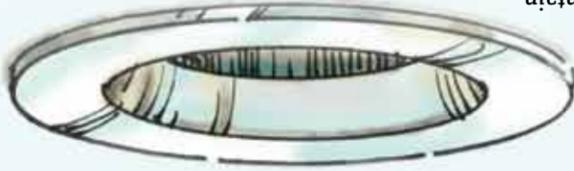




**What is a Grease Interceptor?**  
Grease interceptors are designed to catch F.O.G. before they get into your sewer. Some grease interceptors (previously called grease traps) are found under or near sinks in your cooking area (shown at the right). Other grease interceptors are large underground vaults found outdoors. We recommend you contact a local contractor for help with the appropriate selection, installation and maintenance for your interceptor. You can visit [www.resourceventure.org](http://www.resourceventure.org) for a list of local contractors.

**Cleanup F.O.G. Drips & Spills**  
F.O.G. spills inside and outside of your business should be cleaned up immediately. It is your responsibility to have a spill plan and maintain a spill kit. Call (206) 343-8505 or visit [www.resourceventure.org](http://www.resourceventure.org) for help developing a spill plan and to receive a free spill kit.



a grease interceptor to install and maintain accumulation is of defense from Your best line problems! and cause major F.O.G. finds ways to accumulate in your side sewer on inside flap). However, even with the best practices, F.O.G. (see Best Practices to Fight Fats, Oils & Grease employees the importance of controlling The first thing to do is to teach your

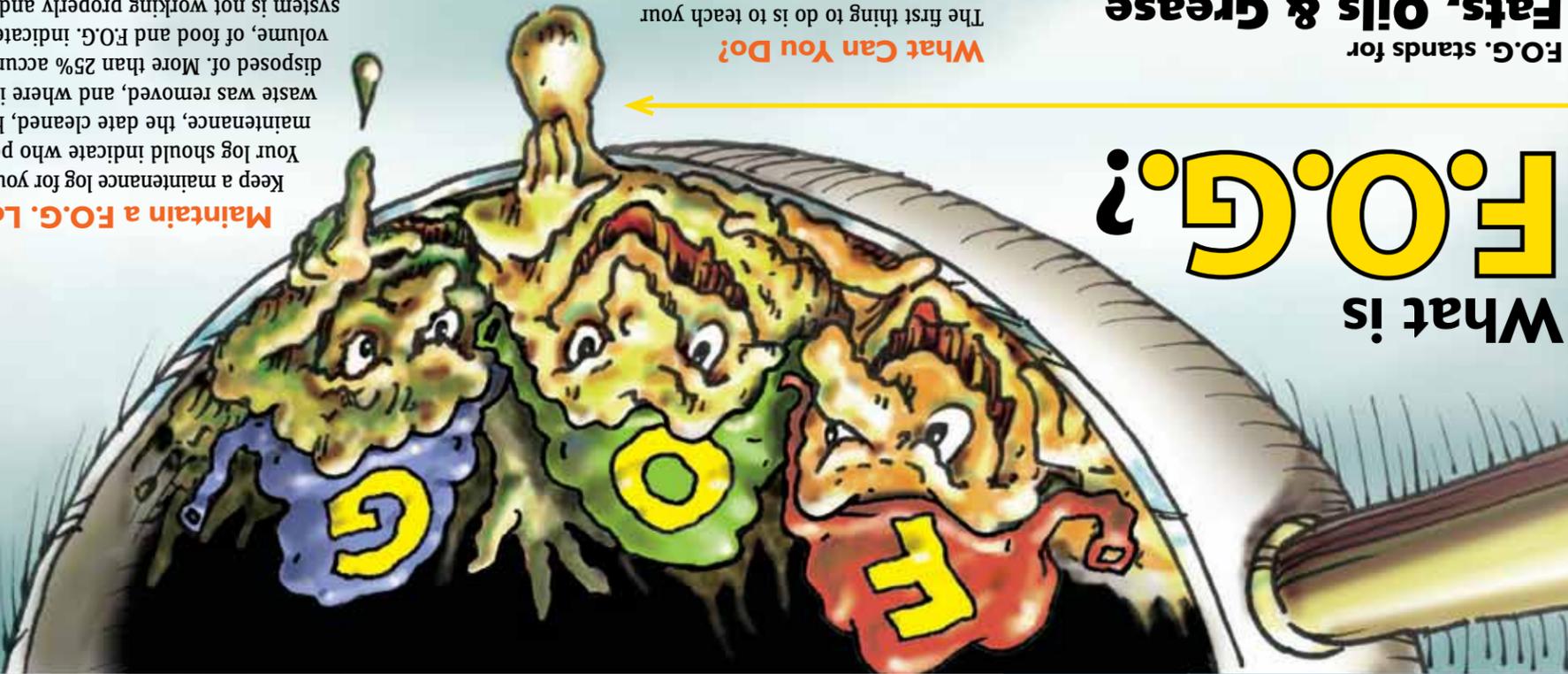
**Maintain a F.O.G. Log**  
Keep a maintenance log for your interceptor. Your log should indicate who performed maintenance, the date cleaned, how much waste was removed, and where it was disposed of. More than 25% accumulation, by volume, of food and F.O.G. indicates that your system is not working properly and is a violation of Seattle Municipal Code 21.16.

**What Can You Do?**  
The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with the best practices, F.O.G. finds ways to accumulate in your side sewer and cause major problems! Your best line of defense from accumulation is to install and maintain a grease interceptor.

**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.

# What is F.O.G.?



## 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 also 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.

Place Stamp Here

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



**Get a FREE Spill Kit!**  
For a FREE spill kit, call Resource Venture at (206) 343-8505 or visit [www.resourceventure.org](http://www.resourceventure.org)

## BUSINESS CUSTOMERS

# Fight F.O.G.

Keep **Fats, Oils & Grease** Out of Your Drain!™



# Fight F.O.G.

Help keep  
**Fats, Oils & Grease**  
from clogging  
the sewer pipes!

## THE RIGHT WAY

**CORRECTO**  
올바른 방법

**Wipe dishes, pots, pans and cooking equipment before rinsing or washing.**

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

접시, 냄비, 팬, 조리 도구를 물로 헹구거나 씻기 전에 먼저 찌꺼기를 닦아냅니다.



**Put food waste into the "Food + Compostables" collection or garbage.**

Coloque los restos de alimentos en recolección de "Food + Compostables" o en la basura.

음식을 찌꺼기는 음식물 재활용 용기나 쓰레기통에 넣습니다.



**Collect waste oil and store for recycling. Clean up spills immediately.**

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

사용한 기름은 모아뒀다가 수거해 가도록 합니다. 기름이 흘렀을 때는 즉시 닦습니다.



**Wash floor mats in a utility sink.**

Lave los tapetes en un lavabo de servicio.

바닥 매트는 다용도 개수대에서 씻습니다.



**Keep screens in all drains to catch food waste.**

Coloque coladores en todos los desagües para retener los desperdicios.

배수구마다 거름망을 설치해 음식물 찌꺼기를 걸러냅니다.



## THE WRONG WAY

**INCORRECTO**  
잘못된 방법

**Do not pour cooking residue into the drain.**

No arroje por el desagüe los residuos de alimentos cocinados.

조리하고 남은 찌꺼기를 배수구에 붓지 마십시오.



**Do not put food waste down the drain.**

No arroje los desperdicios de alimentos por el desagüe.

음식물 찌꺼기를 배수구로 흘려보내지 마십시오.



**Do not pour cooking oil into the drain.**

No vierta aceite de cocina directamente en el desagüe.

요리용 기름을 배수구에 붓지 마십시오.



**Do not wash floor mats outside.**

No lave los tapetes en el exterior.

바닥 매트를 집 밖에서 씻지 마십시오.



**Do not remove screens from drains.**

No quite los coladores de los desagües.

배수구에서 거름망을 제거하지 마십시오.

