

Spokane County, WA – Industrial Pretreatment Program

Fats, Oils, and Grease

Fats, oils, and grease (FOG) wastes are generated at restaurants and commercial kitchens as byproducts from food preparation and cleanup activities. Greasy wastes that get into sinks and drain into the sewer system can build up and cause sewer blockages. FOG is the most common cause of blockages as it solidifies in the sewer pipes and blocks the flow.

Spokane County Code (SCC 8.03.5020) requires that all commercial food establishments connected to the County's sewer system have installed a grease removing device such as a gravity grease interceptor (located outside, under the ground) or hydromechanical grease interceptor (grease trap usually located under the sink). This is necessary so that the grease waste can be captured before the wastewater is discharged into the sewer system.

Proper installation and maintenance procedures are critical for the grease interceptors to control and capture FOG. Grease interceptors need to be pumped out regularly, on a schedule determined by how quickly they fill, but not less than once every 6 months. When over 25% of the interceptor is full of grease and solids, the interceptor loses effectiveness. Grease traps need to be cleaned every week and more often if necessary.

Steps that can be taken to reduce the amount of FOG going down the drain are:

- Display FOG information in the workplace - see the [printable FOG poster](#)
- Collect used oil and grease for recycling or disposal in solid waste
- Scrape dishes into a trash bin, not the sink
- Prevent spills. In case of spill, clean up with disposable materials (paper towels, kitty litter) and don't wash the oils down the drain
- Clean and cover outdoor recycling areas
- Hire a waste-hauling or recycling service to regularly pump out your interceptor
- Keep records of cleaning and pumping activity on site
- Don't connect dishwasher to the grease removing device
- Train staff to keep FOG out of sewer pipes