

Why is it necessary to prevent FOG?



FOG in Sewer Line

When fats, oils, and grease are poured or washed down sink and floor drains, it is thought to be harmless. As it cools, it solidifies and causes a buildup inside pipes, becoming a hardened mass.

FOG buildup restricts flows of sewage and eventually clogs pipes. This can lead to raw sewage backing up into your establishment, increased calls to plumbers, and expensive and unpleasant cleanup at the owner's expense in addition to increasing the potential for wastewater overflows to occur.

Neglected grease traps can result in costly overflows inside and outside your facility. Food Service Facility Discharge Permits include mandatory maintenance schedules designed to prevent such overflows.



Neglected Grease Trap

TIPS FOR REDUCING FOG:

1. Never pour grease down the drain.
2. Use a strainer in the sink to catch food scraps and other solids.
3. After cooling, scrape grease and food scraps into a disposable container or place in a trash can.
4. Do not put food scraps down the garbage disposal. These units only shred solid material into smaller pieces and will not prevent grease from going down the drain.
5. Educate employees on FOG prevention.



For more information about FOG or to obtain an application for a Food Service Facility Discharge Permit, please call Dalton Utilities Regulatory Department at (706) 278-1313 or visit our website at www.dutil.com/commercial.



FOG:

FOG is excessive amounts of fats, oils and grease that can cause obstructions and blockages in the sanitary sewer system which can lead to back ups and/or untreated wastewater overflows to the environment.

What is Dalton Utilities' role in preventing **FOG**?

Due to the high costs related to treating fats, oils, and grease and maintaining a sewer system laden with grease, Dalton Utilities has established a FOG program. Dalton Utilities requires all Food Service Facilities (FSF) connected to the sewer system to apply for a discharge permit. All facilities that are permitted must install and maintain an in-ground grease trap that has been inspected and approved by Dalton Utilities. Compliance with permits is achieved through random inspections of the grease trap, routine maintenance, and record keeping requirements. Dalton Utilities also inspects sewer lines via camera to identify trouble areas and eliminates blockages using a water jet and vacuum truck before these can cause overflows.

What Qualifies As A FSF?

A FSF is any commercial facility which cuts, cooks, bakes, prepares or serves food, or which disposes of food-related wastes.



What role do Food Service Facilities play in the FOG program?

- FSFs must contact Dalton Utilities prior to opening to obtain an application for a Food Service Facility Discharge Permit. Dalton Utilities will use the information on the application and a site inspection to determine if a grease trap is needed at the facility.
- If it is determined that the facility requires a permit, a grease trap must be installed at the location. After installation is completed, the FSF must contact Dalton Utilities to have the trap inspected and approved prior to operation.
- After the trap has been approved by Dalton Utilities, a Food Service Facility Discharge Permit will be issued.
- Included with the Food Service Facility Discharge Permit is a preset maintenance schedule that must be followed. The FSF is responsible for having the in-ground grease trap cleaned in accordance with the schedule noted in the permit issued. At routine inspections, the FSF must present the Commercial Waste Manifest from the most recent cleaning and keep them on site for at least 3 years.