

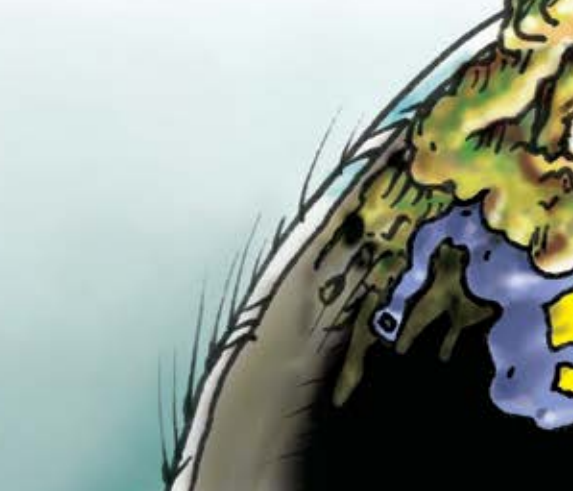


Grease Trap

Cleanup F.O.G. Drips & Spills
 F.O.G. spills inside and outside of your business should be cleaned up immediately. It is your responsibility to maintain a spill kit and use an outdoor spill prevention & clean-up plan.

interceptor cleanings on the maintenance log. Retain copies of the maintenance log and grease interceptor pumping records for a minimum of 3 years. Make those records available to City of San Luis Obispo inspectors upon request.

Maintenance Requirements
 Hire a licensed contractor to completely pump and clean your grease interceptor as often as necessary to prevent the accumulation of floating and settled solid materials (F.O.G. & food) from exceeding 25% of the tank volume. You may self-clean inside interceptors and then store the collected F.O.G. for proper disposal by a licensed contractor. Place collected grease in your grease collection bin. Do not place grease in the garbage because it may leak and can cause odors. Document interceptor cleanings on the maintenance log.



Best Practices to Fight Fats, Oils & Grease

- › Always dry wipe all pots, pans and cooking equipment to remove leftover fat, oil, grease and food waste prior to pre-rinsing or washing.
- › Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that will accumulate in your grease interceptor or private sewer line.
- › Maintain your grease interceptor to keep the accumulation of food and F.O.G. at less than 25% of the volume of the device.
- › Regularly maintain vent hood and filters and dispose of the waste properly.
- › Wash all floor mats, grills, and greasy kitchen equipment in a sink that goes to an interceptor. Never wash equipment outside.
- › Recycle your food scraps whenever possible.

➔ **Open up poster inside and display in your kitchen to help your employees fight F.O.G.!**



PREVENTION, REDUCTION AND ELIMINATION OF FATS, OILS AND GREASE



City of San Luis Obispo 879 Morro Street San Luis Obispo, CA 93401 (805) 781-7426

Place Stamp Here

What is a Grease Interceptor?
 Grease interceptors are designed to catch F.O.G. before they enter your sewer system. Grease interceptors are located underground outside your business or near inside sinks in your cooking area (shown at right). Make sure your staff is familiar where your interceptor is located. More than 25% accumulation, by volume, of food and F.O.G. indicates that your system is not working properly or is not being properly maintained.



What Can You Do?
 The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with the best practices, F.O.G. finds ways to accumulate in your private lateral and cause major problems! Your best line of defense from accumulation is to install and maintain a grease interceptor.

What is F.O.G.?

Fats, Oils & Grease and are found in common food and food ingredients such as: meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.

F.O.G. Means Trouble!
 If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common accumulation comes from your daily dish washing process. Over time, buildup of F.O.G. can plug your pipes and cause a sewage backup right into your business! Left on its own, it can also cause blockages and sanitary sewer overflows in the public sewer system, potentially impacting local creeks.

F.O.G. Can Cost You Money!
 Property owners may be held liable for ALL cleanup costs related to a sewer back-up, including damage to adjoining personal property, parking lots, streets, and sewer system repair.

English/Espanol

Fight F.O.G.™

Keep Fats, Oils & Grease Out of Your Drain!



879 Morro Street, San Luis Obispo, CA 93401 (805) 781-7426



Fight F.O.G.

Help keep Fats, Oils & Grease from clogging the sewer pipes!

THE RIGHT WAY

CORRECTO

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpe con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.



Put food waste into food recycling container or trash.

Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.



Collect waste oil and store for recycling. Clean up spills immediately.

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.



Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.



Keep screens in all drains to catch food waste.

Coloque coladeras o rejillas en todos los accesos al desagüe para detener los desperdicios acumulados.



THE WRONG WAY

INCORRECTO

Do not pour cooking residue into the drain.

No arroje por el desagüe los residuos de alimentos cocinados.



Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desagüe.



Do not wash floor mats outside.

No lave los tapetes en el exterior.



Do not remove screens from drains.

No quite las coladeras o rejillas de los accesos al desagüe.

