

FAT-FREE SEWERS

How to Prevent Fats, Oils, and Grease from Damaging Your BUSINESS



WHAT RESTAURANT AND COMMERCIAL BUILDING OWNERS NEED TO KNOW

Commercial establishments (restaurants, hotels, schools, etc.) are required to have grease traps or interceptors to keep grease out of the sewer system.

These devices MUST be:

- **Designed adequately** (per state plumbing code) to handle estimated amounts of greasy water
- **Installed properly** (level, vented with baffle, flow control, and air intake)
- **Maintained regularly** (serviced routinely, cleaned MONTHLY)
- **Connected to fixtures** receiving any dish or pot washing wastewater or located in food preparation area (i.e. floor drain)

Massachusetts Water Resources Authority (MWRA) and the City of Cambridge regulations:

- Require the amount of fats, oils, and grease (FOG) discharged from any food establishment may not exceed 300 mg/L (milligrams per liter) at any time
- Prohibit pouring wash water into catch basin
- Prohibit the use of chemical agents in grease traps (Note: biological agents, like bacteria, that break down grease are permitted, if pre-approved in writing by the MWRA)

Be cautious of chemicals and additives! (including enzymes, emulsifiers and detergents)

Some claim to dissolve grease, but they simply move the grease down the pipes, causing costly back-ups into our sewer systems.

CAMBRIDGE DEPARTMENT OF PUBLIC WORKS

ADDITIONAL INFORMATION



City of Cambridge
Department of Public Works
147 Hampshire Street
Cambridge, MA 02139



P: (617) 349-4800 F: (617) 349-4868



www.CambridgeMA.gov/theworks/FOG

Help keep Cambridge Sewers FREE of grease!

PREVENT THE CLOG
.....
RECYCLE THE FOG
(FATS, OILS, & GREASE)



COOL IT



COLLECT IT



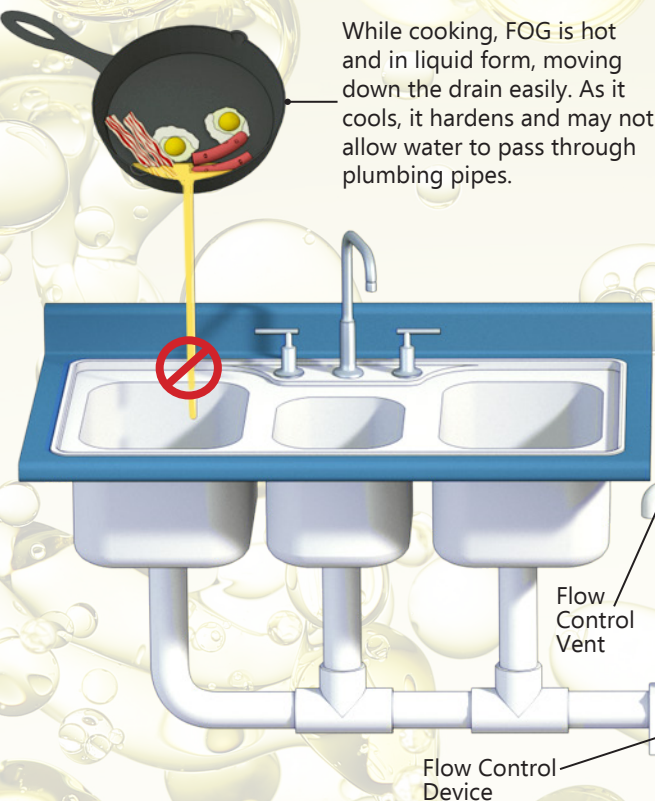
RECYCLE IT

WWW.CAMBRIDGEMA.GOV/THEWORKS/FOG

Questions? Call 617-349-4800

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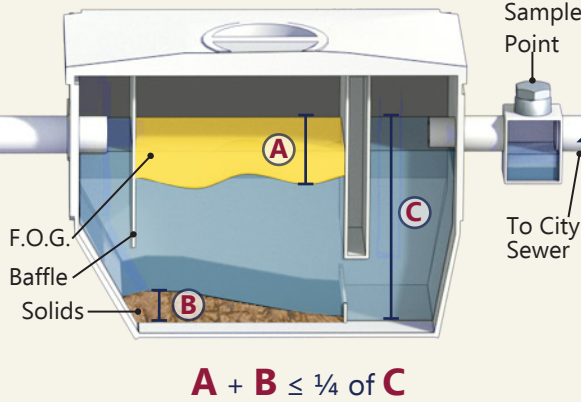
While cooking, FOG is hot and in liquid form, moving down the drain easily. As it cools, it hardens and may not allow water to pass through plumbing pipes.



PREVENT THE CLOG
RECYCLE THE FOG
 (FATS, OILS, & GREASE)



GREASE TRAP INTERCEPTOR



OBEY THE "25% RULE" FOR GREASE TRAPS:

The combined depth of oil, floating grease cake (A) and settled solids (B) in the grease trap is NOT TO EXCEED 1/4 of the water depth (C) inside the trap.

SEWER CLOGS RESULT IN:

- Sewage backups into homes, streets, and waterways, polluting the environment
- Potential contact with disease-causing organisms
- Expensive cleanup, repair costs, and inconvenience
- Higher operating costs for Department of Public Works, resulting in increases to sewer bills for customers
- Foul and unpleasant odors

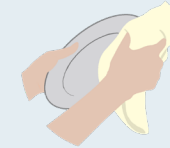
ENSURE YOUR GREASE TRAP OPERATES PROPERLY

- Clean grease traps MONTHLY to assure they operate properly
- Keeping combined grease levels below 25% will prevent grease from entering the sewer system
- Businesses should have an up-to-date grease trap maintenance and cleaning schedule log

THE DO'S AND DON'TS OF FOG!

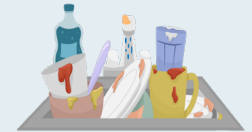
The easiest way to solve the grease problem and help prevent sewage overflows is to keep FOG out of the sewer system.

DO pour cooled oil or grease into a container, then recycle



DON'T pour oil or grease down sink drains or into toilets

DO wipe off oil and grease from pots, pans, dishes, and cooking surfaces



DON'T wash fryers, pots, pans, and plates with water until oil and grease are removed

DO put baskets/strainers in sink drains to catch food scraps; then empty contents into the trash (or compost)



DON'T dispose of food scraps down sink drains

DO scrape food scraps into the trash (or compost)

