

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)

Johnson County Health Department (JCHD)

The JCHD requires all food service establishments to apply for and receive a Food License. The following is a list of requirements to receive a food license:

- New Food License Application
- Food License Fee
- Plan Review Questionnaire
- Plan Review Application
- Facility Layout Plans
- Equipment Schedule
- Full Menu

Johnson County Health Department
460 N Morton Street, Suite A
Franklin, IN 46131
Phone: (317) 346-4365
Fax: (317) 736-5264

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.



ADDITIONAL INFORMATION

City of Franklin
Department of Public Works
796 South State St
Franklin, IN 46131

Phone: 888-736-3640

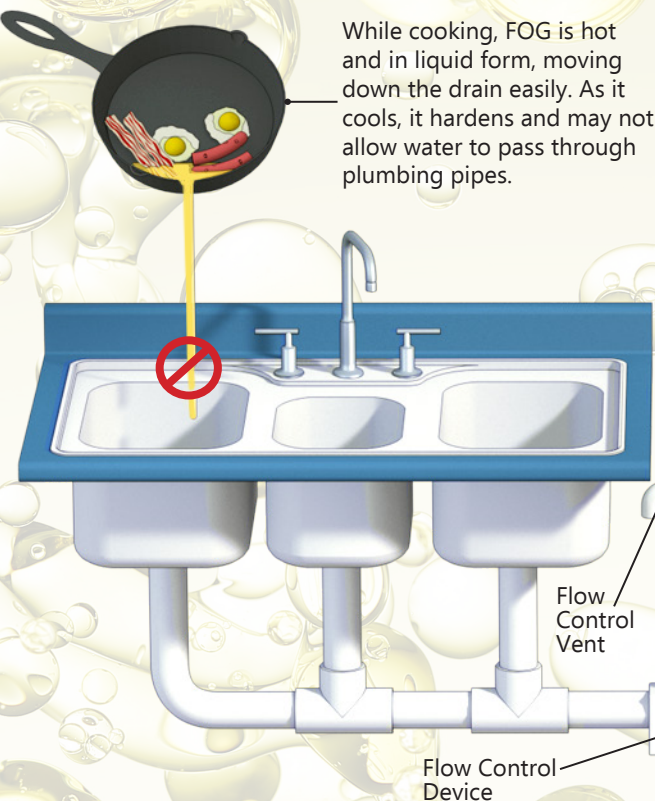
Find more information on the FOG Program at the City of Franklin's DPW website.

www.franklinpublicworks.com



This brochure was adapted from Fat-Free Sewers brochure from Cooperative Agreement Assistance #CX824505-01-0 between the Water Environment Federation (WEF) and the U.S. Environmental Protection Agency, Stock #HP 1902. Copyright © 1999 Water Environment Federation. 8/02.

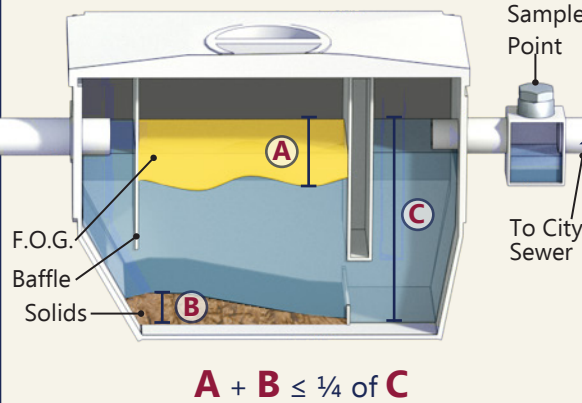
While cooking, FOG is hot and in liquid form, moving down the drain easily. As it cools, it hardens and may not allow water to pass through plumbing pipes.



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

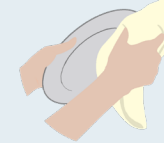
THE DO'S AND DON'TS OF FOG!

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

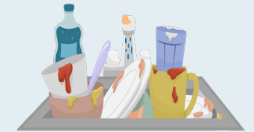
DO pour cooled oil or grease into a container, then recycle



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)

QUESTIONS?

Call: 888-736-3640