Fats, Oils, and Grease (FOG) Public Outreach
As required by State Water Quality Control Board Order No. 2006-0003-DWQ, the City has developed a FOG program to regulate the amount of fats, oils, and grease (FOG) discharged into the sanitary sewer system.

The FOG program is intended to increase the awareness of operators of local food service establishments, and their employees, about measures that they can take to limit or prevent the introduction of FOG into the drain and the sewer system.

Accordingly, this slide show presentation provides water pollution prevention guidelines for local food service establishments and their employees.
FOG PERMIT

The City of Cypress has a Fats, Oils, and Grease Ordinance (Article VIII, Sections 13-80 through 13-118 of the City’s Municipal Code) that requires all food service establishments (FSEs) to obtain a FOG permit.

This permit is intended to make you better aware of your water pollution prevention responsibilities as a FSE owner/operator.

By signing this permit, you acknowledge that you will comply with all the required best management practices (BMPs) while operating your food service establishment.
WHAT IS FOG?

FOG (aka fats, oils, and grease) refers to the materials and byproducts associated with cooking and preparing food. This includes animal fat, vegetable fat, and cooking oils.
WHY IS FOG A PROBLEM?

FOG can clog pipes and cause blockages in the sewer system. These blockages prevent the flow of water and can result in backups in the sewer line, potentially sending sewage into your restaurant. This not only presents the risk of disease and illness, but can also result in significant fines and closure of your restaurant by the Orange County Health Care Agency.
EMPLOYEE TRAINING

Train your kitchen staff and other employees to use Best Management Practices (BMPs) while conducting their work.

BMPs are practices, procedures, and maintenance activities that reduce the discharge of FOG.

Kitchen best management training should be completed upon hire by all new employees and twice a year by existing employees.
Display your FOG poster in a food preparation area where employees can easily view.

Suggested areas include: over sinks, near floor drains, near dishwashers, and anywhere else where water may enter a drain to the sanitary sewer.
USE AN APPROPRIATE WATER TEMPERATURE

Use a water temperature of less than 140° F in all sinks.

Temperatures above 140° F will dissolve grease that can later solidify in the sanitary sewer system as water cools.
The 3-sink system saves energy and costs in addition to preventing FOG from entering the drain.

CHOOSING A 3-COMPARTMENT SINK
INSTALL DRAIN SCREENS

Drain screens should be installed at every kitchen sink:

- Screens prevent food waste from entering the drain
- This helps to reduce the cleaning costs and prolong the life of grease traps and interceptors
RECYCLE WASTE COOKING OIL

Recycling used cooking oil keeps FOG out of the sewer, reduces the amount of wastes that have to be disposed as a solid waste, and helps to prolong the life of grease traps and interceptors.
DRY WIPE ALL POTS, PANS, AND PLATES

Wiping the FOG and food that remain in pots, pans, and dishware before washing will keep FOG out of grease traps and grease interceptors.

Less frequent cleaning of interceptors and traps means lower maintenance costs.
PROPERLY DISPOSE OF FOOD WASTE

Food waste should never be poured down a drain or into a toilet.

Recycling food waste is the best option for a food service establishment because it reduces solid waste disposal costs as well as the costs and maintenance related to grease traps and interceptors.
GREASE INTERCEPTORS/TRAPS MAINTENANCE
CLEAN UNDER SINK GREASE TRAPS AT LEAST WEEKLY

- Under sink traps have less volume than grease interceptors and need to be cleaned more frequently.
- Weekly cleaning by staff will reduce the cost of cleaning any grease interceptors.
- Make sure to dispose of recovered grease in closed containers (Do not pour down drain or toilet).

Please Note: New food service establishments are not permitted to install grease traps.
CLEAN OUT GREASE INTERCEPTORS AT A REGULAR FREQUENCY

- It is the responsibility of each FSE to maintain an appropriate cleaning (servicing) interval for their grease interceptor.
- Cleaning frequencies depend on the capacity of the grease interceptor and the level of kitchen activity.
- Grease interceptors require cleaning once FOG and solids have reached 25% of the total liquid depth.
WITNESS GREASE INTERCEPTOR CLEANING

Overseeing the cleaning of grease interceptors or traps will ensure that your food service establishment is getting the full value for the cost of the cleaning.

- Be sure that your licensed grease hauler is doing a complete pump out of the unit and checking for repairs during every service.
  - It is important to scrape and clean the walls and baffles during pump-out to maximize the removal of FOG from the interceptor. The materials removed should be thoroughly vacuumed to prevent biological breakdown and the unwanted release of gas.
- Request copies of all receipts from the cleaning company.
KEEP ALL SERVICE RECORDS AND MAINTENANCE LOGS CURRENT

The log serves as a record of the frequency and volume of cleaning of the grease interceptor(s).

This helps the City inspector ensure that your establishment is compliant with the FOG permit.

The log can also help optimize cleaning frequencies and reduce costs.
If FOG escapes through the kitchen exhaust system, it can accumulate on the roof of the restaurant. This creates a fire hazard and can also result in FOG runoff entering the storm drain during rain events.
COVER OUTDOOR GREASE CONTAINERS

Uncovered FOG containers can collect rainwater. This can lead to FOG overflowing onto the ground and entering the stormwater system. To avoid this risk, keep all grease containers covered and use secondary containment for storage containers.
LOCATE DUMPSTERS AND FOG CONTAINERS AWAY FROM STORM DRAINS

The release of FOG into storm drains can degrade water quality in receiving streams and local waterbodies. 

Discharging FOG into storm drains can result in fines and other legal actions. 

The FARTHER away FOG is stored from a storm drain, the more time someone has to clean up any spills.
USE ABSORBENT PADS FOR ALL SPILLS

Spill kits should be properly equipped and available for staff:

- Use absorbent material to help clean up spilled grease and oil
- Do NOT use cat litter or saw dust
- Properly dispose of absorbent material in the trash
ARE YOU OPENING A NEW RESTAURANT?

DOES YOUR MENU INCLUDE BEER AND WINE?
IF YES, YOUR FOOD SERVICE ESTABLISHMENT IS REQUIRED TO HAVE A GREASE INTERCEPTOR PURSUANT TO THE CITY’S FOG PROGRAM

For more information, please contact the Department of Public Works at (714) 229-6740.
KEEP YOUR CITY CLEAN!

With your help, we can protect local waterways by preventing sewer system overflows that are caused by the build up of fats, oils, and grease within the sanitary sewer system.