ATTENTION MANAGERS

FATS, OILS, AND GREASE

Improper Grease Disposal Is a
www.clemson.edu/carolinaclear. Carolina Clear YouTube Channel and Staff training video available at the
environment. Ask yourself the following questions regularly:

1. Is the grease from your restaurant handled appropriately?
2. Is the lid kept securely shut?
3. Is your grease bin easily accessible and located in a well-lit area?
4. How all staff been trained in proper grease management?

Is the grease from your restaurant handled appropriately?

FOG (fats, oils, and grease) is a major factor in most kitchens. These cooking by-products come from
deep fryers, frying pans, and grills. It is transported by buckets and is washed off of cleaning surfaces,
causing serious damage to the ecosystem. Furthermore, When FOG accumulates in sewer systems and leads to
buildup in pipes can even face lawsuits. FOG management (this includes steep fines and repair costs up
to $20,000). Food service establishments that contribute to FOG
does not properly separate grease from water. Clean drain traps at least once a week. Con-
tract a grease handler to remove grease from interceptor tanks at least once every three
months. Any sink or floor drains that might take in oil should be connected to a grease trap or grease separation device. An overly full grease trap

Food service establishments that contribute to FOG

Prevent Pollution.
Avoid Expensive Repairs.
Prevent inconveniences that are

 incarnation of the environment. Proper FOG management can help the environment by
providing an otherwise wasted source of biodiesel.

Food service establishments that contribute to FOG

Be alert to how

Tips for Maintaining Problems Associated with FOG
1. Regular -80 to 900°F water washes can help keep the cooking oil and fats clean. A cold water wash followed by a hot water wash can help

FOG solidifies around the insides of underground stormwater

Inconveniences that are

Food service establishments that contribute to FOG

Never put fatty food scraps or oil down

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