



Fats, Oils & Grease (FOG)

FOOD SERVICE ESTABLISHMENT (FSE)

Compliance Assistance Program



Proper disposal of fats, oils and grease protects your business, public health and the environment.

For more information, visit www.ColumbiaTN.com/FOG

Compliance Assistance Program

- **Checklists**
- **Best Management Practices & Spill Prevention**
- **Grease Removal Device Maintenance**
- **Yellow Grease Disposal**
- **Plumbing Problems? Call Us First (931) 560-1001**
- **Vent Hood and Filter Maintenance**
- **Training, Logs, and Records**
- **Compliance Assistance Materials**
 - Compliance Assistance Visit**
 - Our Contact Information**

For more information, visit www.ColumbiaTN.com/FOG

Checklist

- ✓ **Brown grease**
 - **Do not discharge fats, oil or grease into the sink or drains.**
- ✓ **Pre-wash sink**
 - **Do not dispose of foods or similar materials into the sink.**
- ✓ **Do not exceed 140°F in sinks with grease trap**
 - **Especially pre-wash sink**
- ✓ **Remove any connections to garbage disposals or food grinders.**
 - **Garbage disposals and food grinders increase solids and cause increased maintenance.**
- ✓ **Hood filter cleaning**
 - **BEFORE washing hood filter, wipe with paper towel.**



For more information, visit www.ColumbiaTN.com/FOG

Checklist

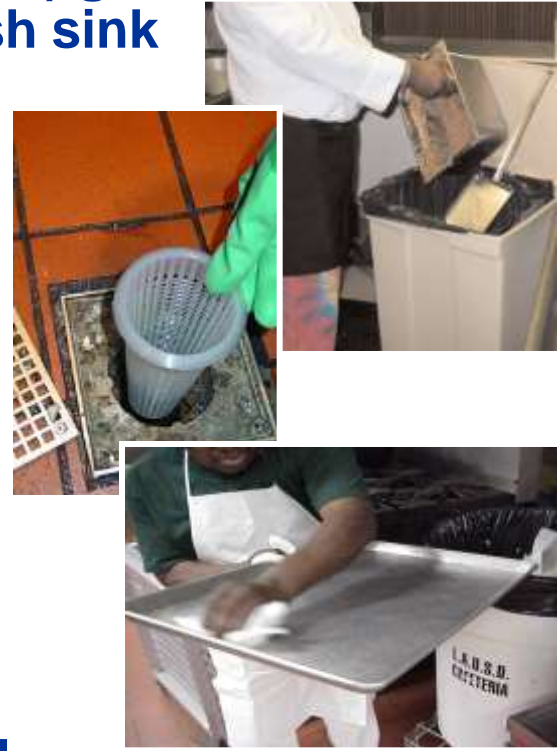
- ✓ Check outside recycle bin for splash and spills
- ✓ All food service area fixtures/drains must be connected to an appropriately sized GRD
- ✓ No washing equipment outside!
- ✓ No grease cutters in sinks and drains.



For more information, visit www.ColumbiaTN.com/FOG

Best Management Practices & Spill Prevention

- All solids and liquid food (gravy, dressing, etc.) go in the trash; keep a trash can next to the wash sink
 - Solids/Food = Trash Can!
- Spill kit
 - Cleanup spills immediately and put into trash.
- Dry sweep floors
 - Keep trash out of floor drains
- Floor Drains Should Have Screens/Traps
- Scrape or dry wipe plates, trays, utensils and cookware using food scraper and/or paper towels



For more information, visit www.ColumbiaTN.com/FOG

Grease Removal Device (GRD) Maintenance

- Maintenance frequency varies (daily, weekly, etc.)
- Management is responsible for proper maintenance
- Must have proof of cleaning, maintenance, and repairs; documents should be available on site during compliance reviews



For more information, visit www.ColumbiaTN.com/FOG

Yellow Grease Disposal

- **Yellow grease may be recycled for fuel.**
- **Food Service Establishment (FSE) is required keep records that identify who and where it is taken.**
- **FSE has “cradle to grave” responsibility for proper disposal of Fats, Oils & Grease (FOG).**



For more information, visit www.ColumbiaTN.com/FOG

Plumbing Problems? Call Us First (931) 560-1001



**Let us try to help you first when you have a sewer problem.
We will check our portion of the sewer line for problems.**

For more information, visit www.ColumbiaTN.com/FOG

Vent Hood & Filter Maintenance

- Dirty vent hoods and filters can cause grease to accumulate on the roof. The grease then travels from the roof, to the down spouts and into the storm drains during rain events. Avoid an environmental violation! Routinely clean and maintain vent hoods and filters.
- If the roof equipment cannot be accessed, inspect the down spouts and the nearby storm drains for evidence of grease.



For more information, visit www.ColumbiaTN.com/FOG

Training, Logs, and Records

- **Train Management & Employees**
- **Discuss Importance of FOG Control**
 - **Protect the business, your plumbing system, the public sewer system, public health and our environment.**
- **Perform Grease Removal Device (GRD) Inspections & Maintenance**
 - **Prepare for compliance reviews: Train staff to open/close the GRD and be ready to perform the task when needed. (Acquire and use appropriate access tools.)**
- **Update Logs: Inspections, Maintenance, & Training**
- **Post “No FOG” Signs Near Sinks as a Reminder**



For more information, visit www.ColumbiaTN.com/FOG

Compliance Assistance Materials

- **Review the Food Service Establishment FOG Program Brochure**

Provides an overview of the purpose of FOG control and highlights the following related topics: "who we are", "did you know", "are you aware", "what to expect", "what happens next", and *Best Management Practices (BMPs)* that could help reduce the accumulation of FOG and maintenance costs.

- **Visit Columbia's FOG Website: www.ColumbiaTN.com/FOG**

Provides information about FOG control, Grease Removal Device specifications, Codes Enforcement, and Compliance Assistance Training Materials. FSE Owners/Managers are encouraged to utilize this website and materials to increase awareness, train employees, and implement Best Management Practices. Materials available for online viewing and downloading included: Best Management Practices Poster, "No FOG" Signs, FSE Compliance Assistance Program Booklet (this document), the Food Service Establishment FOG Program Brochure and FOG related forms (Questionnaire, Compliance Review Process, Log Sheets, etc).

- **Ask Questions and Get Answers: Contact Us**

Food Service Establishments (FSEs) can request a Compliance Assistance Visit to learn how to stay in compliance. *To schedule a Compliance Assistance Visit or request more information about FOG:*

Call: (931) 560-1001

Email: Sewerinfo@ColumbiaTN.com

USPS or Visit: Columbia Wastewater System, 1244 Treatment Plant Rd., Columbia, TN 38401

For more information, visit www.ColumbiaTN.com/FOG