage backups and overflows into storm drains and create environmental and health problems.



## DO'S & DON'TS



**DO** dump FOG into grease trap, grease interceptor, and grease drums.

**DO** wipe off dishes, pots, pans and cooking utensils before rinsing or washing.

**DO** cover outdoor grease and oil containers so no stormwater comes in contact with FOG.

**DO** locate grease dumpsters and storage containers away from storm drain and curb inlets.

**DO** routinely clean and maintain kitchen exhaust system filters and your grease traps.

**DO** clean up *any* spills properly and promptly with absorbent pads or other spill materials and properly dispose of cleaning materials.

**DO** inspect dumpsters and containers regularly for any damages or leaks.



**DON'T** overfill the grease drums.

**DON'T** pour FOG down the floor drain, sinks or toilet.

**DON'T** leave dumpster or FOG containers uncovered.

**DON'T** dump oil or grease on the ground or in a storm drain.

**DON'T** forget to have your grease trap regularly cleaned and maintained.

**DON'T** leave FOG spills on the ground where they can come in contact with stormwater.

**DON'T** use damaged or leaky dumpsters and Containers.

**Call Ft. Belvoir Fire Department and DPW Environmental Division if spills are greater than 5 gallons or if ANY leaked material has reached storm drain or waterway.**

**Fort Belvoir Fire Department (703)781-1800**

**DPW Environmental Division (703)806-3694**