



About Us

SD1 manages wastewater and stormwater services in Northern Kentucky, 24/7, 365 days a year.

Since 2008, SD1's Grease Control Program has actively addressed sewer overflows, safeguarding public health, property and the environment by managing the introduction of fats, oils and grease (FOG) into the regional sewer system. While SD1's Industrial Pretreatment team oversees this program, it operates in collaboration with the Environmental Protection Agency and the State of Kentucky. This program constitutes a small yet vital component of SD1's Clean H2O40 sewer overflow mitigation initiative, working towards a cleaner and safer community.

Thank you for partnering with us to keep our community flowing with possibilities!

Contact Us

SD1's Industrial Pretreatment Team



Phone: (859) 578-0713

Emergency: 859-547-1673

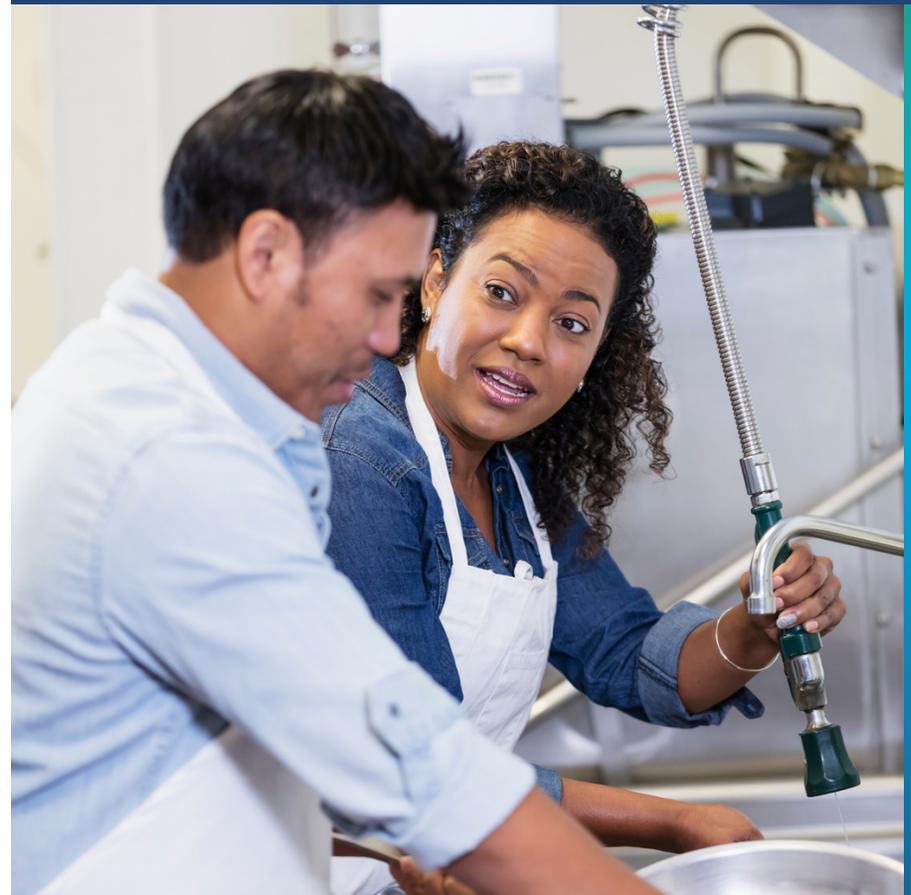
Website: SD1.org/FOG



BE SEWER SMART
PROTECT YOUR BUSINESS

FATS, OILS & GREASE:

*A FOG MANAGEMENT GUIDE
FOR BUSINESS OWNERS*





Fats, Oils & Grease - Why a Problem?

As a food service establishment (FSE) owner, you know the importance of delicious food and happy customers. But did you know you also play a vital role in protecting our community and environment? Improperly disposed of fats, oils, and grease (FOG) can wreak havoc on your pipes, leading to costly repairs, disruptive closures and even fines.

SD1's Grease Control Program - Here to Help

Getting Started. Newly established or renovated FSEs must inform SD1 about their operations. Visit sd1.org/fog to learn more about the submission process, download forms and access additional information. This includes either installing and maintaining an approved grease interceptor or trap or seeking an exemption through the appropriate forms.

Ongoing Assistance. Stay connected with us for tips on how your business can be sewer-smart. In case of an oil or grease spill, promptly report any emergencies to SD1 for swift resolution.

Sewer-Smart Business Tips

Train Staff

- ✔ Minimize waste by posting "No Grease" signs near sinks and drains.
- ✔ Reduce grease trap cleanings by wiping cookware and dishes dry before washing; dispose of food waste and FOG in the trash.
- ✔ Recycle waste FOG to save on haul-away costs; some recyclers may even pay for it.

Maintain Equipment

- ✔ Regularly clean your grease interceptor or trap; track cleanings with a log for optimized schedules and permit adherence.
- ✔ Clean kitchen exhausts regularly to prevent grease buildup, reducing fire risk and stormwater pollution.
- ✔ Cover and keep outdoor FOG containers away from storm drains.

Prevent Spills

- ✔ Establish a spill prevention plan, and discuss it with your team; swift response prevents injuries and minimizes pollution.