

AVOID CLOGS



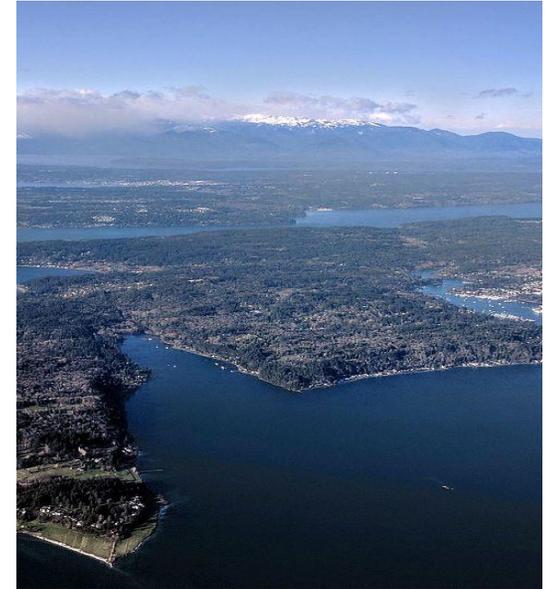
FIGHT FOG!

CONTACT

Joel Goodwin
Operations Project Manager
jgoodwin@bainbridgewa.gov
206.780.3583 (office)



BUSINESS CUSTOMERS



HELP KEEP OUR WATER CLEAN! AVOID PUTTING F.O.G. THROUGH YOUR DRAIN.



WHAT IS F.O.G.?

F.O.G. is an acronym for **Fats, Oil, and Grease**. When these are washed down the drain they can cause many problems in the sewer system. Liquidized grease and fat from animal products will solidify and clog pipes similar to a clog in a human artery. Blockages can cause sewage backups, resulting in expensive cleanup costs for the city and more importantly, for YOU the business owner. The most common accumulation comes from your daily dishwashing process. Therefore, maintaining good F.O.G. management habits are essential to preventing sewer problems and expenses. Blockages created by F.O.G. in the sewer system could result in overflow, causing untreated sewer water to dump into our islands various bodies of water.

Sewer Blockage Formation



The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.

BEST MANAGEMENT PRACTICES FOR A F.O.G. FREE KITCHEN

Install a grease interceptor or trap!!

The best solution against FOG is to install a grease interceptor/trap. These devices are like catch basins with baffles and designed to intercept fats, oils, and grease. They can be installed above ground or below ground by a plumbing professional.



Maintain your grease interceptor or trap

A grease interceptor or trap is required to undergo regular maintenance and cleaning by a certified professional. If the interceptor has accumulated over 25% by volume of food or FOG it will not work properly.

Maintain a FOG Log

Keep a maintenance log for your interceptor or trap. Your log should include who performed the service, the date cleaned, and how much waste was removed.

Maintain a spill kit

If FOG does spill you need the ability to swiftly clean up.

Replace garbage disposal

Install a solids interceptor instead.

Scrape greasy food scraps into the garbage

This will keep grease and food out of the sewer system.

Provide sink(s) plumbed to a grease interceptor

This will allow employees to wash grills, floor mats, dishes, and all greasy equipment into a central location attached to a grease interceptor.

Install and maintain screens

Place screens in all sink and floor drains.

Educate employees

Notify all employees of best management practices for a FOG free kitchen.