

## FOG Prevention Tips for Commercial Kitchens



- Pour liquid **FOG** into a container that has a lid for disposal
- Keep lids on containers to avoid spills
- Empty grill scrap baskets or boxes into a container
- Collect waste grease from fryers in recycling bins



- Wipe down work areas with paper towels before cleaning
- Know the spill prevention and clean up procedures



- Keep oil, grease, and food scraps out of drains by using:

- Drain screens
- Plate scrapers
- Paper towels



- Ban the garbage disposal
- Use the broom, not the hose

DWR also supports an outreach program for the public explaining the impacts of FOG and how residents can be a part of the prevention solution. The **CLOG** (Creating Lots of Gunk) Mob was developed to gain additional community support for this important environmental protection program.



The **Unclog the FOG** program and its associated images and materials are provided as a public education service for the protection of public health, safety, and the environment by the Gwinnett County Board of Commissioners, a political subdivision of the State of Georgia, and is located in the Gwinnett County Department of Water Resources (DWR).

The **Unclog the FOG** program and associated images and materials should not be used for commercial purposes or financial gain. We request that the user make reference to the Gwinnett County Board of Commissioners as provider of the Unclog the FOG program and associated images and materials, and that DWR be provided with samples of the user's materials that employ the **Unclog the FOG** program and associated images and materials.

For more information on grease management, please contact:

**James Jones**  
Grease Management Supervisor  
684 Winder Highway  
Lawrenceville, GA 30045  
678.376.6713  
james.jones@gwinnettcounty.com

**gwinnettcounty**

Department of Water Resources

## A compliance guide for restaurants and food service establishments



Fats, Oil, and Grease Prevention Program  
[www.unclogthefog.com](http://www.unclogthefog.com)

## The Front Line of FOG Prevention

Fats, Oil, and Grease (FOG) are the natural by-products of food preparation and cooking. When FOG gets into the wastewater collection system, it blocks lines and results in overflows that damage private property and the environment. Because of the amount of food produced by food service establishments (FSEs), this puts them on the frontline of FOG prevention.



### The Basics

The County's *FOG Prevention Program* relies on its ordinance that explains how FSEs can do their part to keep FOG out of the collection system and protect private property and the environment. Putting the FOG program in place has limited the damage restaurants and businesses have caused on the system. Key points include:

- Types of businesses that must have grease traps or interceptors
- Best management practices (BMPs) in kitchens for reducing FOG
- Details on service and maintenance
- Record-keeping required to show regular maintenance
- Consequences of violating the ordinance

## Preparing for an Inspection

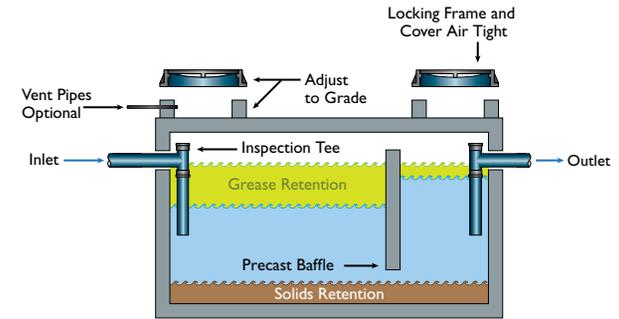
DWR employs three full-time inspectors who regularly visit FSEs to ensure compliance with ordinance standards.



*Inspectors will check the condition of the grease trap to see if it's meeting the 30 percent rule.*



**30 Percent Rule:** Requires that the depth of both bottom solids and oil/grease in a trap shall not equal or be greater than 30 percent of the total operating depth of the trap unless the trap exceeds the 200mg/L discharge limit.



*In Gwinnett, grease traps/interceptors must have a capacity of at least 1,500 gallons.*



*Only state-licensed and locally-inspected grease haulers can dispose of recycled grease or pump a grease trap.*



Inspectors will also review maintenance records. Go to [www.unclogthefog.com](http://www.unclogthefog.com) to review a copy of the inspection checklist, see *Grease Trap Specs*. You can also get a list of licensed grease haulers on the site.