

## Water Protection Checklist

### Grease Traps/Interceptors

- Grease trap is located inside the facility.
- Grease interceptor is located outside the facility.
- Frequency of pumping or removing grease: every\_ weeks, \_ months, \_ years.
- All records of grease pumping are kept for three years as required by ordinance.

The following fixtures are connected to a grease trap or interceptor:

- Wall-or floor-mounted sinks
- Floor drains
- Automatic dishwashers
- Other \_\_\_\_\_

### 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:

- Grease filters
- Floor mats
- Floors (mop and rinse water)
- Grills
- Other \_\_\_\_\_

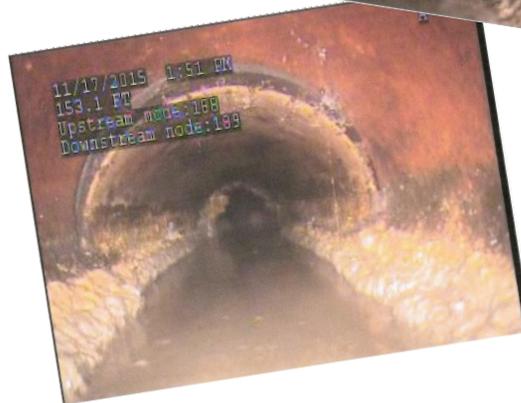
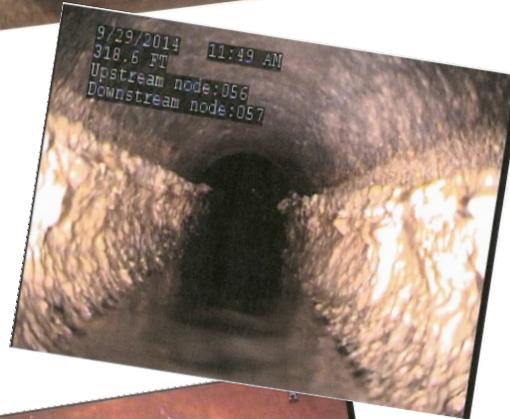
### Dumpsters and Recycling Containers

- Containers are always covered.
- No signs of leaks or missing drain plugs.
- Spills are picked up regularly.
- Wash water is collected or 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.

## F.O.G. Clogged Pipes in Nampa



### City of Nampa Wastewater

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Nampa, Idaho 83687

## Avoid the Clog Keep Out the F.O.G.



A guidebook on  
Fat, Oil, and Grease management  
for commercial kitchens in the  
Treasure Valley.

Information, laws, and best  
management practices to keep your  
life simple.



City of Nampa  
Wastewater Division

{ Tel: (208) 468-5851 }

# Why Should I Care about F.O.G.?

## What is F.O.G.?

F.O.G. is Fat, Oil and Grease found in most kitchens and food service establishments. About **30 percent** of what we eat is F.O.G. - foods high in F.O.G. include meats, sauces, gravies, salad dressings, deep-fried dishes, cookies, pastries, cheese, butter and many others.



Technically speaking, F.O.G. is any solid or viscous substance, including grease which can block the flow in a sewer, or otherwise interfere with the operation of the wastewater treatment system.

## Why is F.O.G. a Problem?

F.O.G. is a big problem. In fact, it 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. If the clog originates in your kitchen, your business is likely to be the first affected!

## Who Pays?

Someone has to pay for sewer blockage clean-ups, and if your business is found responsible, it could be you! Here's how it works:

*A sewer system user who causes a deposit or obstruction or causes damage or impairs the public sewage treatment system is liable for any expense, loss or damage created by the discharge. Uncorrected violations may result in termination of sewer service.*

Pretreatment inspectors routinely inspect kitchens and food service establishments to ensure compliance with local regulations.

## Best Management Practices

These are practices that have been shown to reduce F.O.G.-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! For F.O.G. guidelines and BMPs, see poster.

## Safe F.O.G. Disposal

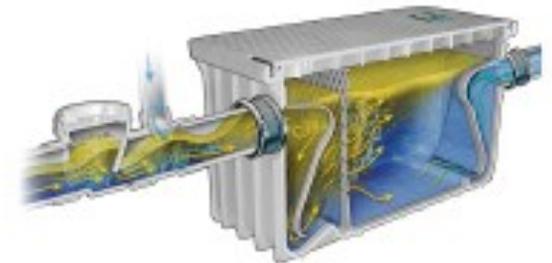
Since many options are available, it is the responsibility of each affected business to develop an effective F.O.G. management plan to safely dispose of fat, oil and grease on a consistent basis. Because of the wide variety of businesses generating fat, oil, and grease, no universal F.O.G. management plan can be prescribed. A large restaurant with capacity to serve 500 at one sitting has different needs and abilities than a small deli or a meat market, for example.

## Tips to get you started...

- Identify **F.O.G.** sources in your business
- Evaluate current **F.O.G.** disposal methods
- Verify that current **F.O.G.** disposal methods meet local regulations
- Develop a **F.O.G.** disposal plan
- Train kitchen staff in proper **F.O.G.** handling and disposal methods
- Post **NO GREASE** signs as a reminder

## Do I need a grease interceptor?

Your local sewer system authority can help determine if you need an interceptor and, if so, the appropriate site and size. It is important to have traps and interceptors cleaned regularly to maintain performance.



## Bio-treatment

Many companies market biological additives that claim to treat F.O.G. and reduce maintenance costs. Some products contain micro-organisms supposed to consume the F.O.G. when added to floor drains, grease traps or interceptors.

**Caution!** These products are not endorsed by the City of Nampa and most are prohibited by city code. Check with us to determine if the product you use has been approved. If there is a F.O.G. problem traced to your site you will still be liable.

Pipe  
F.O.G Deposits and debris build up inside pipes, reducing and finally stopping flow



Restricted Flow