

FATS, OILS, AND GREASE

FOGS

FOR THE FOOD AND RESTAURANT INDUSTRIES

Water flowing into storm drains is carried untreated directly to our waterways. Keeping pollution out of storm drains is crucial to maintaining our water resources. In addition, releasing pollutants into the storm drain system is a violation of Section 7-6 of the City Code.

As an owner or manager, you are responsible for ensure employees follow good housekeeping practices, not just inside, but outside your establishment as well.

BEST MANAGEMENT PRACTICES

- practice dry clean up methods, such as: scraping, wiping, or sweeping before "wet" methods.
- dispose of waste materials in leakproof containers/trashcans.
- Do not pour FOGs down the sink, floor drains, or into storm drains
- Grease bins must be seal proof containers with tight fitting lids and located away from storm drains
- Do not clean mats/hood vents outside.
- Do not dump mop water outside.
- Post information and educate employee on stormwater pollution prevention

Sewage backups and overflows can result when improperly disposed of FOGs in the sewer line solidify and build up.

Sewage backups and overflows can cause property damage, environmental problems, and other health hazards.

IT'S IMPORTANT FOR YOUR ESTABLISHMENT TO HAVE A PLAN FOR HOW TO HANDLE YOUR FOGS



Make sure you're capturing your FOGS in a proper grease trap. Any time you clean hood vents or other equipment make sure that the FOGS coming off are being captured in an appropriate manner.

DON'T FORGET ABOUT OUTSIDE!

Dumpsters should be equipped with tight fitting lids that need to be kept closed. This prevents trash and debris from ending up in the street where it can be washed into the storm drains.

Don't dispose of hazardous materials in dumpsters-- instead properly dispose through hazardous waste collection locations or services.

If your dumpster is leaking, contact your disposal company to request a new one.



Report pollution and illicit discharges at report-pollution@harrisonburgva.gov



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AND RESTAURANT
INDUSTRIES

DO'S

"DRY-WIPE" POTS,
PANS, AND
DISHWARE PRIOR TO
DISHWASHING

SCRAPE FOOD
WASTE INTO
TRASH

RECYCLE USED
COOKING OIL

INSTALL SCREEN ON
ALL KITCHEN
DRAINS

WASH FLOOR MATS
IN A UTILITY SINK



DON'TS

POUR COOKING
RESIDUE OR WASH
GREASY POTS IN THE
SINK BEFORE YOU
DRY-WIPE

DON'T PUT FOOD
WASTE DOWN THE
DRAIN

DON'T POUR COOKING
OIL DOWN THE DRAIN

DON'T REMOVE
SCREENS FROM
DRAINS

DON'T WASH FLOOR
MATS OUTSIDE