

Fat, Oil & Grease Compliance



Good for the environment. Great for your business.

A leading cause of sewer blockages is the accumulation of fats, oils and grease (FOG) from food service establishments and industrial wastewater discharges. FOG can also accumulate in exhaust systems and contribute to fires.

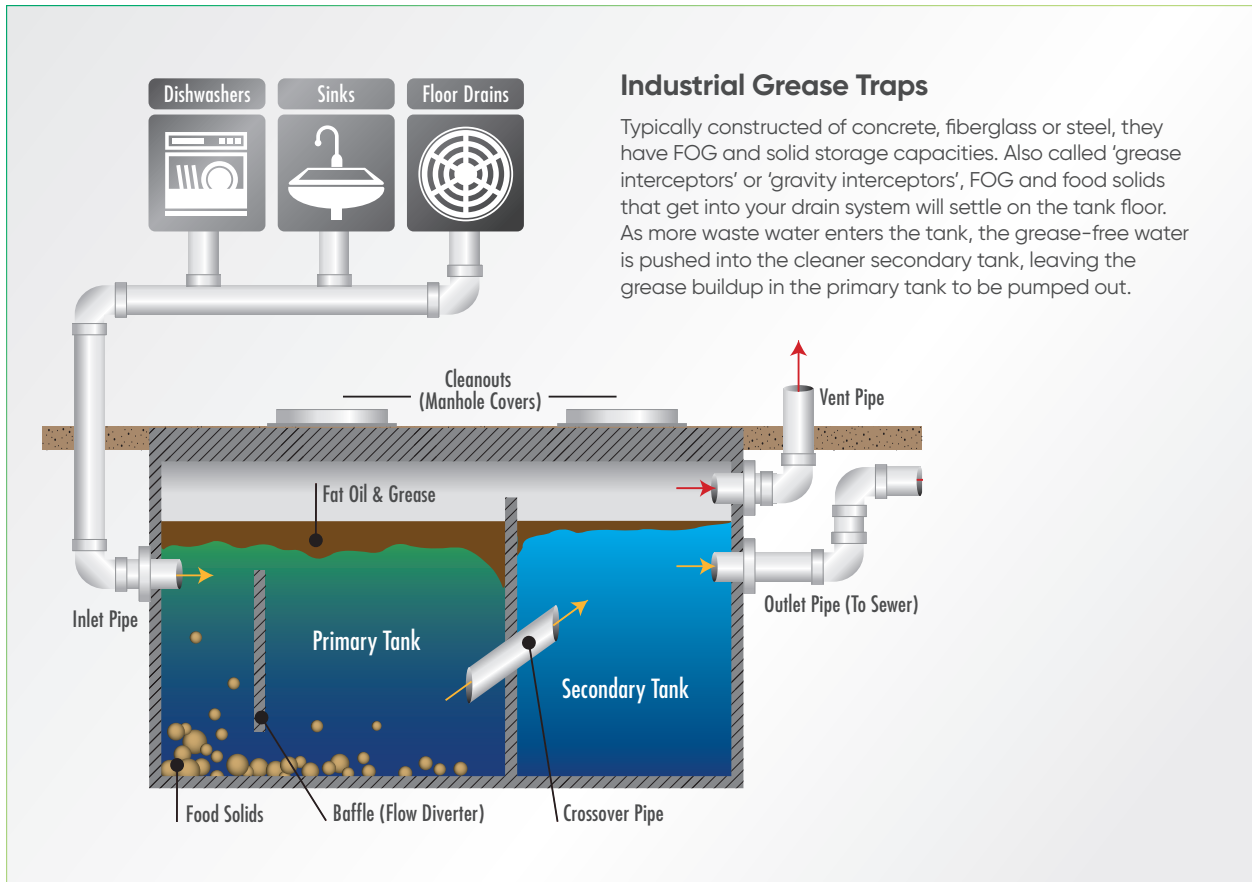
Whether from food prep, dishwashing or floor and filter cleaning, once in the pipes FOG blockages can cause overflows into local waterways and backups into nearby properties. A service call can cost the City at least \$2,000 to respond; more if the blockage causes an overflow or discharges into the environment. Costs which lead right back to you.

Grease traps and maintenance are mandated.

Food service establishments must comply with local water pollution standards or hefty fines will be imposed. Contact the City of Dayton's public utilities division for up-to-date guidelines regarding FOG disposal.

Atherton's Premier Preventative Maintenance Plan

- Skim your grease trap; then thoroughly scrape and clean the walls
- Inspect all trap components
- Cable and hydro-flush the lines to and from the trap*
- Transport FOG to EPA-approved disposal site
- Provide the FOG Manifest and Reports for your compliance records
- Repair and install grease traps, seals, lids and lines to code



Best Practices for FOG Management



- Establish your own FOG Preventative Maintenance Plan and identify the manager
- Make sure your grease trap is well-maintained and routinely emptied
- Wipe FOG from cookware, serveware and floor with paper towels prior to washing/mopping
- For cleaning use, mark all sinks, lines and drains that tie to your grease trap

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