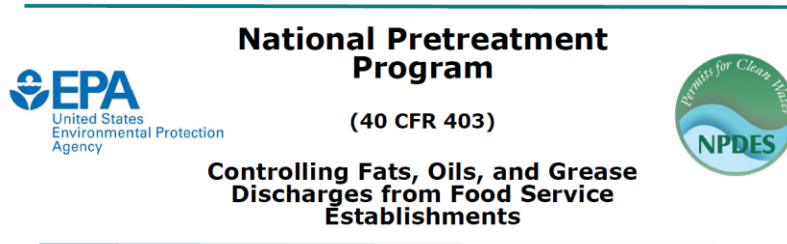




Fats, oils and grease (FOG) is a byproduct of cooking and often unintentionally enters the sewer system by washing greasy kitchen equipment, like hood filters, or cookware in the three-compartment sink. The compounds found in FOG are derived from vegetable, plant or animal sources and consist of triglyceride and glycerol. Simply put, used cooking oil at food service establishments yields two different types of FOGs yellow grease and brown grease.

When poured down the drain, FOG cools and hardens in sewer lines, causing blockages, costly repairs, fines and environmentally hazardous pollution. Sewers are not designed to process FOG, they may overflow, releasing unsanitary bacteria and odors into area roads, homes and businesses. This is a major issue across the United States, and millions of dollars are spent each year on unclogging sewer pipes blocked by FOG. Improper disposal of FOG is a fire hazard, threatening your building, surrounding neighborhood and everyone at your establishment.



EPA's Report to Congress on combined sewer overflows (CSOs) and sanitary sewer overflows (SSOs) identified that "grease from restaurants, homes, and industrial sources are the most common cause (47%) of reported blockages. Grease is problematic because it solidifies, reduces conveyance capacity, and blocks flow."

FOG wastes are generated at food service establishments (FSEs) as byproducts from food preparation activities. FOG captured on-site is generally classified into two broad categories: yellow grease and grease trap waste. Yellow grease is derived from used cooking oil and waste greases that are separated and collected at the point of use by the food service establishment. The annual production of collected grease trap waste and uncollected grease entering sewage treatment plants can be significant and ranges from 800 to 17,000 pounds/year per restaurant.

A sewage treatment system should put in place FOG regulations to be followed in the community, or establish design requirements for grease traps or other structures to prevent FOG from entering the collection system.

***Anniston Water Works and Sewer Board requires all food-service establishments to install a 2,000-gallon grease trap/interceptor or equivalent device.***

***For more information contact AWWSB at 256-241-2000 or visit [www.awwsb.org](http://www.awwsb.org).***