



The Problem with FOG

The **fats, oils, and grease** produced in the restaurant business are known collectively as FOG.

When fats, oils and grease are disposed of improperly during food preparation and kitchen clean-up—when poured down sinks or floor drains—FOG can accumulate and reduce the capacity which can potentially cause a blockage in the sanitary sewer system.

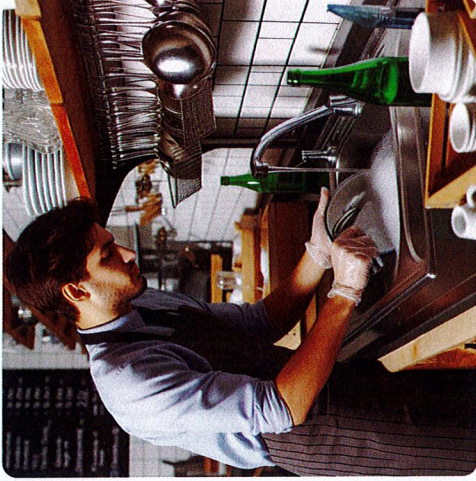
In severe cases, blockage can lead to sewage backups into businesses and sewers that overflow onto roadways and property, eventually flowing into local waterways.

You can assist Ulster County in eliminating the FOG problem by:

- Instituting housekeeping measures that keep FOG from going down the drain
- Properly training all staff to ensure they are following industry best management practices
- Ensuring that grease traps and/or interceptors are in good working order and are cleaned at an adequate frequency

Restaurant activities

can harm the environment if proper disposal and cleanup procedures are not performed carefully. With proper training and education, restaurant personnel can prevent debris from entering storm drains, thus helping to improve the water quality in neighboring waterways.



This brochure will explain steps your food establishment can take to stay in compliance with local laws and permits and help protect water quality by keeping debris out of the storm drain and by preventing fats, oils, and grease from blocking the sanitary sewer lines.

UC Department of Health
(845) 340-3150

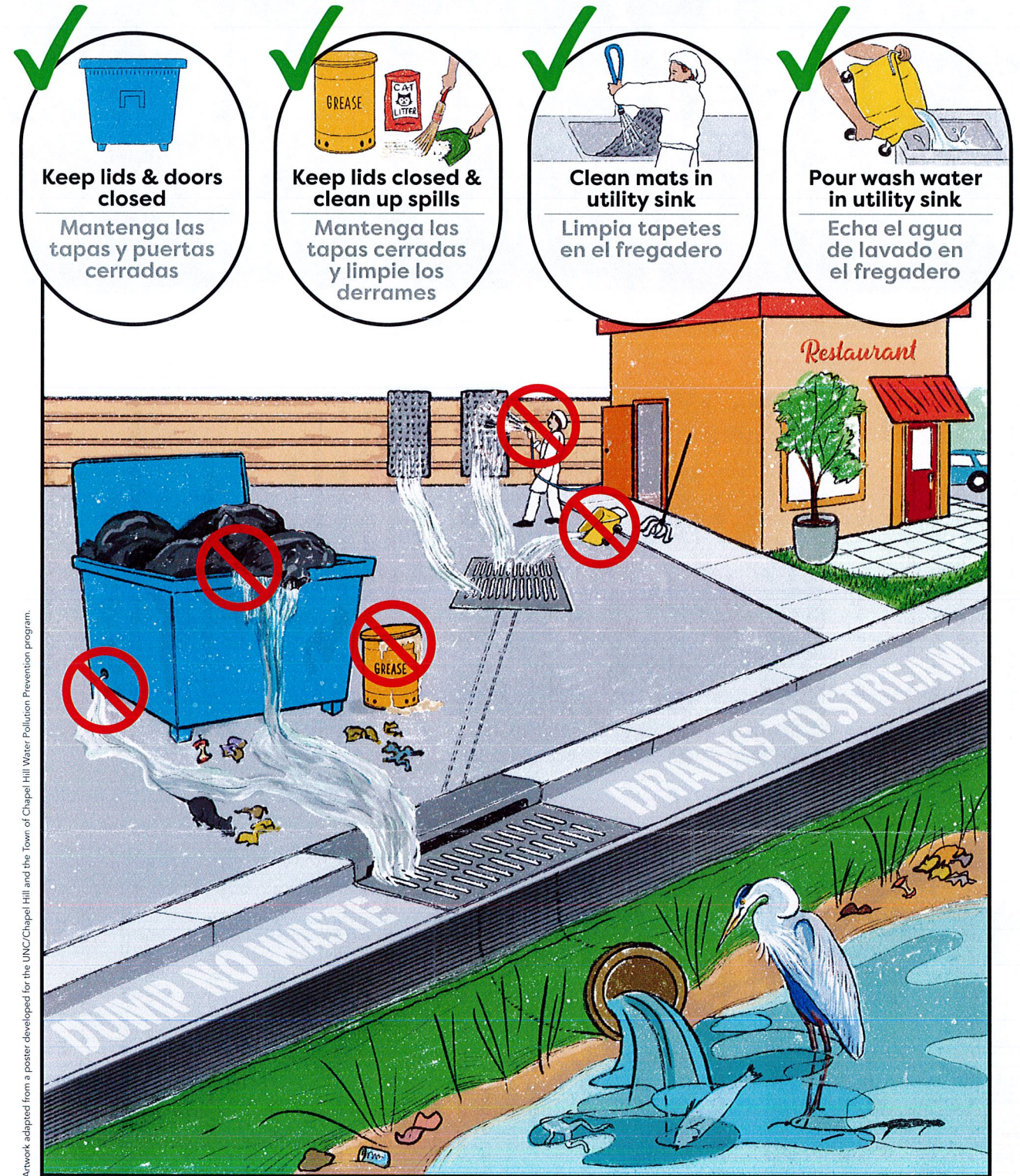
UC Department of the Environment
(845) 338-7287

ulstercountyny.gov



Best Practices to Protect Our Waterways

Prevent polluted discharges to storm drains.
Do not expose waste or raw materials to rainwater.



Artwork adapted from a poster developed for the UNC/Chapel Hill and the Town of Chapel Hill Water Pollution Prevention program.



For more information:

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