

Grease Interceptor



F.O.G. spills inside and outside of your business should be cleaned up immediately.

Cleanup F.O.G. Drips & Spills

All new or remodeling FSEs must install a grease interceptor approved by the City of Bloomington Utilities. Grease interceptors must be constructed in accordance with the City of Bloomington Utilities Standard Detail #21. Existing FSEs, which are not remodeling, must install an automatic removal type grease trap approved by the City of Bloomington Utilities.

What Equipment are FSEs Required to install?

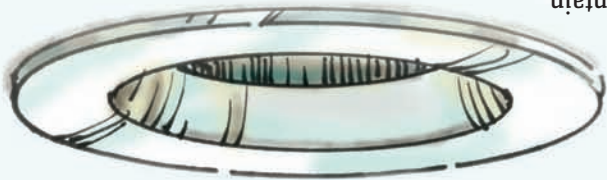
Best Practices to Fight Fats, Oils & Grease

- › Always scrape and wipe FOG and food waste from all dishes, pots and pans prior to pre-rinsing or washing.
- › Grease traps must be cleaned a minimum of once every 30 days and grease interceptors must be cleaned once every 90 days or adhere to the 25% rule, which ever occurs first.
- › Do not use chemical treatments such as bacterial additives, emulsifiers, drain cleaners, enzymes, acids or other chemicals that may dissolve, purge or remove grease from your trap or interceptor.
- › Decanting or discharging of removed waste back into the interceptor or trap from which the waste was removed is prohibited.
- › Hire a contractor to maintain the vent hood and filters and dispose of the waste properly. This water cannot be discharged to the sanitary sewer system or storm water sewer system.
- › The installation of new and the replacement of existing garbage disposals is prohibited at all FSEs.
- › Record each clean out of traps and interceptors in a detailed maintenance log.
- › Submit copies of receipts from all cleanings and pumpings to City of Bloomington Utilities within 14 days of maintenance.
- › Recycle your grease and oil properly.

Poster inside – open and display in your kitchen to help your employees fight F.O.G.!

A grease interceptor is a large, outdoor vault designed to trap and prevent F.O.G. from entering the sanitary sewer system. A grease trap is a much smaller, indoor device designed to trap and prevent F.O.G. from entering the sewer system. Grease interceptors have a much larger capacity and are more effective at trapping F.O.G. than grease traps.

What are Grease Interceptors and Grease Traps?



The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with the best practices, F.O.G. finds ways to accumulate in your sewer and cause major problems!

Your best line of defense from accumulation is to install and maintain a grease interceptor.

F.O.G. Can Cost You Money!

F.O.G. accumulation can cause costly sewer backups and in some cases fines from the City of Bloomington Utilities Department. F.O.G. requirements can be found in Title 10 of the Bloomington Municipal Code.

If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common accumulation comes from your daily dish washing process. Over time, buildup of F.O.G. can plug your pipes and cause a sewer backup into your business! These buildups can also cause major operational problems in our public sewer system and backup sewage into our creeks, rivers and ocean.

F.O.G. Means Trouble!

Ingredients such as: milk, cream, butter, meat, fish, cooking oil, mayonnaise, gravies, sauces and food scraps.

Fats, Oils & Grease

F.O.G. stands for

What is F.O.G.?

BUSINESS CUSTOMERS

English/Spanish/Chinese

Fight F.O.G.™

Keep **F**ats, **O**ils & **G**rease Out of Your Drain!



CITY OF BLOOMINGTON



CITY OF BLOOMINGTON

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City of Bloomington

Fight F.O.G.

Help keep
Fats, Oils & Grease
from clogging
the sewer pipes!

THE RIGHT WAY

CORRECTO 正確做法

Put food waste into food or trash.

Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.

將要棄置的食物倒在回收桶或垃圾桶內。



Dry wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

在沖洗和洗滌鍋碗瓢盆和炊具之前應首先擦拭。



Collect cooking, fryer and grease trap oil and store for recycling. Clean up spills immediately.

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

收集和貯藏廢油，以便日後回收利用。液體濺出後應立即加以清除。



Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.

在洗滌槽內清洗地板墊。



Keep screens in all drains to catch food waste.

Coloque coladores en todos los desagües para retener los desperdicios.

所有的水池中都應有濾網，用於收集食物殘渣。



THE WRONG WAY

INCORRECTO 錯誤做法

Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.

切勿將要棄置的食物倒入水池。



Do not pour cooking residue into the drain.

No arroje por el desagüe los residuos de alimentos cocinados.

切勿將烹調後的鍋底殘渣倒入水池。



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desagüe.

切勿將烹調後的剩油倒入水池。



Do not wash floor mats, hood vents, or filters outside.

No lave los tapetes en el exterior.

切勿在室外清洗地板墊。



Do not remove screens from drains.

No quite los coladores de los desagües.

切勿移除水池中的濾網。

