



What is FOG?

FOG - fats, oils, and grease - are the natural byproducts of food preparation and cooking. When FOG gets into the sewer system, it blocks lines and may result in sewer 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 front line of FOG prevention.



Why is FOG an issue for my business?

Without proper management practices, FOG will accumulate in your sewer pipe. Restaurants and other food service establishments can be fined, and water and sewer service interrupted, due to blockages and backups. FSEs can also be held financially responsible for damages resulting from blockages and backups.



Grease Accumulation in Sewer

FOG Control Program

The City of Jackson Code of Ordinances includes a *FOG Control Program* to enforce proper FOG management practices, educate FSEs and the public on the importance of FOG control, and provide information on Best Management Practices (BMPs) to keep FOG out of the sewer system.



Grease Control Device

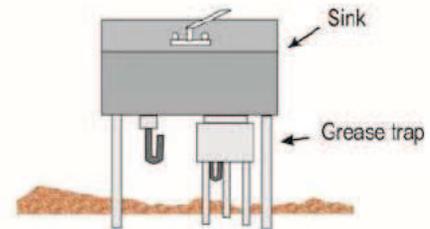
FOG Control Devices

Grease control devices – grease traps or grease interceptors – are required to collect all grease generated by the establishment on the premises. Grease enters food establishment grease traps from dishwashers, sinks, floor drains, and dumpster pads. Grease traps and grease interceptors are used to recover the grease and protect the sewer lines. Blockage of sewer lines occurs when these grease control devices are not maintained properly. Proper maintenance requires the entire contents of a grease trap to be removed weekly or monthly as needed and disposed of by a licensed waste hauler.



What Are Grease Traps?

Grease traps are small grease removal devices (usually 50 gallons or less in capacity) installed indoors, typically under a kitchen sink, with the purpose to prevent FOG in the kitchen wastewater from entering the sewer system. Grease traps operate by slowing down wastewater passing through the trap and retaining it long enough to allow contaminants with specific gravities different than water to separate out by gravity flotation (FOG) and settling (solids).



Necessary Elements for Grease Separation

- Retention time (based on water flow rate from the sink or other source)
- Water temperature less than 140°F
- Flow rate restriction to control turbulence

Grease Trap Types

- Automated, or hydromechanical, grease traps are used in locations with a heavy FOG load and where there is no space for an exterior grease interceptor tank. These units remove grease continuously to a separate container for offsite disposal.
- Manual grease traps may be approved for smaller operations where no frying is performed. FOG from these units must be manually removed, typically on at least a weekly basis.

Critical factors for grease trap effectiveness

- Sufficient capacity
- Maintenance/cleaning frequency

Grease Trap Surges

When a grease trap is not properly maintained, it will either block up or surge:

- Sealed grease traps will block and back up into the kitchen or production area
- Non-sealed grease traps will surge and spill onto the floor

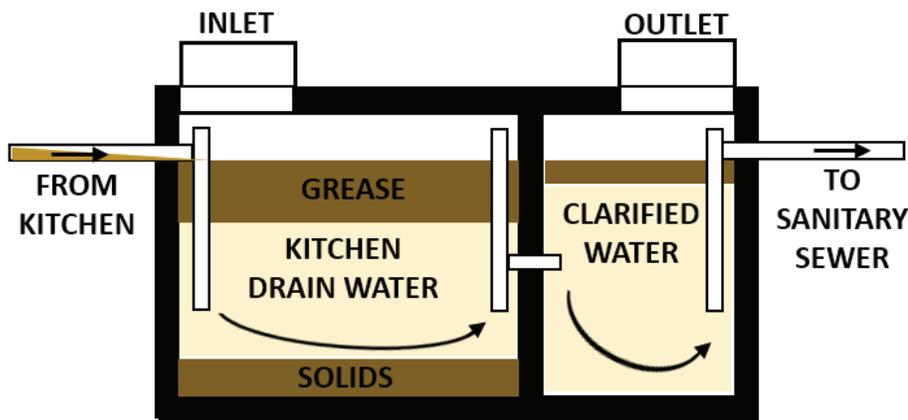
Minimum Maintenance Standards

- DO ensure the grease trap is easily accessible for maintenance and inspection.
- Do NOT pour FOG waste directly into the grease interceptor.
- DO NOT use cleaning chemicals (emulsifiers or solvents).
- DO inspect the grease trap to determine when it requires cleaning.
- DO have the grease trap cleaned by an FSE employee or a licensed FOG hauler as needed. A log must be kept of cleaning operations.



What Are Grease Interceptors?

Grease interceptors are large grease removal devices (minimum capacity 750 gallons) installed outside of the FSE to prevent FOG in the kitchen wastewater from entering the sewer system. Grease interceptors operate by slowing down wastewater passing between the interceptor compartments and retaining it long enough to allow contaminants to separate out by gravity flotation (FOG) and settling (solids). The volume of the tank allows the grease to slow down, cool, and rise to the top. A baffle helps control the grease in the trap. If the grease, solids and bottom sludge are not completely pumped out every three months or as needed, new grease has nowhere to collect and escapes to the sewer.



Necessary Elements for Grease Separation in the Interceptor

- Retention time (based on water flow rate from FSE)
- Water temperature less than 140°F

Critical Factors for Grease Interceptor Effectiveness

- Sufficient capacity
- Maintenance/cleaning frequency

Minimum Standards

- DO ensure the interceptor has an access point to each compartment for inspection & maintenance.
- Do NOT pour FOG waste directly into the grease interceptor.
- DO NOT use cleaning chemicals (emulsifiers or solvents).
- DO inspect the grease interceptor to determine when it requires cleaning.
- DO schedule the interceptor cleaning by a licensed FOG hauler as needed.
- DO keep records of proper maintenance on-site.



Reason for FOG Program

The City of Jackson is committed to providing residents with a safe and cost effective wastewater collection and treatment system. Grease blockages in sewer lines are the major cause of sewer overflows and buildups in our collection system, severely affecting maintenance and operational costs. When you maintain and operate your grease recovery system properly, you are playing an important role in protecting public health and the environment.

The sewer system in Jackson is designed to safely collect and transport sewage to one of our three Wastewater Treatment Plants. The City of Jackson faces enforcement actions if sewer overflows occur. Accordingly, the City is taking a proactive and aggressive approach to sewer line protection, maintenance, and repair. Time and resources are being devoted to educating our citizens on appropriate methods for stopping overflows. A comprehensive fats, oils and grease (FOG) program is a vital part of this effort.

FOG Control Plan Requirements

Each food service establishment that is required to install a Grease Control Device must prepare a FOG Control Plan for review and approval by the Department of Public Works. The FOG Control Plan will identify the Grease Control Device to be used and the equipment to be connected to it. An application fee is required for the FOG Control Plan at the rate established in the Jackson Sewer Use Ordinance.

FOG Program Compliance Inspections

FOG Program Inspectors examine food service establishments (FSE's) to check compliance with FOG Program regulations. An inspector, bearing proper credentials, shall be permitted to enter and inspect the property without prior notification. Food service establishments with problem grease traps are inspected more frequently. An annual fee is charged to all FSEs to cover the cost of the FOG compliance program at the rate established in the Jackson Sewer Use Ordinance.



FOG Program inspectors regularly visit FSEs to ensure compliance with ordinance standards and check the condition of the grease trap and, for grease interceptors, to see if it's meeting the 30% rule. Maintenance and waste hauling records are also checked.



30 Percent Rule: Requires that the depth of bottom solids plus the oil/grease layer on top shall not be greater than 30 percent of the total tank operating depth.



Only state-licensed grease haulers can dispose of collected grease or pump a grease interceptor.