

FOLLOWING THESE SIMPLE GUIDELINES AND TRAINING YOUR STAFF TO DO THE SAME WILL:

Prevent grease buildups from blocking sewer lines.



Reduce the number of grease trap clean-outs and volume of material removed.



Save you and the City money by reducing cleanup costs and overflow frequency.



Reduce environmental and public health risks from sanitary sewer overflows



Protect the quality of our water resources



"Yellow" or used cooking grease, typically used-frying oils from deep fryers is rapidly becoming a commodity.



It is used for many things including bio-diesel fuels and livestock feed. It is also used in the production of such things as soap, make-up, rubber, and detergents.

If you are not currently recycling your used cooking oil, it may be worth your while to look into it.

WHAT TO DO WHEN A SANITARY SEWER/GREASE TRAP OVERFLOW OCCURS?

Any incident/spill that exposes or has the potential to expose the public to wastewater:

YOU MUST

Call the Santa Rosa County Health Department at 1(850) 983-5275

Call the City of Milton at 1(850) 983-5440

Any Incident/spill that has entered or has the potential to enter the stormwater system:

YOU MUST

Call the Florida Department of Environmental Protection State Watch Office at 1(800) 320-0519 within 24 hours

Call the City of Milton at 1(850) 983-5440

IN ADDITION TO THE ABOVE:

It is also your responsibility to call a state licensed grease waste hauler in the event of spill or overflow of your grease trap to properly remove the material. Look in the phone book under Grease Traps or under Septic Tanks for local haulers.

THE CITY OF MILTON
FATS, OILS, AND GREASE
MANAGEMENT PROGRAM

Stephen Schoen, FOG Management

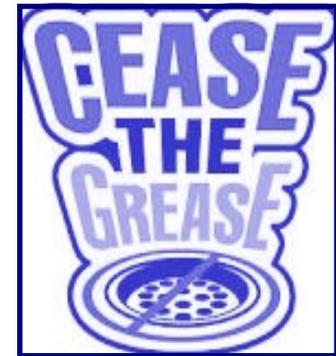
Phone: 1(850) 983-5440 x 1412

Fax: 1(850) 983-5415, attn: FOG

E-mail: stephen.schoen@ci.milton.fl.us

FATS, OILS, & GREASE

BEST
MANAGEMENT
PRACTICES



City of Milton
Fats, Oils, and Grease
Management Program
Telephone #
1 (850) 983-5440 x 1235

CONTROL YOUR FATS, OILS, AND GREASE

Residual fats, oils, and grease (FOG) are by-products that food service establishments (FSEs) and Automotive Care Facilities must constantly manage.



Typically, FOG material enters a facility's plumbing system from washing pots, pans, plates, and utensils, floor cleaning, and equipment sanitation. Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates on the interior of municipal sewer system collection pipes.



A large percentage of Florida's Sanitary Sewer Overflows (SSOs) are the result of pipe blockages attributed to FOG material accumulation from residential, institutional, and commercial sources. The best way to manage FOG is to keep the material out of the plumbing systems.



The following are suggestions and requirements for proper FOG management.

FOG BEST MANAGEMENT PRACTICES

DRY WIPE POTS, PANS, and DISHES	
RECYCLE YOUR "YELLOW" OR TALLOW GREASE	
CLEAN "UNDER THE SINK" GREASE TRAPS WEEKLY (Required by Law - RL)	
KEEP A MAINTENANCE LOG and ALL SERVICE RECORDS (RL)	
PROPERLY DISPOSE OF FOOD WASTES (RL)	
CLEAN IN GROUND GREASE TRAPS QUARTERLY, AFTER YOUR SCHEDULED PUMPING	
USE ABSORBENT PADS TO CLEAN UP ALL FOG SPILLS	
ROUTINELY CLEAN YOUR EXHAUST HOODS (RL)	

REMEMBER NOT TO:

DON'T POUR FOG MATERIAL DOWN THE DRAIN	
DON'T RINSE OFF FOG MATERIAL WITH HOT WATER	
DON'T PUT FOOD SCRAPS DOWN THE DRAIN	
DO NOT PLACE LIQUIFIED FOG MATERIAL IN TO SOLID WASTE SYSTEM	

REMEMBER:

It's in everyone's best interest to reduce the amount of Fats, Oils, and Grease (FOG) that flow into the sewer system.

Florida's waterways are fragile environmental systems that need our care and protection.

Every commercial cooking operation produces Fats, Oils, and Grease (FOG) material and even small scale operations can lead to big problems.

Following simple guidelines along with having a correctly sized and properly functioning grease interception device will reduce the amount of FOG discharged into the sewer system and therefore the risk of Sanitary Sewer Overflow.

IF YOU HAVE ANY QUESTIONS ABOUT ANY PRACTICE OR NEED ADDITIONAL INFORMATION PLEASE CONTACT THE CITY OF MILTON FATS, OILS, AND GREASE MANAGEMENT PROGRAM:

**STEPHEN SCHOEN, FOG MANAGEMENT
1 (850) 983-5440 X 1235**