



NEW CASTLE COUNTY'S Guide to FOG Management for Commercial Food Establishments (CFE)



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FOG Facts

This manual must be kept on the premises of all Commercial Food Establishments operating in New Castle County.

General Information

What is FOG?

FOG is an acronym for the FATS, OILS, and GREASE found in most food service establishments. It is a combination of animal and vegetable fats and oils used to cook and prepare food.

Technically speaking, FOG is a solid or viscous substance, including grease, which may ultimately create an obstruction in the sanitary sewer system.



Why Is FOG a problem?

A wastewater/sanitary sewer system works much the same way as the circulatory system of the human body. Wastewater flows through pipes (arteries), is pumped at pump stations (heart) and is cleaned by the wastewater plant (kidneys). Arteries clogged by cholesterol can cause a failure in the circulatory system such as a heart attack. FOG can create blockages to the sewer system in much the same way.

Is it necessary to control FOG?

Yes, it's the Law. Chapter 38 of the New Castle County Code mandates that all Commercial Food Establishments (CFE) are required to:

- Clean and service all Grease Traps on a maintenance schedule in accordance with the New Castle County Code and this manual
- Maintain service/cleaning records for all grease traps. Records are to be kept on site and retained for a minimum of two years
- Display New Castle County posters and signage pertaining to **BEST MANAGEMENT PRACTICES** of FATS, OILS, and GREASE in prominent locations in kitchen areas

Follow the specific guidelines on the following pages.

Failure to comply with regulations set forth in Chapter 38 of the New Castle County Code will result in fines or legal penalties imposed upon the CFE.

It's the Law!

Establish a cleaning/maintenance schedule for all grease traps

ONCE PER MONTH is the minimum cleaning schedule required for small, under sink and Interior grease traps. Interior units and under sink grease traps accommodate a much smaller volume of FOG than exterior units.



ONCE PER QUARTER is the minimum cleaning schedule required for large volume, outdoor grease traps. All exterior traps shall be serviced by a grease hauler licensed by the State of Delaware to transport such waste. The type of establishment and the volume of wastewater discharge may require greater frequency of cleaning.

A Grease Trap Cleaning/Maintenance Log must be retained on the Premises

A grease trap cleaning/maintenance log shall be kept on site at each CFE. Use the standardized form designated by the Department of Public Works. All service receipts, logs and maintenance records must be kept on file for a minimum of two years and be available for inspection by the County upon request. Required information shall include the name and address of the facility serviced, the date of service, the size of the grease trap, the condition of the trap, the name and address of the waste hauler or the in-house employee providing the service, their signature and any comments relative to the service.

Helpful Hint:

Witness all cleaning work performed by commercial grease haulers. Monitoring the actual work ensures your facility is getting full value for your cleaning costs.

It's the Law!

Post the New Castle County FOG Poster in a prominent location in the Kitchen

This poster serves as an employee quick reference guide to Best Management Practices for Fats, Oils, and Grease.

The date of the last cleaning of the grease trap must be displayed on this poster.



Display FOG signs in prominent locations

Post signs in restrooms, over sinks, near floor drains, dishwashers or anywhere else where water may enter a drain to the sewer.

Signs are a constant reminder for staff working with FOG, as well as a reminder to read the BMP FOG poster in your kitchen.



Helpful Hint:
Witness all cleaning work
Make a designated employee
responsible for the posting
of the most recent grease
trap service information on
the poster.

Best Management Practices

Educate Your Employees

Review this manual and FOG sign postings with your employees.

Establish a training program for all new employees as well as existing kitchen, janitorial, and management staff. Workers who understand the importance of the FOG-BMP program will be more willing to support it.

Properly Dispose of Food Waste

Recycling of food wastes will reduce solid waste disposal costs, and reduce the frequency needed for cleaning grease traps. There are non-profit organizations that will collect excess food to feed the needy.

Never pour food waste down a drain or into a toilet.

Recycle Waste Cooking Oil

Specialty companies collect waste cooking oil from fryers and other types of equipment. It can be reused in the processing of animal feed and fuels. Recycling helps to prolong the life of grease traps and reduces solid waste costs.

Keep All Outdoor Grease Containers Covered

FOG floats! Rainwater collecting in an uncovered container can cause FOG to flow onto the ground. There, it can reach a storm drainage system and end up in our streams and rivers. Locate all dumpsters and FOG containers away from storm drains.

Use Proper Water Temperature!

The water temperature from all sources in your CFE must be less than 140° F as it enters the inlet to your grease trap.

Best Management Practices

Dry wipe all pots, pans, and dishware

Dry wiping FOG and food from pots, pans and dishware before washing will keep FOG out of grease traps. Implementing this practice will require less frequent cleaning of grease traps and help to reduce maintenance costs.



Clean Exhaust Hoods Regularly

FOG that escapes through the kitchen exhaust system can accumulate on the roof of the building and eventually cause a fire.

Always Clean FOG Spills Immediately and Protect All Floor Drains

Use absorbent materials for cleaning.
Dispose of recovered FOG in a proper disposal container such as a trash can or dumpster.

Never rinse FOG into the floor drain.

Clean Up of Outdoor FOG Spills

Always Use Absorbent Pads To protect the storm drains. Absorbent pads will clean up oil and grease spilled near outdoor equipment and prevent FOG from entering the storm drain during a rain event.

Storm drains in close proximity to dumpsters or FOG containers need special protection. Surround them with absorbent material to provide an effective protective barrier.

Never use material such as kitty litter or saw dust to absorb the spill. Rain can rinse both substances into the storm drain.

Is This a CFE?

How do I know if this facility is a CFE? (Commercial Food Establishment)

A CFE or Commercial Food Establishment means any facility that prepares, packages, serves and/or provides foods or beverages for sale or consumption on or off site, including, but not limited to,

restaurants, food courts, food manufacturers, food packagers, grocery stores, hospitals, hotels, nursing homes, churches, schools, correctional facilities, and any other CFE not listed above.

If you operate a CFE in New Castle County, you must abide by all regulations regarding FOG.

Environmental FOG Facts

- FOG can pollute local streams and waterways through spills. Fat, oils, and grease can damage fish and wildlife habitat in our lakes and streams and pollute our groundwater.
- Fat, oils, and grease can block your drains as well as those of surrounding residents. It creates a health hazard and is expensive to remedy.

- A FOG overflow/spill or sewer blockage may result in fines or penalties being imposed on your CFE.

You can help Protect our Waterways By implementing the Best Management Practices described in this manual.

Notes

Notes

For more information, contact the
New Castle County
Department of Public Works

FOG Coordinator: 302-395-5730
www.NewCastleDE.gov/PublicWorks



Published by:

