

## Instructions and Examples for a Fats, Oils and Grease Best Management Plan

For the purposes of the City of Columbus FOG Program:

### **FOG BMP – Fats, Oils and Grease Best Management Plan**

**Grease Interceptor** - a device located underground and outside of a food service facility designed to collect, contain or remove food wastes and grease from the wastewater while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Interceptors shall have at least one inspection hatch on the top surface to facilitate inspection, cleaning and maintenance.

**Grease Trap** - a device located in a food service facility or under a sink designed to collect, contain or remove food wastes and grease from the wastewater while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Traps shall have a removable lid on the top surface to facilitate inspection, cleaning and maintenance.

**Fats, Oils and Grease generating Food Service Establishments or FOG FSE** - all food service operations or retail food establishments that produce, or may produce, FOG-containing wastewater that is discharged, directly or indirectly, to City of Columbus sewers. Generally, any commercial or industrial facility that meets both of the following criteria is a FOG FSE: 1) the facility is required by Ohio Revised Code 3717 to maintain a Food Service Operation License or a Retail Food Establishment License (or equivalent) and 2) the facility is required by the applicable plumbing code to have a three compartment sink and/or a grease trap/interceptor.

### Item 1 - List FOG sources and handling/cleaning practices to minimize discharge

#### **Examples:**

(Please note examples are illustrative and are not necessarily applicable for your facility)

***Food wastes from salad dressings, butter, fats and grease from meat.***

***Employees instructed to scrape food wastes into trash prior to cleaning dishes.***

***Food preparation***

***Employees instructed to scrape all food wastes into the trash.***

***Grease from cooking (grill troughs, deep fryer, hood filters, etc)***

***Employees instructed to dump waste grease into barrel for off-site disposal.***

### Item 2 – List any additional practices to minimize FOG discharges or buildup in sewer lines.

#### **Examples:**

(Please note examples are illustrative and are not necessarily applicable for your facility)

***Employees have been instructed to use paper towels to wipe grease from items such as grill utensils and cooking pans prior to washing.***

**Recently posted “no grease” signs above the three-compartment sink and mop sinks. A separate sign explains the garbage disposal is not routed to the grease trap or grease interceptor.**

**All new employees will review our BMP.**

**Evaluated and implemented menu changes (such as changing to baked fries) to limit FOG generation.**

**Employees have been instructed to conserve water; this will allow the grease trap or grease interceptor to work more efficiently.**

**Employees have been trained to use the proper concentrations of cleaners and soaps to improve grease trap or grease interceptor effectiveness.**

**Using dishwashing detergents specifically designed to allow optimal separation of grease in the grease trap or grease interceptor.**

Item 3 - List routine inspection and maintenance procedures of the grease interceptor or grease trap:

**Examples:**

(Please note examples are illustrative and are not necessarily applicable for your facility)

**The condition of the grease trap or grease interceptor will be checked each time it is cleaned. If the condition is not satisfactory, notify the Kitchen Manager.**

Item 4 - The FOG BMP shall include the manufacturer’s recommendations or instructions for operation and maintenance of the grease traps or interceptors or both. If recommendations or instructions from the manufacturer are not available, the FOG FSE shall develop operation and maintenance procedures based on best professional judgment.

The cleaning frequency should be based on the manufacturer’s instructions and the rate of grease and solids buildup in the interceptor or trap. Weekly or even daily cleaning may be appropriate for many grease trap applications. Frequent cleaning of inside grease traps will improve efficiency and significantly reduce odors by not allowing wastes in the trap to become septic.

**CERTIFICATION STATEMENT**

Authorized Facility Representative shall sign their name, title and date. The completed FOG BMP and associated documents must be kept on-site and must be available for review by City inspectors or a copy submitted to the City upon request.

## **Instructions for Completing the Grease Trap/Interceptor Cleaning Log**

### **Item 1 – Date Cleaned**

A facility representative or the contract cleaning company shall record the date the trap or interceptor was cleaned.

### **Item 2 – Gallons of Grease Removed**

Record the gallons of grease removed (not total volume of liquid removed).

### **Item 3 – Grease Trap/Interceptor Condition**

Each time the grease trap or interceptor is cleaned, inspect and record the condition of the interceptor on the log as “satisfactory or unsatisfactory”. If the condition is “unsatisfactory”, indicate what steps have been taken to correct the condition.

### **Item 4 – Certification Statement**

A facility authorized representative shall complete the Certification Statement at the bottom of the form after eight cleaning events. After eight cleaning dates are recorded, start a new GreaseTrap/Interceptor Cleaning Log.

All cleaning logs shall be kept with the BMP for a period of three years.

Please visit [www.sewers.columbus.gov](http://www.sewers.columbus.gov) for more information or call the Division of Sewerage and Drainage’s Industrial Wastewater Pretreatment Office at 614-645-5876.