It’s cheaper and easier to prevent than clean up

FOG buildup can clog sewer and drainage pipes, resulting in messy, costly overflows. It’s bad for business, the environment and public health. Cost of raw sewage backup may include:

- **Loss of Business** while you’re closed to clean up and get the kitchen back into service
- **Hiring** service personnel to clean the sewer lines
- **Repairs or Replacement** of the building, fixtures, and equipment
- **Reimbursement** for damages to neighbors and the public sewer system
- **Higher** insurance premiums
- **Fines and Penalties**

For more information, please contact:

**Roscoe Gilmore**
Regulatory Compliance Administrator
Office: (434) 970-3032
gilmorer@charlottesville.org

Common Sources of FOG

- Fried foods
- Cooking meats
- Butter, ice cream, other dairy products
- Cooking oil
- Mayonnaise and salad dressings

**City of Charlottesville**
Public Utilities Division
305 4th Street N.W.
Charlottesville, VA 22903
Ph: (434) 970-3800
Fax: (434) 970-3817
www.charlottesville.org/fog
**Proper disposal of fats, oils and grease protects your business, public health and the environment.**  
*It’s the law, and it’s the right thing to do.*

<table>
<thead>
<tr>
<th>Kitchen BMP</th>
<th>Reason For</th>
<th>Benefits to Food Service Establishment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Train employees</td>
<td>Employees help eliminate grease blockages and sewer spills</td>
<td>Avoid sewer blockage, fines and environmental issues</td>
</tr>
<tr>
<td>Display “No Grease” information in the workplace</td>
<td>Reminds employees to reduce FOG in the kitchen</td>
<td>Minimize grease discharge; reduce cleaning and disposal costs</td>
</tr>
<tr>
<td>Scrape or dry-wipe excess food and grease from cookware; dispose in trash</td>
<td>Keeps grease out of traps and interceptors</td>
<td>Less frequent cleaning, reduce maintenance costs</td>
</tr>
<tr>
<td>Install removable screens on all kitchen drains</td>
<td>Prevents food from clogging the sewer system</td>
<td>Reduce grease and food in traps and interceptors</td>
</tr>
<tr>
<td>Keep hot water to drains less than 140°F</td>
<td>Hot water dissolves grease and pushes it to the sewer pipe</td>
<td>Reduce costs to heat water; prevent FOG “pass through” in grease interceptors</td>
</tr>
<tr>
<td>Pour cooking grease, liquid oil into covered grease container</td>
<td>Reduces amount of grease discharged to sewer</td>
<td>Reduce grease waste and garbage fees</td>
</tr>
<tr>
<td>Don’t overfill FOG containers</td>
<td>Prevents slippery FOG spills</td>
<td>Employee safety</td>
</tr>
<tr>
<td>Use Spill Kits</td>
<td>Absorb spilled grease and oil</td>
<td>Reduce material in grease traps and interceptors</td>
</tr>
<tr>
<td>Routinely clean kitchen exhaust system filters/hoods</td>
<td>Grease and oil in kitchen exhaust system can accumulate on the roof and may enter the storm drain system when it rains</td>
<td>Protect local waterways; Avoid penalties or fines for polluting water</td>
</tr>
</tbody>
</table>

Collect waste oil and store for recycling.

Clean spills with absorbent materials.

Dispose food waste directly into the trash. Don’t use garbage grinder.

Use absorbents materials to pick up spills before mopping.

Wipe pots, pans, dishware and work areas prior to washing.

Do not use emulsifiers or solvents other than typical dishwashing detergents.