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.

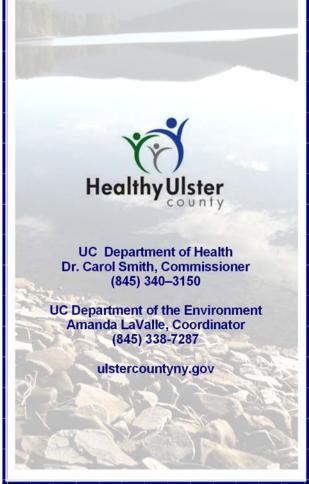


You can assist Ulster County in eliminating the FOG problem by:

- 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 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.



BUILDING A HEALTHIER ULSTER COUNTY

Menu

FOR A CLEANER & HEALTHIER ENVIRONMENT

A Stormwater Pollution Prevention Guide for the Food Service Industry





Pour washwater into a janitorial or mop sink. Don't pour it out onto a parking lot, alley, sidewalk or street.

Arroje el agua empleada en la limpieza dentro del fregadero para trapeadores. No la arroje en los estacionamientos, callejones, veredas o en la calle.



Recycle grease and oil. Don't pour it into sinks, floor drains, or onto a parking lot or street.

Recicle grasa y aceite. No los arroje en lavaderos o desagües de piso ni en estacionamientos o calles.



Clean floormats, filters and garbage cans in a mop sink, or over an internal floor drain. Don't wash them in a parking lot, alley, sidewalk or street.

Limpie las alfombras, filtros y basureros en un lavadero para trapeadores, un desagüe de piso, u otro contenedor secundario. No los lave en el estacionamiento, callejón, acera o calle.

Menu for a Cleaner & Healthier Environment



Grease poured down the sink or floor drain can clog sewer lines causing backups and sewage spill. Food residue, detergents, grease, and trash left outside or poured in a storm drain are picked up by rainwater and carried to the nearest stream as polluted stormwater runoff. Both of these sources of pollution are harmful to humans and aquatic life and impact our rivers, lakes, and streams. By following these tips, you can be part of the solution to water pollution.

For more information, Please contact:

UC Department of Health (845) 340–3150 or UC Department of the Environment (845) 338-7287

> Thanks to ; Clean Water Campaign www.cleanwatercampaign.com

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Use dry methods for spill cleanup (sweeping, cat litter, etc.). Don't hose down spills.

Use métodos secos para limpiar los derrames (escobas, aserrín de los gatos, etc.). No utilize mangueras para limpiar los derrames.



Keep dumpster area clean and lid closed. Don't fill it with liquid waste or hose it out.

Mantega el área alrededor del basurero limpia y la tapa cerrada.

No lo llene con desperdicios líquidos ni utilice la manguera.

Regularly clean up parking lots and the outside area surrounding the restaurant. Sweep up food refuse, cigarette butts and other trash and debris from outside areas.

Regularmente limpie los estacionamientos y el área exterior que rodea el restaurante. Barra los desperdicios de comida, las colillas de cigarillos y cualquier otro tipo de basura y escombros en las áreas exteriores.