



## Fats, Oils and Grease Policy Summary

Fats, oils and greases (FOG) are a cause of concern to any wastewater collection system. When FOGs are introduced into the sewer, they can solidify and cause blockages leading to sewer overflows. Food Service Establishments generate FOG waste as part of food preparation, cooking, and dish washing activities. The City of Burlington has a policy in place to minimize the amounts of FOGs introduced into the sewer from food service establishments, the requirements of this policy are summarized below:

1. Establishments with a grease trap or interceptor are required to maintain the device by having it pumped out on a routine basis, as required to keep the device functioning efficiently. Records of the service must remain on-site for three years, and be available to city staff for examination upon request. Records must include the dates of service, depths of solids and floatables, and the ultimate disposal method of the FOG waste removed from the device.
2. Establishments must implement Best Management Practices, and train and instruct their employees in their use. Examples of Best Management Practices for grease are: Dry wiping pots, pans and dishware before washing; Posting "No Grease" signs at sinks and dishwashers; Use a three-sink dishwashing system with water temperatures less than 140°; Sweeping debris instead of washing down floor drains; and Frequent hood cleaning.
3. Specific prohibitions of the policy:
  - a. Running hot water continuously through a grease trap/interceptor.
  - b. Discharge of concentrated alkaline or acidic solutions into a grease trap/interceptor.
  - c. Discharge of concentrated detergents into a grease trap/interceptor.

The Fats, Oils and Grease program is administered by the Industrial Pretreatment Section of the Department of Water Resources. City staff inspects food service establishments on a regular (annual) basis to verify they are following the requirements of the policy. Food service establishments are billed \$30 for the inspection. If an establishment is not in compliance with the policy, including records retention, return inspections will be required for an additional \$30 per visit. Serious issues of non-compliance could lead to civil penalties and/or the termination of water service.

Should you have any questions about the Fats, Oils and Grease program, please contact the Pretreatment Specialist at (336) 222-5133.