

Cease the Grease In Your Facility



METROPOLITAN SEWER DISTRICT STARK COUNTY SANITARY ENGINEERING

P.O. Box 9972
1701 Mahoning Rd. NE
Canton, OH 44711
Telephone: (330) 451-2303
Fax: (330) 453-9044
www.starkcountyohio.gov/sanitary-engineers

STARK COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION

3951 Convenience Circle NW
Canton, OH 44718
Telephone: (330) 493-9904
Fax: (330) 493-9920
www.starkhealth.org

Hours: 8:00 AM to 4:30 PM

Best Management Practices (Train Your Employees and Post Signs To Remind Them To Do The Following:)

DO

- Use paper towels to wipe out pots, pans, and work areas.
- Scrape leftover food off of plates into the trash before washing.
- Use food grade paper under fryers to soak up any grease.
- Soak up grease spills and put in trash, do not rinse down the floor drain.
- Use strainers designed for the sinks. These strainers will capture solid materials.
- Clean grease traps regularly and follow proper procedures.
- Use grease collection containers and contract with a rendering company.



DON'T

- Never empty waste from a deep fryer into a floor drain.
- Do not put food or liquid food including dairy products (batters, milkshake syrups, and gravies) down the drain.
- Do not use chemicals to remove grease clogs or "clean" grease interceptors.
- Never use sink when cleaning the grease trap.
- Never attempt to run hot water to dissolve grease in an interceptor, it will deposit downstream in the sewer.

Cleaning Schedules For Grease Interceptors

- Interceptors must be cleaned as often as necessary to ensure that FOG does not exit the interceptor. When FOG and/or solids exceed 25% of the tank's capacity, it is **TIME TO PUMP. This is called the 25% RULE.**
- At a minimum, grease interceptors should be completely cleaned out every 90 days.
- Each time an interceptor is cleaned out, a record must be kept. These records will be in the form of a manifest which includes information like:
 - Name, address, telephone of transporter.
 - Name, signature, address, and phone number of the person who generated the waste and the date collected.



FOG

What's FOG?

"FOG" is fats, oils, and grease in food waste that, if not properly dealt with, can cause clogged pipes and back-ups in the sanitary sewer.



FOG is predominately produced by "Food Service Establishments" such as, restaurants, food manufacturers, food processors, hospitals, hotels / motels, prisons, and nursing homes.



Why Should I Care?

1. FOG can disrupt your business by causing a blockage in plumbing and sewer pipelines, which can be costly to fix.
2. Blockages can cause sewage overflows or back-ups. Raw sewage is a health hazard to your employees, customers, and the community, which can lead to disease.
3. It is also illegal for sewage overflows to occur. In addition to the cost to fix a problem, you could also be assessed fines.



Foods To Be Aware Of That Contain FOG

Bacon grease, butter, margarine, lard, gravy, shortening, dairy products, mayonnaise, fat scraps from meat, cooking oil, salad dressings, and coffee grounds to just name a few.

How Do We Prevent FOG?

New and existing facilities that produce FOG as a result of food manufacturing, processing, preparation, or food service must have and maintain a grease interceptor. Most grease interceptors are large exterior tanks that trap and remove FOG before entering the sanitary sewer system. Occasionally, small "hydromechanical" grease interceptors are used. They are commonly referred to as "PDI's" and look like white boxes, near the 3-vat sink and/or dishwasher.

How Do They Work?

Grease Interceptors use gravity to separate solids from liquids. Food solids will settle to the bottom, while the FOG will float to the top. FOG free water will then exit from the separation chamber at the low point furthest from the inlet. PDI's use a series of baffles to separate FOG from water.

