



FOG is a major cause of sanitary sewer clogs and overflows, and the source is often food service establishments. Because sewer overflows harm public health and the environment, federal, state and local laws require FOG control to protect people and water resources.



The Spokane Municipal Code (SMC) states: "No user shall introduce or cause to be introduced into the POTW...Fats, oils, or greases or any other materials of animal (including human) or vegetable origin in quantities which could cause obstruction of the POTW or interference with conveyance or treatment..." (SMC 13.03A.0201 (B) (19))

For more information or to report large spills, contact:
Sewer Maintenance **(509) 625-7900**
Riverside Park Water Reclamation Facility
(509) 625-4600 (days)
(509) 625-4610 (after hours)

For information about proper disposal of waste materials and recycling, contact:
City of Spokane Solid Waste Department **(509) 625-7878**

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FOG Program

Fats, Oils & Grease

Proper disposal of fats, oils and grease protects your business, public health and the environment.





All food service establishments that are connected to the City of Spokane's sanitary sewers must have an approved grease system such as grease traps, interceptors and other devices that keep fats, oils, grease and food debris out of the sewer pipes.

Grease systems must be properly installed, cleaned and maintained.

Fats, Oils & Grease (FOG)

FOG is fats, oil and grease. About 30 percent of what we eat is FOG. Foods high in FOG include meats, sauces, gravies, salad dressings, deep-fried dishes, pastries, cheese, butter and many others.

FOG is a problem for food service establishments. FOG build up can clog sewer pipes and cause costly overflows. It's bad for business, and bad for public health and the environment.

It's easier to prevent FOG problems than to clean up overflows. It's cheaper, too, when you consider the cost of clean up, business closure or disruption, hiring a service to clean out the sewer pipes, building repairs, insurance claims, reimbursement of neighbors who are damaged, penalties, and paying for damages to the public sewer system.

Staff work and time is reduced by consistent use of Best Management Practices. Cleaning frequency varies by the kind of food prepared, the type of system, and how it is cleaned and maintained. Weekly cleaning prevents odors, and it's easier to clean a frequently maintained system than to deal with weeks or months of FOG build up and odor.

Best Management Practices (BMPs)

These are the best ways to manage FOG at your food service establishment:

Do:

- Display FOG information in the workplace.
- Clean vent hoods and filters regularly (wipe with paper towels first).
- Protect drains with a screen.
- Prevent spills of fats, oils and grease.
- Dry scrape leftovers into a trash bin, not the sink.
- Empty trash bins before they overflow.
- Clean and cover outdoor recycling area.
- Train staff to keep FOG out of sewer pipes.
- Hire a waste-hauling or recycling service to regularly pump out grease from your grease trap or interceptor.
- Keep records of cleaning, inspections and service.

Don't:

- Don't connect dishwashers to the grease system.
- Don't put degreasers in the system (they just push FOG into sewers).
- Don't wash kitchen equipment outdoors.
- Don't allow FOG into sink or floor drains, storm drains, catch basins, etc.
- Don't wash floor mats or other equipment outside.