

## ABOUT THE FOG PROGRAM

FOG stands for *Fats, Oils, and Grease*. The main source of FOG is kitchen wastewater. When dis-



Sanitary Sewer Overflow (SSO)

charged into the sanitary sewer system, FOG builds up on pipe walls and blocks flow, causing

wastewater to back up and flow out of manholes, or even back into the kitchen. This is called a Sanitary Sewer Overflow (SSO); it is illegal, requires costly clean-up, and is hazardous to human health and the environment.

The FOG Program was developed by the City of Stockton to educate Food Service Establishment (FSE) owners and employees on preventable FOG-related SSOs. The program also provides a mechanism through which Municipal Utilities Department (MUD) may enforce the maintenance of Grease Control Devices (GCDs) in the FSEs.

### Requirements for GREASE CONTROL DEVICE INSTALLATION

Contact Permit Center at (209) 937-8436 for assistance with selecting a GCD.

### Requirements for GREASE CONTROL DEVICE MAINTENANCE

- GCDs must be cleaned by entirely emptying the device of all contents prior to the total depth of floating grease and solids in the tank reaching 25% of the overall liquid depth.
- Grease interceptors must be maintained at a minimum frequency of once every 90 days.
- A log of all GCD maintenance must be kept on-site for at least three years.
- A log of all yellow grease (e.g. fryer grease or grease free of wastewater contact) disposal must be kept on-site for at least three years.
- Yellow grease should either be recycled or disposed of in solid waste with absorbent material in a leak-proof bag.



Yellow grease bin



Don't pour FOG down kitchen sinks, floor drains or toilets. Instead, properly store *then* recycle FOG waste.

### PREPARING FOR INSPECTION

1. Make sure that all GCDs are properly installed and maintained.
2. Train all employees about the importance of Kitchen Best Management Practices (BMPs) and GCD Maintenance. The Kitchen BMP Guide is available on the FOG Program website.
3. Begin a log of all GCD Maintenance. Keep the log on-site and make sure all employees know where it is. GCD maintenance log sheets are provided by MUD and are available for download through the FOG Program website.
4. Begin a log of all yellow grease disposal. Keep the log on-site and make sure all employees know where it is. Log sheets are available on the FOG Program website.

### ENFORCEMENT MEASURES

- The FOG inspectors will educate FSE employees about the requirements of the FOG Program.
- An enforcement process is in place to help ensure FOG Program compliance. Non-compliant Food Service Establishments will be identified and enforcement measures will be implemented, if necessary.

## Causes of FOG

Waste FOG is generated when a food service establishment is using food sources and materials such as:



Beef	Oil
Pork	Lard
Poultry	Butter
Seafood	Shortening
Fats	Grease
Tallow	Margarine

When waste FOG is washed into the plumbing system, (usually through kitchen sinks and floor drains found in food preparation areas) it sticks to the insides of sewer pipes both on your property and in the streets.

### USE PROPER GREASE MANAGEMENT TO AVOID:

- Clogged drains which can result in a sewage backup in your business
- Costly maintenance and potential fines
- Rodent infestation

## FORMS, APPLICATIONS, EDUCATIONAL MATERIALS & COMPLIANCE ASSISTANCE

The City of Stockton FOG Program website is a great resource for assistance in FOG Program compliance. Forms, log sheets and posters, as well as answers to Frequently Asked Questions are available at [www.stocktongov.com](http://www.stocktongov.com).



2500 Navy Drive  
Stockton, CA 95206  
(P) 209-937-8700  
(F) 209-937-8702

### Additional Resources offered by the City of Stockton:

- Grease Interceptor Maintenance Guide
- Best Management Practices for Restaurant Grease
- Best Management Practice Poster

doc #136756

Thanks to: City of Virginia Beach, Virginia  
Department of Public Utilities

## FOG PROGRAM COMPLIANCE

*A Guide for Food Service Establishments*

