

DOCUMENT 10

FOG MINIMIZATION PLAN GUIDANCE

Adherence to FOG Minimization procedures is critical to maintaining a good FOG pretreatment program. In addition to ensuring no violations of Connecticut's *General Permit for the Discharge of Wastewater Associated with Food Preparation Establishments*, FOG minimization procedures are good for the environment, and can reduce water usage.

Minimization procedures include those house-keeping items that each employee must do as a matter of routine to reduce FOG in the wastewater. Every facility should review their kitchen procedures to determine if additional measures are needed in their facility. Typical minimization procedures include the following items:

- 1. Perform dry clean-up.** Reduce FOG in the wastewater by using a pot scraper or paper to scrape uneaten food from pots, skillets, and plates into the trash prior to rinsing. This material can collect in drain lines and lead to slow draining of sinks, backup of wastewater into the kitchen or spills of wastewater into city streets and waterways. Pot sinks have been estimated to be the source of over 30% of all FOG entering the collection system from kitchens.
- 2. Remove garbage grinders.** Remove garbage grinders to ensure that food scraps do not enter the sewers. Garbage grinders are estimated to be the source of over 30% of all FOG entering the collection system from kitchens.
- 3. Place screens in all drain lines.** In prep sinks and pot sinks, even after scraping most of the unused food into the trash, food particles will still be washed into the sink. Screens must be placed over all drains. Screens provide an easy way to prevent clogged drains. Food preparation sinks, floor drains, mop sinks, and prerinse sinks are the source of up to 14% of FOG in wastewater.
- 4. Place signs at all sinks.** Signs are to be placed above all sinks stating what activities are permitted at that sink. In some facilities (those with AGRUs) not all kitchen drains will be protected with FOG pretreatment equipment. Placing signs above all sinks is a reminder to all employees that FOG minimization procedures need to be followed.
- 5. Place used grease in the correct container.** Grease used in cooking and obtained during the cooking process can be rendered if it does not come in contact with wastewater. This material should be placed in a separate container for renderable FOG. Some facilities place a small container by the ranges for using during cooking, and transport this material to a larger container at the end of the shift. This material should never be poured down the drain. The source of 15% of FOG entering the collection system is tilt kettles and braising kettles.

6. **Use the services of a rendering company.** Service contracts can be set up with rendering companies to periodically remove used grease from a facility. This material can be used to make animal feed, cosmetics, biodiesel fuel, lubricants and many other products. Renderers typically provide containers for outdoor storage.
7. **Use the services of a Grease Trap/Interceptor Cleaner.** Contracts can be set up for Grease Trap/Interceptor Cleaners to service FOG interceptors on a prearranged schedule. This type of arrangement is the best method to ensure that outdoor FOG interceptors are maintained on a regular basis.
8. **Properly store used FOG.** When stored improperly, used FOG can attract rodents, flies and stray animals and produce unpleasant odors. When space is available, containers for renderable oil should be placed in a refrigerated space. This eliminates many nuisance conditions. When space is not available in a refrigerated space, the renderable oil container will need to be placed outside. The container should be clearly marked as a renderable FOG container. The container must have a secure lid that will prevent rain from entering the container. This lid must remain closed when material is not being added. The area around the container should be level and away from storm drains.
9. **Maintain a hot water temperature between 125°F and 150°F.** The Public Health Code requires that hot water used in Food Preparation Establishments be maintained between 125°F and 150°F for sanitation purposes and to prevent scalding. This is also the optimum temperature range for FOG pretreatment.
10. **Clean AGRUs daily.** AGRU or Automatic Grease Recovery Units are generally designed to operate once or twice each day the Food Preparation Establishment is in operation. These units should be cleaned daily by pouring FOG from the collection container into a non-renderable FOG container for storage until transported to an appropriate incinerator. It is often easiest to remove this material soon after the unit has been in operation so that the material is liquid and pours easily. AGRUs have solids screening baskets that must be cleaned each day. Material from the solids screening basket should be placed in the trash. Each cleaning of the AGRU must be recorded in the AGRU maintenance logbook.
11. **Maintain areas around FOG interceptors and AGRUs open for easy access.** FOG interceptors are typically located behind restaurants or in the parking lot. Dumpsters, rendering containers or other items that could prevent access should not be located over the FOG interceptor. AGRUs must be cleaned daily. To facilitate cleaning, an open area around and immediately above the unit must be maintained. Products such as detergents, pot scrapers and other material must be stored in a different area.

- 12. Routine training for all kitchen staff.** Kitchen staff should be reminded from time to time of FOG best management practices as well as other sanitation procedures and kitchen policies, to ensure that all employees follow the same practices.
- 13. Reduce the volume of cooking oil used and reuse cooking oil when possible.** Reducing and reusing cooking oil reduces the volume of oil that must be purchased and is a good business practice in addition to reducing waste.
- 14. Clean exhaust hood filters in the pot sink or employ a service.** Some areas of the state have companies that provide cleaning services for exhaust hood filters. In areas where these services are not available, exhaust hood filters should be cleaned in a pot sink that discharges to FOG Pretreatment Equipment. In no case should these filters be cleaned outside. Cleaning of these filters outside may allow the FOG to enter local rivers and streams through the storm drainage system.
- 15. Other** The procedures and equipment at kitchens are as varied as the menus they serve. Food Preparation Establishment managers are encouraged to review their operation and determine what methods apply to their kitchen.

FOG Minimization Plans should be signed and dated by the person responsible for kitchen activities. Facilities that have dedicated maintenance staff responsible for cleaning AGRUs or scheduling grease interceptor cleaning should discuss FOG minimization techniques and coordinate their efforts with kitchen staff.