

Food Services are responsible to manage FOG and liable for clean-up costs of any private or public sewers and the environment.

Not managed properly, F.O.G. can solidify and stick to the sides of your kitchen drains and sewer pipes.

Common accumulation comes from your daily washing process.

Fats, Oils, Grease (F.O.G.) means Trouble!

BUSINESS CUSTOMERS



KEEP YOUR KITCHEN
F.O.G. FREE

BEST MANAGEMENT PRACTICES FOR F.O.G. FREE KITCHENS

- Educate Employees**
- Place the poster on the wall and use for employee training.
 - Remind Employees on a regular basis how to properly dispose of food waste, fats, oils & grease.
 - Keep garbage enclosures and grease recycle bins clean. This will prevent waste and debris from interfering with storm drains.



When Should I Clean My Interceptor or Trap?

City of Woodland Environmental Compliance Division

- Property and Business Owners are required to have their interceptors or traps inspected and cleaned on a regular schedule.
- Contact a licensed plumber if repairs are needed.
- Submit your cleaning records to the City of Woodland Environmental Compliance Division



- When the thickness of F.O.G. and solids are greater than 25% of tank capacity.
- Inspect your interceptor or trap after cleaning by staff or a preferred pumper.

- Spill Kits**
- Maintain a spill kit to clean spills inside or outside your business.



- Maintain a FOG LOG**
- Request a cleaning log from the Environmental Compliance Division 530-661-2057 or 530-661-2058.



- Prevention**
- Install a grease Interceptor or trap to separate fats, oils, grease to prevent them from entering the sanitary sewer.
 - Contact a licensed grease trap waste removal company.



What's F.O.G.?

FATS, OILS AND GREASE ARE COMMON TO:



DRAFT

IT'S TIME TO 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.

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



Put food waste into food compost container or trash.

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



Collect waste oil and store in Tallow Bin 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 coladores en todos los desagües para retener los desperdicios.



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 los coladores de los desagües.

