

AVOID THE FOG CLOG



{FATS OILS GREASE}

AVOID BACKED UP SEWER PIPES!

Please don't pour fats, oils, or any kind of grease down the drain.

Be a FOG Buster!

Fats, Oils, and Grease (FOG) are bad for the community. When FOG is washed down pipes it sticks and hardens. Water in the sewer slows down and starts to stink. The FOG can block the entire pipe causing sewer back-ups. These back-ups are dangerous and can cost you a lot of money.

Educate your new employees on Best Practices

Follow These Rules:

Pour all greasy and oily waste from pots, pans, and fryers into a grease waste container.



Scrape all food wastes into the trash.



Clean spills with towels and absorbent materials, and throw into trash.



Empty containers before they are full to avoid spills.



Get on a schedule for regular grease interceptor cleaning.

FOR MORE INFORMATION CONTACT:

Las Cruces Utilities Pollution Prevention, 575-528-3653 or
Public Works Department, Project Development, 575-528-3075



Be a FOG Buster!

DO THIS:

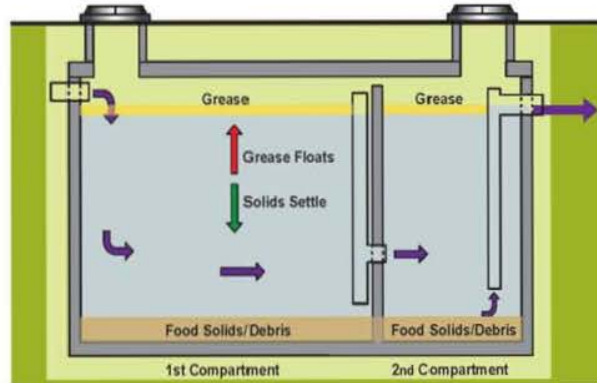
- Place used fats, oils, and grease in a tank for recycling.
- Use drain screens to keep solid food and debris out of the plumbing and sewer system.
- Place food waste in the garbage or composting system.
- If liquid grease is spilled on the floor, use kitty litter to absorb it. Then use a broom and dust pan to sweep up the kitty litter and place in the garbage.
- Empty grease containers before they get full.
- Provide employees with proper training for grease disposal and clean-up.
- Scrape food residue from dishes, pots, pans and utensils and put it in the garbage before washing and rinsing.

NOT THIS:

- Hose down floors or parking areas. Run-off associated with cleaning activities is a violation of the Clean Water Act and local storm water ordinances.
- Empty grease containers down the drain.
- Pour oils or fat down the drain.
- Rinse grease down the drain.



How a grease interceptor works

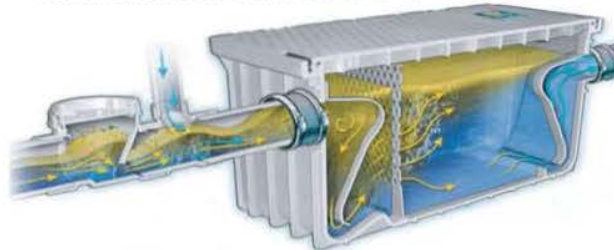


Grease Interceptor

A **grease interceptor** is a device placed in between the sewer line exiting the restaurant to prevent grease from entering the City's sewer system. It keeps our sewer lines clean and facilitates water treatment at the City's wastewater plant.

The **grease interceptor** must be placed on specific lines exiting the building (not all of them), and must be installed by a licensed plumbing company.

The size and cost of the **grease interceptor** depends on the size of the kitchen area and cooking requirements and must be re-



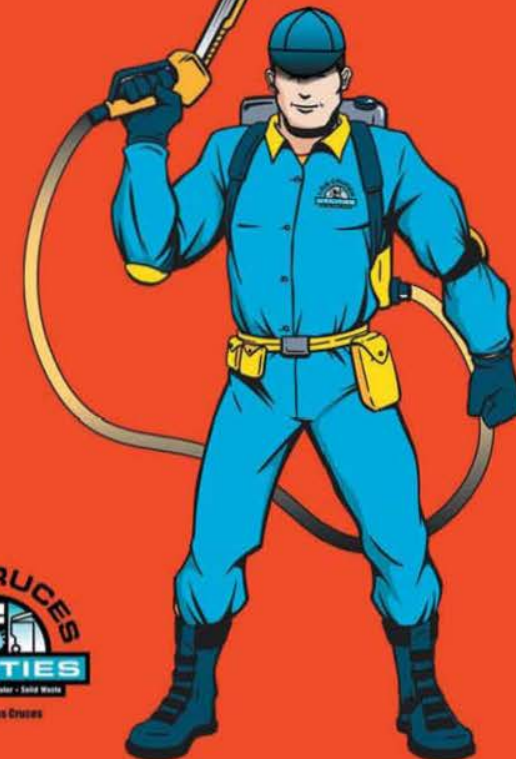
Hydromechanical Grease Interceptor

Utilities/RES-TS/Pollution Prevention
2851 W. Amador Ave.
Phone: 575-528-3653 Fax: 575-528-3681

Las Cruces Utilities

Pollution Prevention Guide: FOG

Restaurants, Hotels, Nursing Homes and other food service establishments



City of Las Cruces

AVOID THE FOG CLOG

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What is FOG?

FOG stands for Fats, Oils, and Grease.

When FOG is washed down the sewer it sticks to the pipes and thickens. It can get hard like concrete. As it builds up it can eventually block the entire pipe.

FOG is a Problem due to

- **INCREASED SEWER COST** – When the City has to go and clean the pipes it costs more money. This cost is passed down to users.
- **BAD SMELL** – When the water in the sewers is not flowing correctly, solids stay in the pipes longer and begin to smell very bad.
- **CLEANUP** – When the back-up happens on your property it must be cleaned up.

Proper Restaurant Waste and Wastewater Disposal

Improper cleaning and waste handling practices can cause waste from restaurants to enter storm drains and pollute local storm water retention/detention basins, washes, and eventually our watershed. Bacteria levels increase when liquid and solid pollutants enter the municipal storm drain system. Poor cleaning and waste handling practices in restaurants send pollutants, including solvents, floor cleaners, cleaning agents, grease, oil, food waste, paper products, and Styrofoam into our storm drain system.

- **Wash floor and kitchen mats, filters, and garbage cans in a mop sink, janitor's sink, or near a kitchen floor drain.**
- **Pour floor wash water into a janitorial or mop sink instead of onto a parking lot, alley, sidewalk, or street.**
- **Recycle grease and oil.**
- **Sweep up food particles, cigarette butts and trash from outside areas before rinsing and steam cleaning.**
- **Do not let water enter gutters or storm drains when washing trash containers, outdoor furniture or parking areas.**
- **When cleaning outdoors, do not use bleaches or detergents. Don't let wastewater run off site and enter city storm drains.**

City of Las Cruces Requirements

- Have a third party clean the gravity grease interceptor/grease trap at least every 90 days or as determined by the Pollution Prevention Office.
- Keep a copy of interceptor disposal records for at least three years. All grease trap/interceptor treatment products are prohibited unless prior written consent is given from the Pollution Prevention Office.
- Inform the City of Las Cruces of any planned changes to plumbing of the grease management system.



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