

WALWORTH COUNTY METROPOLITAN SEWERAGE DISTRICT

FOOD SERVICE ESTABLISHMENTS

REDUCING FATS, OILS, AND GREASE IN OUR SEWERS



What is FOG?

Any fats, oils, and grease associated with food preparation, food service, and kitchen clean-up. It becomes a problem for the community when it is poured down the drain and builds up in sewer pipes, pumps, and equipment causing back-ups and overflows that are hazardous to health, homes, businesses, and the environment.

How Can You Reduce FOG In Our Sewers?

As a food service establishment in the District, you can help maintain our sewer system and keep a clean environment with proper maintenance and care of your grease interceptors and traps.

- Have interceptors and traps designed and installed by a licensed plumber to handle the amount of grease expected from your facility.
- Clean and service the interceptors and traps on a regular basis.
- Do not add chemicals and additives that claim to dissolve grease.
- Follow the best management practices provided by your local municipality.
- Keep up-to-date records of all cleanings, maintenance, and service and provide to your local municipality upon request.



Grease-clogged Pipe

Grease Handling, Storage, and Disposal

- Do not pour cooking oil or grease into sinks, garbage disposals, toilets, floor drains, parking lots, storm drains, or the street.
- Install an oil and grease trap and/or interceptor to help reduce the amount of grease entering the sanitary sewer system.
- Service oil and grease separators frequently based on the manufacture's recommendation and use.
- Check dumpsters and compactors regularly for leaking to prevent discharge to storm drains, or attraction of rodents and pests.
- Scrape food waste from dishes and cooking surfaces into the trash before cleaning them with water.
- Dispose or recycle cooking oil and grease through a licensed waste hauler.



Questions?

Contact your local municipality or Walworth County Metropolitan Sewerage District at (262) 728-4140.