

## FATS, OILS AND GREASE (F.O.G.) PROGRAM

F.O.G. is the byproduct of cooking and is one of the leading causes of sanitary sewer overflows (SSOs). If the Food Service Establishment's (FSE's) discharge has caused or contributed to an SSO, the cleanup can be costly to the FSE.

As of January 2013, the City of Merced Water Quality Control Division (WQCD) implemented the F.O.G. Program. All FSEs are permitted and required to comply with specific F.O.G. prohibitions and also implement & maintain Best Management Practices (BMPs).

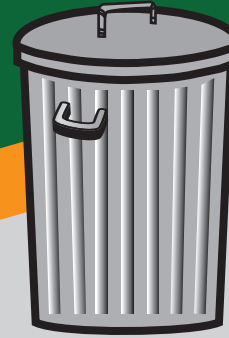
## WHY DO I NEED A GREASE INTERCEPTOR?

A grease interceptor collects fats, oils and grease prior to entering the city sewer lines. If your FSE does not already have a grease interceptor, you are not required to install one unless your FSE has caused or contributed to an SSO or grease related blockage in the public sewer or sewer lateral - City of Merced Municipal Code Section 10.30.050 (B)(1). If an overflow occurs, you may be responsible to pay for clean-up cost and property damage.

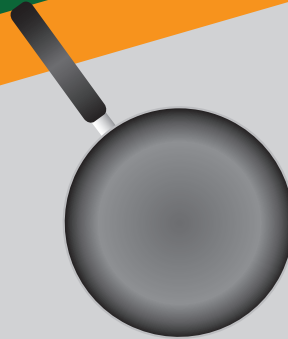
For further information on requirements, please refer to your F.O.G. Binder or the City of Merced Municipal Code Chapter 15.30.

## BEST MANAGEMENT PRACTICES

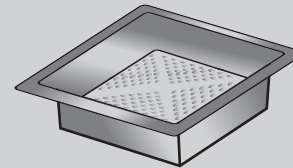
**THROW AWAY TRASH  
AND  
WIPE FOOD DEBRIS  
INTO THE GARBAGE.**



**DRY WIPE POTS,  
PANS & DISHES  
BEFORE  
WASHING THEM.  
THROW SOILED PAPER  
TOWELS IN THE  
GARBAGE.**



**ENSURE FLOOR  
DRAINS HAVE PROPER  
BASKETS TO KEEP  
SOLIDS FROM ENTERING  
INTO THE INTERCEPTOR.  
EMPTY FOOD WASTE  
INTO THE GARBAGE.**



**FOOD SERVICE  
ESTABLISHMENT**

**GREASE  
INTERCEPTOR  
MAINTENANCE**

**FATS, OILS AND GREASE**



For more information about the F.O.G. Program and the City of Merced Municipal Code, please visit online or call us at:

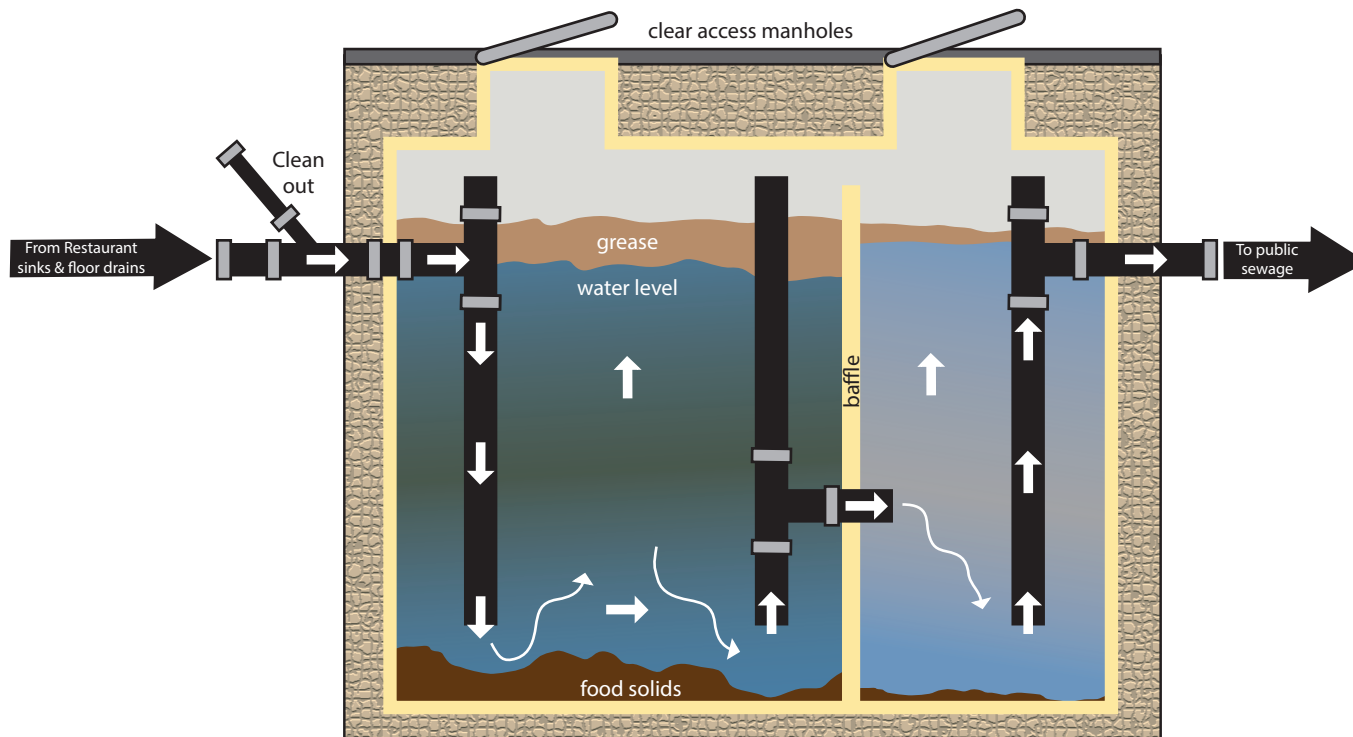
City of Merced  
Department of Public Works  
Water Quality Control Division  
1776 Grogan Avenue  
Merced, CA 95341  
209.385.6204

[www.cityofmerced.org](http://www.cityofmerced.org)

City of  
**Merced**  
*Gateway to Yosemite*

# GREASE INTERCEPTOR

A grease interceptor is a multicompartment "box" that "intercepts" and separates the fats, oils and grease from kitchen wastewater before it reaches the sewer line. Wastewater flows into the unit after leaving the kitchen. In the first chamber of the unit, F.O.G. float to the top while solids settle to the bottom. The remaining water flows out of the unit and into the city sewer lines.



Typical Underground Grease Interceptor



## INTERCEPTOR MAINTENANCE

The *City of Merced Municipal Code Section 15.30.090* requires the maintenance of your grease interceptor to ensure that it is working properly. Periodic removal of the full contents of the interceptor, including wastewater, F.O.G. and solids, shall be done such that the combined F.O.G. and solids accumulation does not exceed 25% of the total designed hydraulic depth of the interceptor. Maintenance frequency shall be determined based on F.O.G. production and effects on the city lines. This shall not be less than once every 6 months.

Be sure that the waste hauler is completely pumping out the unit and checking for any needed repairs at the time of every service. Also, be sure the hauler leaves a receipt to document that your interceptor has been pumped. Upon inspection of your facility, records will be reviewed. A *Grease Interceptor Cleaning and Disposal Log* is included in the F.O.G. Binder for your use, please have an up-to-date log or copies of the hauler receipts available for review.

# STOP THE F.O.G. BEFORE IT'S A CLOG!