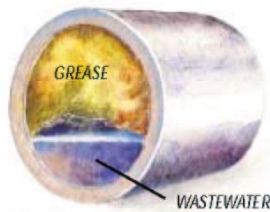




## Fats, Oils and Grease (FOG) in our Sewers

### Why are Fats, Oils and Grease a problem in our sewers?

- When Fats, Oils and Grease (FOG) are disposed of improperly they can cause sewer backups. Backups expose the city to costly environmental penalties.
- FOG washed down sinks and floor drains builds up over time and eventually creates clogs.
- FOG leads to increased costs for maintaining sewers and wastewater treatment plants and cleaning grease clogs out of private and public property.



Fats, Oils and Grease are found in food scraps, meat fats, lard, oil, margarine, butter, baking goods, sauces, and dairy products. FOG from food preparation establishments is a major source of these wastes in city sewers.

### Why should FOG matter to you?

- Sewer backups and clogs attract insects and vermin and create health hazards.
- Sewer backups can result in property damage and health code violations.
- Clogged sewers can cause sewer overflows, which release untreated sewage into our rivers and streams.
- FOG is a valuable resource. When recycled rather than dumped down the drain, FOG can be sold to rendering companies for use in soaps, fertilizers, and animal feeds.

### Improper FOG disposal is costly at a time when we can least afford it.

- Increased sewer backups and overflows lead to extra maintenance and repairs by the city.
- Increased costs for the city means increased costs for ratepayers.
- Average annual FOG-related preventive maintenance and treatment costs for the City of Indianapolis: \$631,000. Estimated grease-related costs include direct labor, equipment, and disposal expenses within the sewer system and at the treatment plants.

### What is required?

Chapter 671 of the Indianapolis City Code states:

*No person shall discharge or cause to be discharged to any city sewer wastewater or pollutants which cause, threaten to cause or are capable of causing... obstruction to the flow in city sewers. - Sec. 671-4(c)(3)*

*No person shall discharge or cause to be discharged to any city sewer... solid or viscous substances and/or other pollutants which may cause obstruction to the flow in a sewer ... such as, but not limited to, grease. - Sec. 671-4(d)(6)*

Restaurants and other establishments are required to install a grease interceptor (commonly known as grease traps) in the waste line leading from plumbing fixtures or equipment where grease may be introduced to the sewer system. (Sec. 671-4(g)) Grease interceptors must be properly sized, installed and maintained. In reality, many are not maintained on a regular basis.

The Marion County Health Department has developed the following best management practices for FOG:

- Monitor grease traps at least weekly and clean them when FOG reaches 20 percent of the grease trap depth. Monitor grease interceptors at least weekly and clean them at least once every three months.
- Dispose of waste cooking oil (deep fryer oil) through an established recycling company and never down the drain.
- “Dry wipe” pots, pans and dishware before washing to minimize the discharge of FOG and solids.
- Dispose of food wastes by solid waste removal or recycling rather than using garbage disposals.
- Verify all grease interceptor cleaning and maintenance activities by a manager or supervisor to ensure that the device is operating properly.
- Keep a log of maintenance activities to help demonstrate compliance with Chapter 671 or the use of best management practices.

For more information on managing fat, oil and grease discharges, contact the Office of Environmental Services at 327-2234. For more information on the proper installation and sizing of grease interceptors, contact the Department of Metropolitan Development at 327-5544 or 327-5552.