



# FATS, OILS & GREASE (FOG)

Best Management Practices for Food Service Establishments (FSEs)

Avoid Fines

Operate Efficiently

Protect the Environment

## REDUCE FOOD WASTE

- ✓ Do not dispose of leftover or unused FOG in sinks or floor drains.
- ✓ Post “No Grease” signs near sinks and floor drains to remind staff of proper FOG disposal methods.
- ✓ Before putting cookware and dishes in the dishwasher, make sure to wipe them dry.
- ✓ Recycle waste FOG to save on haul-away costs; some recyclers may even pay for it.

## INSTALL & 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 GREASE AND OIL SPILLS

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

**WHY?** When fats, oils, grease and other food waste (FOG) are improperly disposed of down sinks or floor drains, they can accumulate and clog sewer pipes, hindering the flow of wastewater to a treatment plant for cleaning. This blockage has the potential to cause raw sewage to back up into businesses or overflow into local streets and streams, presenting a significant public health concern. By following these tips, you help your business comply with SDI's FOG management program.

### IMPORTANT: REPORT EMERGENCY SPILLS

If you encounter an oil or grease spill entering the sewer system call SDI:

**859-547-1673**

**BE SEWER SMART**  
**PROTECT YOUR BUSINESS**



(859) 578-0713



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