

## **CONTROL OF FATS, OILS, AND GREASE (FOG) FOR YALE HOSPITALITY OPERATIONS**

Fats, oils, and grease (“FOG”) in kitchen wastewater cause the eventual clogging of the kitchen and city sewer lines. This can cause sewer back-ups and floods in the kitchen and even in nearby buildings. FOG builds up on the piping walls, narrowing and clogging the drain lines, and requiring mechanical or other clearing to restore flow. FOG also requires more treatment down at the local wastewater treatment plant.

### **Safety Guidelines**

- Never pour FOG down any kitchen drains, even those that are connected to a grease trap.
- FOG should be collected in containers for recycling. FOG containers must be labeled, and the outdoor drums kept in secondary containment.
- Scrape all plates and pots, pans, and containers into solid food waste containers. Food waste is required to be recycled and kept separate from normal trash.
- Strainers should be in place at all rinsing sink locations. Strainer debris must be placed in the solid food waste containers.
- Use of garbage disposals (food grinders) is prohibited. All of these should have been removed.
- Wipe grease from pans prior to rinsing and washing.
- Inspect automatic grease recovery units daily. FOG collected by these units should be placed in the FOG drums.

*Following these requirements will keep drain lines clear and ensure compliance with DEEP wastewater discharge permit stipulations.*