

The improper disposal of fats, oil and grease (FOG) is causing serious problems for Fargo's wastewater systems. In fact, most blockages and sewage backups we experience can be linked to fats, oils and grease. These substances can also lead to failure of sewer lift stations, treatment plants problems and environmental concerns.

That's why we are asking for your help

We are requesting that existing food service businesses in Fargo voluntarily take some of the steps outlined in this brochure. In the future, new restaurants will be required to install grease traps or interceptors. We are also asking individuals to do their part at home. Ultimately, we will all pay the price for repairs and system expansions that will be needed if we do not decrease the amount of fats, oil and grease in our wastewater system.

For more information about handling food, oil and grease in your business, contact:

**City of Fargo
Wastewater Compliance
Inspections
2301 8th Ave. N.
Fargo, N.D.
701-461-7867**

More information about FOG can also be found at our Web site at

www.cityoffargo.com



Cutting out the F.O.G.



Protecting Fargo's sewer system through proper handling of fats, oils and grease

Why are fats, oils and grease a problem?

Grease in a warm liquid may not appear harmful. But, as liquid cools, the grease or fat congeals and collects on the surface of settling tanks, the interior of pipes and other surfaces. Even the best sewage treatment facilities are limited in their ability to handle FOG.

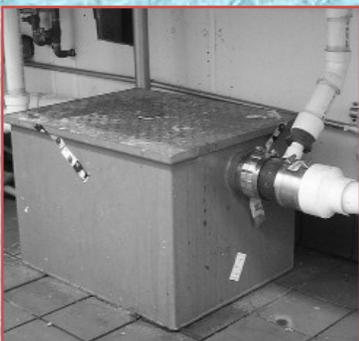
Fats, oil and grease often enter a facility's plumbing system through ware washing, floor cleaning, and equipment sanitation. The best management practices outlined in this brochure can help to minimize the problems caused by FOG.

How you can help

Post "No Grease" signs above sinks and in front of dishwashers. Frequent reminders can help educate employees about the importance of keeping FOG out of sinks and drains.

Install and properly maintain grease traps and/or interceptors.

Contact your local plumbing inspector to find out how to select and install the device.



Dry wipe pots, pans and dishes. Get as much oil and grease as possible off the cookware before it hits the water. Send it to the trash for disposal in the solid waste system.

Recycle waste cooking oil. Pour all liquid grease and oil into a storage receptacle for recycling. Call the Wastewater Compliance office at 701-461-7867 to locate a local businesses that recycles cooking oil. Dispose of food waste by recycling and/or solid waste removal. **Do not use the sewer as a means of disposing food scraps.**

Use a three-sink dishwashing system.

A series of sinks for washing, rinsing, and sanitizing (with an approved sanitizer) will allow you to use water temperatures below 140 degrees. This will lower your water heating costs, and better control the amount of FOG and food wastes that are washed down the drain.



Use dry cleanup methods. Block off or seal floor drains and use disposable absorbent materials to clean up the majority of grease spills before mopping.

Make sure all drain screens are installed.

This will prevent large portions of waste food from entering the wastewater system.



Pre-wash plates and cookware. Spray off with cold water over a mesh catch basin over a drain. This catch basin should be cleaned into a garbage can as needed.

How these steps benefit your business

Keeping FOG out of your drains will reduce the likelihood of grease related plumbing problems. For example, clogged drains can result in a sewage backup and costly maintenance.

An establishment causing FOG-related damage to the municipal sewer system may be required to help the city pay for any needed repairs.

Fats, oils and grease can often be recycled reducing garbage costs and if handled properly, FOG can be treated as a valuable resource.