

## FOG Program

The FOG Program requires all new or modified FSEs to install a grease interceptor. FSEs that do not currently have a grease interceptor may also be required to install one. FSEs must comply with routine inspections and maintenance on their grease interceptor along with keeping records of cleaning the interceptor. FSEs will also be required to follow a list of Best Management Practices (BMPs) for their business.

## FOG Myths

**Myth:** Pour hot water and detergent or degreasers into the drain to dissolve oil or grease.

**Fact:** Hot water pushes oil or grease deep into sewer pipes where it cools and coats the inside of the pipe. Eventually, the pipe will clog and could cause raw sewage to back up into the building.

**Myth:** Storm drains and catch basins are for disposal of dirty water, debris, etc.

**Fact:** Outside drains are built to direct stormwater runoff to the nearest creek or wetland. Using them for any other purpose is a violation of the Federal Clean Water Act and Rochester City Ordinance 146A.

**Myth:** If the sewers back up, the City will fix it.

**Fact:** Owners are responsible for the sewers on their property. If they damage or back up the public sanitary sewer or drainage systems, they must pay for cleanup and repair and may be subject to fines and penalties.



## Water Reclamation Plant

First Class City, First Class Service



301 37<sup>th</sup> Street NW  
Rochester, MN 55901  
Hours: Monday – Friday  
7:30am – 4:00pm

Phone: 507.328.2650  
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[www.rochestermn.gov/wastewater](http://www.rochestermn.gov/wastewater)



## Fats, Oil and Grease Program

FOOD SERVICE ESTABLISHMENTS

COMPLIANCE, REQUIREMENTS,  
AND BEST MANAGEMENT  
PRACTICES

## What is FOG?

Fats, oil, and grease, also referred to as “FOG”, are by-products from cooking with items such as

- meat fats
- lard/shortening
- cooking oil
- butter/margarine
- food scraps
- salad dressings
- sauces
- dairy products

These are found in Food Service Establishments (FSEs) as well as residential homes and other establishments.



Wastewater discharge containing grease solidifies in the sewer lines and creates blockages. Blockages can cause backups in kitchens or basements, or can lead to sanitary sewer overflows (SSOs) in which untreated sewage may flow onto streets and into storm drains, creeks, or any type of surface water.

## Best Management Practices

- Train all kitchen staff on proper fats, oil, and grease management.
- Scrape dishes or “dry wipe” before putting them in the dishwasher or sink.
- Place food scraps from dishes into trashcans and garbage bags and dispose of properly.
- Never pour grease, oils, oily sauces, syrups, or dressing down the drain.
- Never “hot flush” oil and grease down sinks and drains.
- Inspect and clean grease interceptors and sink traps regularly.
- Grease interceptors shall be cleaned a minimum of every three (3) months.
- Grease interceptors shall be cleaned to keep grease and solids to less than 25% of the liquid depth.
- Never discharge any material removed from a grease interceptor into the sanitary sewer line.
- Do not pour chemicals or additives into the grease interceptor or sink trap.
- Dispose of FOG in covered collection containers.
- Have FOG picked up or removed by a certified hauler for disposal.
- Keep records for all FOG-related cleaning, maintenance, and inspection.

## Grease Interceptor

A grease interceptor is designed to capture oil and grease from wastewater before it reaches the public sewer system. All drains in food service areas must connect to an approved grease removal device as specified in the FOG ordinance. Interceptors need regular inspection and cleaning. For grease interceptors to be effective, the units must be properly sized, constructed, and installed. For information on properly locating, constructing, and sizing grease interceptors, please refer to the City of Rochester FOG Ordinance Chapter 76C. The Water Reclamation Plant FOG Program Coordinator can help answer any questions at 507-328-2660.

### How a grease interceptor works

