



**FOG PROGRAM
(Fats, Oils and Grease)**

**For Food Service Establishments
Educational Material**

City of Holtville

KEEP YOUR PIPES CLEAN & UTILITY COSTS DOWN!

PUT FATS & GREASES

**PARA CUIDAR DE SUS TUBERÍAS Y LOS COSTOS DE MANTENIMIENTO
DEPOSITE LA GRASA Y LA MANTECA**

Be sure to scrape food waste from dishes and plates into the trash.



Asegúrese de poner los desperdicios de comida de los platos en la basura.

Dispose of food waste directly in the trash.



Deposite los desperdicios de comida directamente en el basurero.

Wipe pots, pans and work areas prior to washing.



Limpie con una toalla o papel las ollas, los sartenes, los comales y las areas de trabajo antes de lavarlos.

Soak up spills with an absorbent material, like paper towels, rags or cat litter; then dispose of in the trash.



Limpie los derrames con materiales absorbentes, como papeles, toallas, trapos o arena para gatos, luego recójalos y tirelos a la basura.



**Collect
WASTE OIL
and store for
RECYCLING.**

Coloque los residuos de aceite en un recipiente de reciclaje.

IN THE TRASH, PLEASE!

**¡EN LA BASURA,
POR FAVOR!**



Kitchen Best Management Practices (BMPs) to Manage Fats, Oil, and Grease

- Collect waste cooking oil and store in drums or barrels for recycling.



- Junte el aceite de cocina que deseche y almacénelo en tambos o barriles para reciclarlo.

- Dispose food waste directly into the trash. Garbage grinders are prohibited.



- Tire directamente en el bote de basura los desechos de alimentos. Se prohíben los trituradores de basura.

- Wipe pots, pans, dishware, and work areas prior to washing.



- Limpie con un trapo los sartenes, las cacerolas, la vajilla y las áreas de trabajo antes de lavarlos.

- Use absorbent products to contain spills.



- Utilice productos absorbentes para contener derramamientos.

- Use absorbents or other materials, like towels, to pick up spills before mopping the floor.



- Antes de trapear el piso, recoja cualquier derrame con productos absorbentes o otros materiales como toallas.

- Keep grease emulsifying agents out of the sink and drain.



- No utilice solventes o aditivos que disuelven grasa dentro de el fregadero o en la coladera.

FATS, OIL and GREASE

“It’s Easier than YOU Think!”

THE WRONG WAY

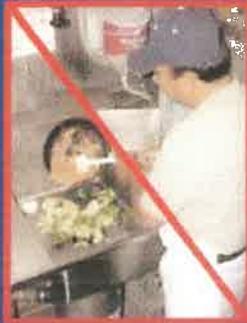
La Forma Incorrecta



1

Do not pour cooking residue directly into the drain.

No vierta residuos de cocinar directamente en el desagüe.



2

Do not dispose of food waste into the garbage disposal.

No ponga desperdicios de comida en el triturador de comida.



3

Do not pour waste oil directly into the drain.

No ponga desperdicio de aceite directamente en el desagüe.



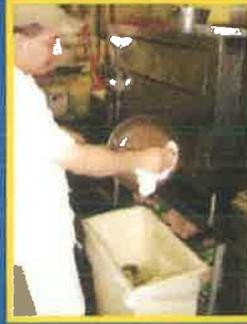
4

Do not wash floor mats where water will run off directly into the storm drain.

No lave tapetes de piso en un lugar donde el agua corra hacia el desagüe.

THE RIGHT WAY

La Forma Correcta



1

Wipe pots, pans, and work areas prior to washing.

Limpie con una toallita las ollas, cazuelas, y areas de trabajo antes de lavarlos.



2

Dispose of food waste directly into the trash.

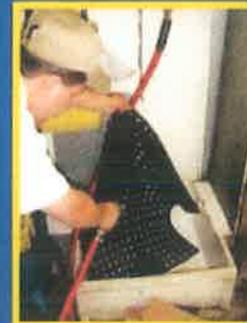
Deseche los desperdicios de comida en el bote de basura.



3

Collect waste oil and store for recycling.

Junte el desperdicio de aceite y guardelo para que sea reciclado.



4

Clean mats inside over a utility sink.

Limpie los tapetes de piso dentro de un lavabo o fregador.

Facility Name: _____

Location: _____

Mailing Address: _____

Owner: _____

Phone: _____

Business hrs: _____

Number of Employees: _____

Description: _____

Front : _____

Equipment: _____

Kitchen: _____

Equipment: _____

MSDSheets: _____

Grease Removal Equipment: _____

Chemicals: _____

Maintenance Logs: _____

Spill Prevention Cleaned Up: _____

Any Training: _____

Notes: _____

The City's Grease Problem

Grease is a very expensive problem for the City in respect to both time and money. Our FOG Program was created to inform restaurants/bakeries/coffee shops/cafeterias/ice cream shops/lunch counters/fast food and deli establishments (etc) about the impact their waste has on the sewer system and Treatment Plant. These establishments are required to install grease traps and/ or interceptors and maintain them properly. Additionally, Best Management Practices (BMP) should be employed to reduce the amount of grease entering the sewer.

List of Grease Vendors

One More Time

Waste Shortening Service

Ph: (800) 624-5504 Los Angeles, CA.

Baker Commodities Inc.

Ph: (928) 627-2520 Somerton, AZ.

SMC Grease Inc, Specialist

Ph: (951) 788-6042 Corona, CA.

Kvac Environmental

Ph: (909) 476-2308 Rancho Cucamonga, CA.

Companies listed are provided for your convenience. Inclusion or omission of a business in no way implies endorsement or rejection by the City. Businesses that would like to be included on our vendors list can call (760) 356-2912.

Best Management Practices (BMP'S)

- 1. Do not pour, scrape, or otherwise dispose of fats, oils, and grease into sinks or drains.**
- 2. Scrape pots and pans before washing them.**
- 3. Collect fryer oil for recycling.**
- 4. Dump mop water only into drains connected to your grease removal system.**
- 5. Use absorbents to soak up spills containing fats, oils, and grease.**
- 6. Do not put food including milk shake syrup, batters, and gravy down the drain.**
- 7. Use strainers on sinks and floor drains to prevent solid material from entering the sewer.**
- 8. Post "NO GREASE" signs near sinks and drains.**
- 9. Empty collection pan on grease recovery devices before it becomes full.**
- 10. Provide employees with proper equipment for cleaning your grease trap or grease recovery device.**
- 11. Direct wastewater generated from duct/range filter cleaning through the grease removal system.**
- 12. Train all staff in best management practices for grease disposal and the impacts of grease accumulation in the sewer.**
- 13. Provide regular refresher training/discussion for proper disposal of fats, oils, and grease for all employees.**
- 14. Inspect grease removal devices/interceptors after pumping to ensure adequate cleaning.**
- 15. Keep a maintenance log to show the frequency and volume of grease removed. This documentation should be available during inspection.**