



Fats Oil & Grease



- **FOG** (*Fats oil and grease*) are the by products that food service establishments constantly manage. FOG enters a facilities plumbing system through ware washing, floor cleaning, and equipment sanitation. (*FOG- refers to all fats, oils, and grease generated during food preparation, food service, and/or kitchen clean up*)
- **BMP** *Best management practices* (see attached Poster)
- **Dry Clean Up** Removal food waste with “dry” methods such as scraping, wiping or sweeping before using “wet” methods that use water.
- The success of dry clean up is dependent upon the behavior of the employee to practice correct procedures.
 1. Use rubber scrapers to remove fats, oils and grease from bun pans, 165 pans, 200 pans (Example: hamburgers or sausage liquids).
 2. Collect liquids/oil in a #10 can, bag it and dispose in the trash or discard directly in the trash receptacle.
 3. Empty grease containers before they are full to avoid spills.
- **Wet Methods** typically wash the water waste materials into the drains where it eventually collects on the interior walls of the drainage pipes (example coffee cake pans, if not scraped will collect on the interior of the walls).
- Do not allow paper or plastic cups, straws or other utensils to enter the plumbing system.
- **Maintenance** is the key to avoiding **FOG** blockages.
- **Do not** dispose food waste in any drains (floor or sink).
- **If your site still has a garbage disposal, please do not use it. Please notify the Food Services (213) 241-6419 or (213) 241-6422.**
- Always check and clean drain traps such as pot sinks, steam kettles, steamers and tilt skillets.

I have read and understand FOG policies and procedures:

Employee Name (Print): _____ Employee Number: _____

Signature: _____ School Name: _____

Date: _____