

Fats, Oil, & Grease Best Management Practices

- Training and Education on BMPs
 - Train and educate all employees about how they can help implement the FOG Best Management Practices.
 - People are more willing to support an effort when they understand the basis for it.
- “No FOG” Signage
 - Post “No FOG” signs at all sinks, drains, restrooms, and any other area water may enter the public sewer.
 - Signs serve as a constant reminder for staff and patrons.
 - Reminders help minimize grease discharge to the sewer or grease control device.
- Follow the “25%” Rule for Grease Control Devices
 - Check grease control device solids depth routinely. The combined thickness of the floating grease and the bottom solids should not be more than 25% of the total grease control device depth.
 - Grease control devices will not meet performance standards when solids and floating grease levels exceed 25%.
- Grease Handling
 - Recycle and store grease in separate covered containers.
 - Regularly inspect and clean grease storage areas.
- “Dry Wipe” kitchen eatery and cooking equipment
 - Wiping all plates, pots, pans, and kitchen equipment before cleaning will reduce the grease load that enters the grease control device and the sewer.
- Maintain a cleaning and maintenance schedule
 - If grease control devices are not routinely cleaned and maintained, they do not work properly and do not prevent grease from entering the sewer.
 - Cleaning and maintaining it routinely will keep it from becoming a job no one wants to perform.
- Use absorbent pads under FOG generating areas
 - Using absorbent pads underneath areas such as fryers, grills, trash bins, and pre-wash stations can reduce the amount of grease that could enter the grease control device or the sewer.
 - Using absorbent pads also aid in the cleanup of any oil and grease spills prior to mopping.
- Do not use emulsifiers or solvents other than typical dish-washing detergents
 - Emulsifiers and solvents will break down grease causing a problem in the grease control device and the sewer.
- Do not “Hot Flush”
 - Do not allow water above 140 degrees Fahrenheit to enter the fog control device or sewer.
 - Hot Flushing allows FOG to bypass the grease control device and enter the sewer where it will cool down and solidify.
- General Housekeeping
 - Keeping all exhaust vents, kitchen equipment, floors, and dumpster areas clean and maintained will help reduce FOG from entering the sewer.



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