

TIPS TO PREVENT CLOGGED PIPES AND SEWER BLOCKAGE FOR COMMERCIAL FOOD PREPARATION ESTABLISHMENTS

Fats, Oils and Grease, known collectively as FOG, represent the most serious enemy of our sewer lines.

Placing these items down the drain leads to eventual problems and blockages:

Butter
Cooking Oils
Grease & Lards
Food Waste
Margarine
Raw & Cooked Meats
Shortening

These items contain fats that can also contribute to sewer line blockages:

Salad Dressings 50% fat
Mayonnaise 30% fat
Alfredo Sauce 20% fat
An Avocado 10% fat
Ice Cream 10% fat
Whole Milk 4% fat

How Fats, Oils and Grease Affect the Sewer System



You may think that once FOG has gone down the drain, it simply washes away and is gone for good. But that's not the case.



When FOG is washed down the drain, it cools and forms thick grease that mixes with other solids and wastes which will build up over time and clog drain pipes and sewer mains. Clogged drain pipes and sewer mains can result in sewer backups and spills, creating environmental problems and flooded homes and businesses.

If not handled properly, commercial food handling facilities contribute greatly to FOG build-up in sewer lines due to the larger volumes of flow and potential grease that can be contributed from these facilities.

Clean up following a sewer backup caused by grease can be costly. In cases where the blockage is in the property owner's service line the owner is responsible for the cleanup. If a blockage occurs in the city sewer main the city is responsible for removal of the blockage and clean-up of the public area but in most cases not private properties that may be damaged as a result of the backup.

Prevention is key in avoiding sewer backups caused by grease. Prevention saves money and greatly reduces the risk of Sanitary Sewer Overflows (SSO). All SSO's in public sewer mains require full reporting to the Missouri Department of Natural Resources (MDNR). All sewer backups and spills from the customer private sewer service are required to be documented by the sewer service provider. MDNR reviews and tracks these events and may assess notices of violation, penalties and fines if the provider does not maintain an adequate prevention program.

All public sewer service providers are required to maintain a Fats, Oils and Grease program to minimize the amount of FOG that enters the sewer collection system. The City of Branson has adopted by ordinance a FOG prevention policy and maintains the sewer collection system through an established maintenance program.

BEST MANAGEMENT PRACTICES

DO'S

All food preparation establishments should have a grease trap installed. The size and type of trap will be determined by the facilities menu, preparation and clean-up practices.

Food preparation establishments must maintain their grease trap. In order to keep a grease trap working properly, it will need to be cleaned periodically, according to the manufacturer's specifications and local ordinances.

Use allowed practices to extend the life of cooking oil. The less oil in the grease interceptor or recovery unit means saving money in pumping and in new oil purchased.

Recycle cooking oils and leftover grease into a storage container. Remember that grease is valuable. Grease and oil can be recycled into other useful products. Utilize grease collection companies that may collect used grease and oils.

Instruct staff to be conservative about the use of fats, oils and grease in food preparation.

Use dry cleanup methods such as paper towels to wipe excess grease from pans and utensils. Remove food waste from pans by scraping and wiping before using wet methods with water.

Use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains when washing.

Minimize the use of dish soap in dishwashing operations. Dish soap emulsifies FOG and enables it to pass through a grease

DON'TS

Don't pour fats, oil and grease down the drain or in the garbage disposal. If there is a small amount of oil or grease in the pan, wipe the pan out with a paper towel to remove the grease before washing.

Avoid using hot water to flush FOG down the drain from pans and utensils as material can cool down and collect in the lines.

Avoid just using the garbage disposal to get rid of food waste. Either dispose of food waste in the trash or compost it instead of grinding it up and flushing it down the drain.

Following these practices may make it possible to reduce the frequency of grease trap pumping.

ADDITIONAL TIPS

Don't put hard or fibrous materials, such as seeds, corn cobs, bones, egg shells down the drain. These items should be composted or thrown in the trash.

Disposable & Flushable Wipes

Avoid disposing of wipes, flushable or any type, down a drain or toilet. Although a product may be advertised as flushable this does not mean it will break down as necessary in the sewer system. These products clog pumping and treatment process equipment.

These tips help protect you and the environment too!
<http://www.bransonmo.gov/>