

WHAT IS FOG?

FOG is an abbreviation for Fats, Oils, and Greases. FOG is composed of animal and vegetable fats and oils that are used to cook and prepare food. They stick to each other and clog pipes if they go down the drain. Once FOGs get into the sewer, they can form giant fatbergs that clog pipes and damage pumps.

FOG wastes cause problems not only for restaurants, but for the sewer collection system and the water treatment facility as well. This adds up to increased operating costs for businesses, health hazards, and potential adverse environmental impacts to the bodies of water near the area.

The best way to stop FOG from building up in sewer lines is to prevent it from entering your drains, by using 'Kitchen Best Management Practices (BMP). The most common Kitchen BMPs are shown in this brochure.



CVWD was formed in 1918 to protect and conserve local water sources. Since then, the District has grown into a multifaceted agency that delivers irrigation and domestic (drinking) water, collects and recycles wastewater, provides regional storm water protection, replenishes the groundwater basin and promotes water conservation.

Have questions?
We're here for you,
give us a call at

Main Line
760.398.2651

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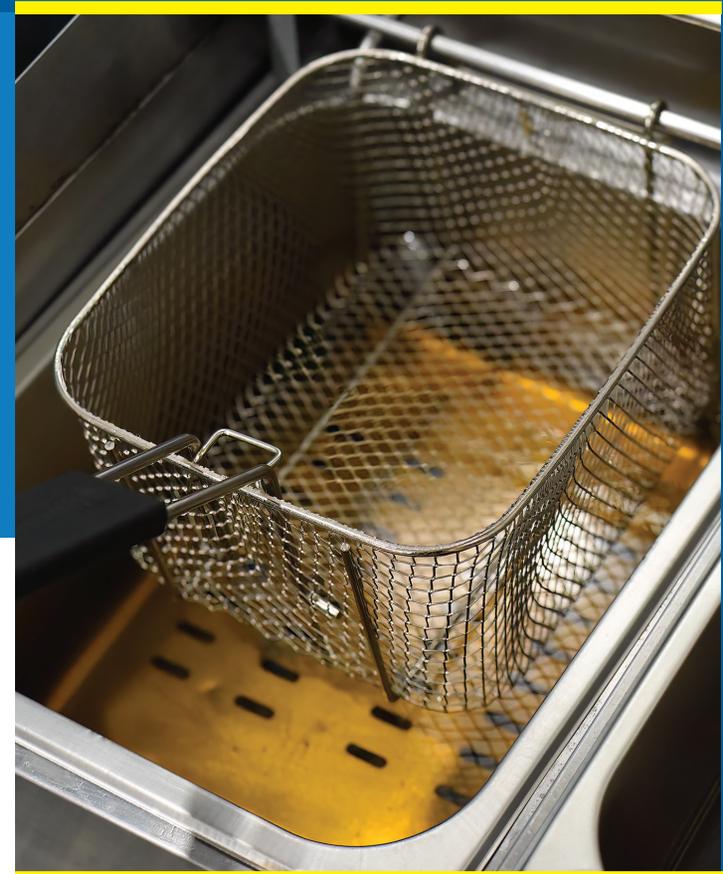
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COACHELLA VALLEY WATER DISTRICT

KITCHEN BEST MANAGEMENT PRACTICES (BMPS)

Fats, Oils, and Grease



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KITCHEN BEST MANAGEMENT PRACTICES (BMPs)

SINKS AND DRAINS

Drain screens must:

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

GREASE CONTAINER USAGE

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Before washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for onsite collection of grease and oil
- Empty grill top scrap baskets or boxes into a container

DISHWASHING

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils, and grease from cooking and serving ware before dishwashing
- Dry wipe the remaining food, fats, oils, and grease into the trash before dishwashing

SPILL PREVENTION AND CLEAN-UP

Proactive BMPs

- Develop and post spill procedures
- Develop a schedule for training employees about procedures
- Designate a key employee to monitor clean up

Spill Prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide a proper portable container to transport materials without spilling
- Use a cover to transport grease materials to a recycling barrel

Spill Clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

ABSORBENT MATERIALS AND TOWEL USAGE

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food-grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat

FOOD WASTE DISPOSAL/RECYCLING

- Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company

EMPLOYEE EDUCATION

An education program on the BMPs should be implemented, including:

- New employee training program
- Training refresher program
- Kitchen BMP signage



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