Keep Fats, Oils & Grease Out of Your Drain!

What is F.O.G.?

F.O.G. stands for Fats, Oils & Grease and are found in common food and food ingredients such as: meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps. F.O.G. are issues that can cause major problems if not handled properly.

F.O.G. Means Trouble!

If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common accumulation comes from your daily dish washing process. Over time, buildup of F.O.G. can plug your pipes and cause a sewer backup into your business! These buildups can also cause major operational problems in our public sewer system and backup sewage into our streams, lakes and Puget Sound.

F.O.G. Can Cost You Money!

Seattle Municipal Code 21.16 holds business owners liable for ALL clean-up costs related to a sewer backup, including damage to adjoining properties, parking lots, streets, and sewer system repair. It is your responsibility to adhere to the appropriate regulations and keep your business clean.

Best Practices to Fight Fats, Oils & Grease

› Always scrape and wipe leftover fats, oils, grease and food waste from all dishes, pots, pans and cooking equipment prior to pre-rinsing or washing.
› Remove your garbage grinder and install a solids interceptor. This will reduce the amount of food waste that accumulates in your grease interceptor and your side sewer.
› Install and maintain screens in all floor and sink drains. This will reduce the amount of food waste that accumulates in your grease interceptor or side sewer.
› Maintain your grease interceptor frequently to keep the accumulation of food and F.O.G. at less than 25% of the volume of the device.
› Hire a contractor to maintain the vent hood and filters and dispose of the waste properly.
› Wash all floor mats, grills and greasy kitchen equipment in a sink that goes to a grease interceptor.
› Compost your food scraps whenever possible. For more information, contact Resource Venture at (206) 343-8505.

Open up poster inside and display in your kitchen to help your employees fight F.O.G.!
**THE RIGHT WAY**

- **Wipe dishes, pots, pans and cooking equipment before rinsing or washing.**
  - Punasan ang mga plato, kaldero, palayok at kagamitan ng lutuan bago banlawan o hugasan.
  - 將鍋碗瓢盆和炊具在沖洗和洗滌之前上應先擦拭。

- **Put food waste into the “Food + Compostables” collection or garbage.**
  - Itapon ang mga binasurang pagkain sa lalagyanang sinisiklo o basurahan.
  - 將要棄置的食物倒在回收桶或垃圾桶內。

- **Collect waste oil and store for recycling. Clean up spills immediately.**
  - Ipunin ang tirang mantika at itabi para muling siklohin. Linisin kaagad ang mga natapon.
  - 收集和貯藏廢油, 以便日後回收利用。液體濺出後應立即加以清除。

- **Wash floor mats in a utility sink.**
  - Hugasan ang mga alpombra sa takdang lababo.
  - 在洗滌槽內清洗地板墊。

- **Keep screens in all drains to catch food waste.**
  - Panatilihin ang mga tabing sa lahat ng daluyan ng tubig upang maipon ang mga binasurang pagkain.
  - 所有的水池中都應有濾網，用於收集食物殘渣。

---

**THE WRONG WAY**

- **Do not pour cooking residue into the drain.**
  - Huwag itapon ang tira ng pagluluto sa daluyan ng tubig.
  - 切勿將煮過的鍋底殘渣倒入水池。

- **Do not put food waste down the drain.**
  - Huwag itapon ang binasurang pagkain sa daluyan ng tubig.
  - 切勿將棄置的食物倒入水池。

- **Do not pour cooking oil into the drain.**
  - Huwag itapon ang tirang mantika sa daluyan ng tubig.
  - 切勿將烹調後的剩油倒入水池。

- **Do not wash floor mats outside.**
  - Huwag hugasan sa labas ang mga alpombra.
  - 切勿在室外清洗地板墊。

- **Do not remove screens from drains.**
  - Huwag alisin ang mga tabin sa daluyan ng tubig.
  - 切勿移除水池中的濾網。