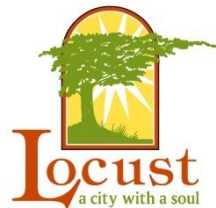


Help Cease the Grease, Locust!!

The North Carolina Division of Water Resources requires all municipalities to create and implement a FOG Program to minimize the discharge of such material in the sanitary sewer system. This is primarily to protect our environment. This is a battle that can be won, but the fight must be shared between utility and customer. Lets work diligently and avoid this from happening.....



LET'S PROTECT OUR ENVIRONMENT FOR OUR CHILDREN!



City of Locust

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**CITY OF LOCUST
UTILITY DEPARTMENT**

**Working Hard to Protect our
Environment....One Drop at a Time**

FOOD SERVICE ESTABLISHMENTS **Fats, Oils, and Grease (FOG) Program**



Tel: 704-888-5260



BE PROACTIVE, NOT REACTIVE.....WIN THE BATTLE AGAINST F.O.G!



What is Fog?

FOG is fats, oils, and grease that can build up in sewer lines, causing major sewer clogs and Sanitary Sewer Overflows (SSO's). The main contributor of FOG is food service establishments (FSE).

Why is FOG a PROBLEM?

Not only does it cause backups, but an SSO threatens public health and our natural environment. An out of control SSO can pollute millions of gallons of public water while threatening drinking water and wildlife. In addition, FOG can create unnecessary maintenance to equipment within the sewer system. This causes additional work for maintenance crews and unplanned repair expenses, in turn negatively affecting the systems O/M budget. Which then increases cost of service.

Why Have a FOG Program?

The North Carolina Division of Water Resources mandates that all municipalities operating a wastewater collections system implement and enforce a FOG Program. The regulations provide detailed information with respect to inspections, record keeping, reporting, and maintenance. The implementation and enforcement of the FOG Program is a fundamental component in the operation and maintenance of the sewer system.

Best Management Practices (BMP's)

BMP's are techniques used throughout the food service industry to help reduce FOG from entering the sewer system.

BMP's for Food Service Establishments

Train Kitchen Staff: Train staff in methods to reduce the volume of grease discharged into the sanitary sewer system. Know where your grease removal devices (GRD) are located and make sure it is properly functioning.

Post " NO GREASE IN DRAIN" signs: Posting signage above sinks and dishwashers serves as a constant reminders to staff to keep grease **OUT OF** where it **DOESN'T BELONG**.

Dry Wipe: Food and FOG remaining in pots and pans should be dry wiped into the trash.

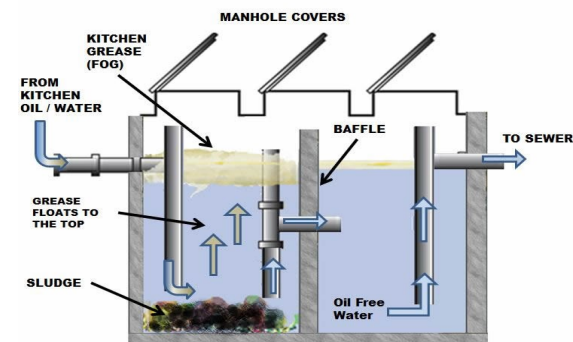
Pre-wash: Pre-wash pots, pans, and dishes w/hot water before placing them in the dishwasher, but only after scraping and dry wiping.

DO NOT Use a Garbage Disposal: Dispose of food scrapes and waste into the trash.

Cover Floor and Sink Drains: Be sure that all drains (sink and floor) are equipped with screens/strainers. Empty in the trash when full.

Grease Spills: Clean up all spills using towels. Dispose of the towels in the trash.

ALWAYS inspect GRD's Routinely and KEEP Records ONSITE: Routine cleaning and inspections will ensure proper operation of the devices. GRD's that **AREN'T** cleaned regularly can produce very unpleasant odors and pass grease into the sewer system. In addition, you will stay compliant w/the sewer use ordinance and avoid possible fines or worse....**INTERRUPTION OF SERVICE.**



HELP US CEASE THE GREASE, LOCUST!!

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