

Don't Get Lost in the FOG



CITY OF FRANKLIN
STORMWATER

City of Franklin
Engineering Department

(615)-791-3218

<http://www.franklinton.gov/government/engineering>



What is FOG?

Fats, Oils, and Greases are semi-solid byproducts of food preparations. FOGs stick to the walls of pipes, clogging them, causing backups and overflows in the sewer system.



To reduce the amount of **FOG** entering the collection system, remember to **SCRAPE**.

S - Scrape or wipe grease into sealable container and place in trash.

C - Collect liquid cooking oils in oil rendering tank

R - Rotate cleaning schedule among fryers and food preparation devices

A - Assign clean-up tasks to specific employees

P - Prepare foods with minimal amounts of FOGs

E - Educate your employees on the importance of reducing FOG and following FOG prevention practices

How can you prevent FOG buildup?

- Scrape cookware and dishes before washing.
- Don't wash hood and grill wash-down into drains
- Storage containers for recycled oil should be properly maintained and covered to keep water out.
- Place all scraps in the trash instead of a garbage disposal.
- Do not flush FOG down the drain with hot water.



Spill Response

Have spill kits and absorbent materials onsite in case of accidents. Immediately clean up the material or contact an environmental spill response company. Contact the **City of Franklin Engineering Department** if any material enters a storm drain or ditch line.

