



FOOD TRUCK FATS, OILS AND GREASE CONTROL REQUIREMENTS

The City of Jackson has adopted a new **Fats, Oils and Grease Control (FOG) Ordinance**. All Food Service Establishments are required to comply. This includes Mobile Food Units (food trucks) operating in the City.

- *Food Service Establishment (FSE)*: Any establishment, business or facility engaged in preparing, serving or making food available for consumption.
- *Mobile Food Unit (MFU)*: Any mobile operation operating as an FSE, including but not limited to: full food preparation trucks and trailers, ice cream trucks, produce trucks, prepackaged hot/cold trucks (unoccupied), coffee carts, and push carts.
- *Best Management Practices (BMPs)* should be followed to prevent the improper disposal of fats, oils, or grease from mobile food unit operations into a city sewer or storm drain system.
- Grey water is the used water produced from hand sinks, prep sinks, dishwashing, and processing of foods. There are three ways mobile food units can properly dispose of grey water containing fats, oils, or grease: 1) Collect all grey water in a recycling container. 2) Provide and properly operate and maintain an under sink grease trap. 3) Hire a licensed waste hauler to remove the grey water from your holding tank.
- If cooking is being performed, used cooking oil should be collected in a container and recycled. Recycling containers may be disposed of at the City of Jackson Household Hazardous Waste Recycling Facility, 1570 University Blvd. (Terry Road and U.S. Highway 80). Drop-offs accepted Tuesdays and Thursdays 8:00 AM – 4:00 PM.
- The City of Jackson will periodically inspect Mobile Food Units to ensure they are complying with the Fats, Oils & Grease Control Program. The facility's grease control practices and the adequacy of their grease control effectiveness will be assessed.

FOR MORE INFORMATION, contact the FOG Program Coordinator at **601-352-6800**.