

## Reduce FOG in Your Pipes

### **BEST PRACTICES**

1. Train kitchen staff
2. Post "No Grease" above all sinks
3. Use water temperatures less than 140° F
4. Use a three-sink dishwashing system
5. Recycle used fryer oil and waste grease with a responsible hauler
6. Dry wipe pots, pans, and dishware into the trash prior to dishwashing
7. Dispose of food waste by composting and/or solid waste removal, rather than using a garbage disposal.
8. Supervise cleaning and maintenance of grease control devices to ensure that the devices are operating properly.
9. **Inspect grease traps each week.** Completely clean grease traps when they are 25% full of grease and food scraps and no less than twice each year.
10. Clean outdoor grease interceptors when they are 25% full of grease and scraps.
11. Cover all outdoor storage containers.
12. Store used fryer oil containers away from storm drains.
13. Use absorbent pads or kitty litter to clean spills.
14. Keep a maintenance log to demonstrate compliance with these best management practices.

## FOG Haulers & Recyclers in the Telluride Region

<i>Hauler/ Recycler</i>	<i>Lo- cale</i>	<i>Contact Info</i>	<i>Service</i>
<b>Don Haper</b>		1-800-670-8103	Hauls used fryer oil
<b>Goodwin Service, Inc</b>	GJ	970-243-2783	Hauls used fryer oil
<b>Eagle Plumbing &amp; Septic</b>	Mont-rose	970-249-1816	Grease control device cleaning and waste transport
<b>Benjamin Franklin Plumbing</b>	Mont-rose	970-249-6575	Grease control device cleaning and waste transport
<b>Wade Briggs</b>	Mont-rose	970-209-0059	Hauls used fryer oil for personal use
<b>Zunich Brothers</b>	Nucla	970-864-7663	Grease control device cleaning and waste transport
<b>AAA Septic and Drain</b>	Delta	970-323-8703	Grease control device cleaning and waste transport

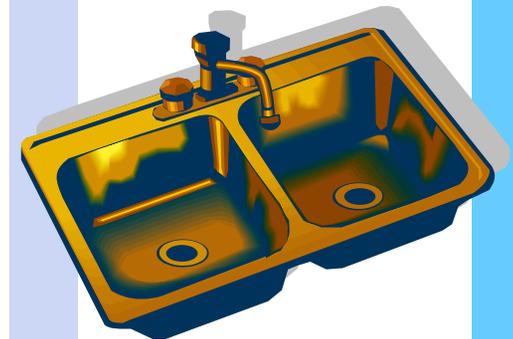
## Telluride Regional Wastewater Treatment Plant

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### Telluride Regional Wastewater Treatment Plant

## FATS, OILS, & GREASE (FOG) MANAGEMENT PROGRAM



For more information about  
this program visit our website  
[www.telluride-co.gov](http://www.telluride-co.gov)  
or phone 970-728-0190

Ver. 2018

# Help Prevent Sewage Back Ups & Decrease Sewer Maintenance

## Are fats, oils, and grease (FOG) a problem?

For sewage collection and treatment systems, the answer is an emphatic YES! FOG is singled out for special attention because of its poor solubility in water and its tendency to separate from the liquid solution. Large amounts of FOG in wastewater cause trouble in collection system pipes. It decreases pipe capacity, requiring more frequent cleaning and replacement than otherwise expected. FOG also hampers effective treatment at the wastewater treatment plant. Grease in a warm liquid may not appear harmful, but as the liquid cools, the grease or fat congeals and causes nauseous mats on the surface of settling tanks, digesters, and the interior of pipes and other surfaces. This can shut-down wastewater treatment units.

*In Wastewater Treatment Systems Across the Country, Excess Fats, Oils, & Grease (FOG) cause*

*System operation & maintenance problems*

*Worker safety hazards*

*Public health hazards*

*Excessive energy use*

## What is a grease control device?

### Grease Trap

A grease trap is a small reservoir built into the wastewater piping a short distance from the grease producing area. Baffles in the reservoir retain the wastewater long enough for grease to congeal and rise to the surface. The grease can then be removed and disposed of properly.

### Grease interceptor

An interceptor is a vault with a minimum capacity of between 500 and 750 gallons that is located on the exterior of a building. The vault usually includes two compartments. Flow between each compartment is through a 90-degree fitting designed to retain grease. The capacity of the interceptor provides sufficient time for the wastewater to cool and allow grease time to congeal and rise to the surface. It accumulates on the surface until the interceptor is cleaned.



## Who should have a grease control device?

A food service establishment that introduces FOG into the drainage and sewage system is required to have a grease control device.

Grease traps are used in small and medium volume establishments. Small volume establishments include take-out restaurants with limited menus, minimum dishwashing, and/or minimal seating capacity. Medium volume establishments include those with full menus operating 8 to 16 hours per day and/or serving 100 to 400 meals per day. A catering businesses would likely be a small volume establishment.

Interceptors are used in high volume restaurants (full menu establishments operating 16 hours per day and/or serving 500+ meals per day) and large commercial establishments such as conference halls, hotels, or school kitchens.

The Town of Telluride has a Fats, Oils, and Grease (FOG) Management Ordinance under the Telluride Municipal Code Section 13.

## When should you clean your grease control device?

Clean grease traps and interceptors no less

Percent Filled with FOG & Solids	Control Device Condition
Less than or equal to 25%	Good
More than 25%	Poor

than twice each year. Monitor waste levels weekly and clean when the amount of FOG and solids in the device nears 25%. If cleaning is required more often than 2 times per month, consider installing a larger device.

If you are uncertain whether your establishment has a grease control device, speak with the San Miguel County Health Inspector during your regular inspection or call the contact for this program at 970.369.5442.