

# STOP THE F.O.G. CLOG

## FOG Best Management Practices

1. Wipe pots, pans, and work areas with dry paper towels prior to washing and discard into trash.
2. Dispose of food waste directly into the trash and avoid using a garbage disposal. Use screens in all drains to help eliminate food particles from entering treatment units.
3. Collect renderable “yellow” grease and store in a separate oil drum.
4. Prewash dishes and pans with cold water before putting them in a dishwasher. The sink used for prewash must be connected to a FOG removal system, such as an automatic grease recovery unit (AGRU).
5. Empty non-renderable “brown” grease from the AGRU into separate barrel for disposal off-site.
6. Cover floor drains with fine screen and empty contents as needed.
7. Clean indoor kitchen mats upstream from a FOG removal system.
8. Follow manufacturer’s recommendations for cleaning, inspecting and maintaining a treatment unit.

A common cause of sewer backups and overflows is fats, oils and greases (FOG) clogging the pipes. FOG discharges from food service establishments (FSEs) into wastewater systems creates environmental and public health issues. Fat, oil and grease discarded by FSEs can be defined in two broad categories: renderable (recyclable/yellow grease) and non-renderable (brown grease). Follow the Best Management Practices to help keep sewer systems FOG free.



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**PREVENT FATS, OILS AND GREASES FROM DAMAGING YOUR BUSINESS  
AND THE ENVIRONMENT**