

NEED MORE INFORMATION?

For questions about FOG, Best Management Practices, local ordinances or to report a problem, contact the sewer district in your area or call the pretreatment folks at Boise City Public Works — 384-3901

Boise City Public Works
Pretreatment Program
384-3979

Garden City
Public Works Department
472-2900

Bench Sewer District
375-5653

West Boise Sewer District
Pretreatment Office
384-3991

Northwest Boise Sewer District
344-5991

Eagle Sewer District
Pretreatment Office
384-3993

For more information on grease trap or interceptor installation, or FOG-related services near you, check the Yellow Pages.



Boise City Public Works
Pretreatment Program
520 W. Idaho St. • Boise, ID 83702
(208) 384-3900 • TTY 800-377-3529
www.cityofboise.org/public_works/services



AVOID THE CLOG... KEEP OUT THE FOG

A Guidebook



FAT, OIL and GREASE
management for
commercial kitchens
in the Treasure Valley.

WHAT IS FOG?

FOG is fat, oil and grease. About 30 percent of what we eat is FOG. Foods high in FOG include meats, sauces, gravies, salad dressings, deep-fried dishes, pastries, cheese, butter and many others.

WHY IS FOG A PROBLEM?

- FOG is the cause of most sewer line blockages
- When sewer lines become blocked, raw sewage may back up onto streets, parking lots, and into nearby businesses and residences — not a pretty sight!
- Clean-up is disgusting, difficult, time-consuming and costly.
- Sewer backups are a serious health hazard.
- If the clog originates in your kitchen, your business is likely to be the first affected!
- The food service/restaurant owner is liable for all clean-up costs if found to have caused the backup.
- When fat, oil and grease reach wastewater treatment facilities, they can be expensive to remove. Higher maintenance costs are passed on to sewer users.
- Pretreatment inspectors routinely inspect kitchens and food service establishments to ensure compliance with regulations. Persistent violators face fines and penalties.
- Boise City Public Works maintains several video sewer cameras capable of tracking problems visually within the sewer system. Many FOG problems are identified this way.
- FOG can damage fish and wildlife habitat in the Boise River and pollute our groundwater.

Meat
Sauce
Gravy
Salad dressing
Fried food
Hood filters
Grill scrapings
Cheese
Butter
Oil

TIPS TO GET YOU STARTED

Identify FOG sources
in your business

Evaluate your current
FOG disposal methods

Verify that your current
FOG disposal methods
meet local regulations.
For a compliance review
call 384-3993.

Develop a FOG
disposal plan

Train kitchen staff in
proper FOG handling
and disposal methods

Display the FOG poster
as a reminder

EQUIPMENT CLEANING

- The following items are cleaned in such a manner that all wash water goes to the sanitary sewer or is hauled off-site. For example, never clean outside in the alley or parking lot.:
 - Grease filters
 - Floor mats
 - Floors (mop and rinse water)
 - Grills
 - Hood vents
 - Other _____

DUMPSTERS AND RECYCLING CONTAINERS

- Containers are always covered.
- No signs of leaks or missing drain plugs.
- Spills are picked up immediately.
- Wash water is collected and sent to sanitary sewer.

SPILL RESPONSE

- In case of a grease spill, absorbents such as cat litter are readily available.
- Employees are trained:
 - to control and clean up spills.
 - to call for emergency assistance.

POST INFORMATION

- Place your FOG poster where all staff will be reminded — near a time clock, dishwasher or sink. To order additional posters and brochures, contact Boise City Public Works Pretreatment at 384-3993.

SEWER AND STORMWATER PROTECTION CHECKLIST

GENERAL

- All management personnel have reviewed this brochure and poster.
- All employees have been advised of Best Management Practices (previous page).

GREASE TRAPS/INTERCEPTORS

- Grease traps are located inside the facility, usually under the sink.
- Grease interceptors are located outside the facility buried in the ground.
- Frequency of pumping or removing grease every: ___ days, ___ weeks, ___ months.
- All records of grease pumping are kept for three years as required by ordinance.
- The following fixtures are connected to a grease interceptor:
 - Wall- or floor-mounted sinks
 - Automatic dishwashers
 - Floor drains
 - Other _____

FAQ:

WHAT ARE BEST MANAGEMENT PRACTICES?

These are practices that have been shown to reduce FOG-related problems and costs. Also known as BMPs, they help your kitchen run more smoothly, avoid sewer backups, service interruptions, and penalties for improper handling or disposal. Train all employees to use BMPs! Contact Boise City Pretreatment for a BMP training manual.

SEWER OR STORM DRAIN?

There is a BIG difference! In general, drains inside a building are connected to the sanitary sewer and outside drains (except for capped cleanouts) are connected to the storm drain system. When something enters the storm drain system, it does not receive any treatment. That means whatever goes down the storm drain will come out in the Boise River or make its way into our groundwater... also known as your drinking water!

DO I NEED A GREASE TRAP OR INTERCEPTOR?

Yes, almost all food service-related operations require suitable and adequate grease abatement equipment.

WHAT ABOUT BIO-TREATMENT?

Many companies market biological additives that claim to treat FOG and reduce maintenance costs. Some products contain micro-organisms which are supposed to consume the FOG when added to floor drains, grease traps or interceptors. While suitable for use to keep under-floor drain lines clear, the use of these products in grease traps and interceptors can result in pass-through and interfere with normal operation of the grease abatement device. If City inspectors find a problem, the food service/restaurant owner will be liable, not the bio-additive vendor.

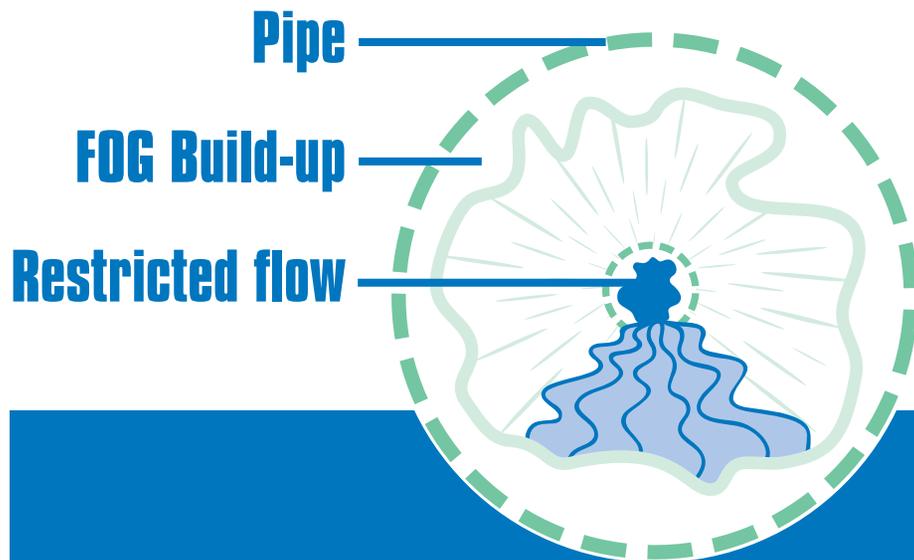
CAN I USE HOT WATER TO LOOSEN A CLOG?

When faced with a slow or blocked sink, don't run hot water, detergents or degreasers down the drain. This only moves a FOG clog farther downstream, affecting more of your neighbors. It also keeps your grease trap or interceptor from operating effectively. Regular maintenance and physical or mechanical cleaning are the required Best Management Practice (BMP).

BEST MANAGEMENT PRACTICES

DO'S

1. DO scrape all food scraps and grease solids into the garbage.
2. DO collect excess frying grease in a separate container for proper disposal.
3. DO schedule regular cleaning for grease interceptors/traps.
4. DO inspect your grease interceptor/trap monthly to ensure it is working properly.
5. DO clean up grease spills with absorbent material (e.g. cat litter) and put into dry trash.
6. DO clean hood filters, floor mats, fry racks, etc. inside your kitchen.
7. DO dispose of mop water and carpet shampoo wastewater into your mop sink.
8. DO call 384-3993 for additional information.



DON'TS

1. DON'T rinse off food scraps and grease from plates, pots and pans using hot water and flush down your kitchen drain.
2. DON'T pour FOG (salad oils, butter, shortening, grease, cooking oil, soups) down your kitchen drains.
3. DON'T put enzymes or other additives directly into grease interceptor/trap in order to reduce cleaning schedule.
4. DON'T wait for city inspectors to tell you to clean you grease interceptor/trap.
5. DON'T use water to spray down grease spills into an outside drain.
6. DON'T clean greasy equipment outside.
7. DON'T dump mop water or carpet shampoo wastewater outside.
8. DON'T get lost in the FOG.

