

## Protect Everyone's Pipes

Before you put FOG down your kitchen sink drains, think about how your pipes are interconnected with pipes all across the City, and how what goes down the pipes can combine to form blockages in the system. Blockages in the system can lead to costly repairs. Plus, if you get a blockage in pipes on your business property, you are liable for the costs to fix it. That is potentially lots of money spent to fix a preventable problem. Clogged pipes can also lead to sewer overflows, which can cause serious health hazards, damage to your business, and can threaten the environment. You can help by not dumping fats, oils, and grease down the drains, and by keeping your grease interceptor properly maintained and clean.



## Contact City of Salem Environmental Services



Public Works Dispatch  
503-588-6311



[service@cityofsalem.net](mailto:service@cityofsalem.net)



[CityofSalem.net/Environment](http://CityofSalem.net/Environment)



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## Preferred Pumper Program

Looking for help to keep your interceptor on an effective maintenance schedule? The Preferred Pumper program may be the solution. Preferred Pumpers work with their local sewer agency to establish a standard of cleaning and reporting procedures for grease interceptors. The criteria they develop promotes effective maintenance that has many benefits: it can extend the life of your equipment, help prevent sewer backups, and help to ensure you are in compliance with City of Salem sewer ordinances. To find out more information, visit: [www.preferredpumper.org](http://www.preferredpumper.org).



# FATS, OILS, & GREASE IN FOOD SERVICE

*What You Need to Know*

CITY OF *Salem*  
AT YOUR SERVICE

## Fats, Oils, & Grease in Commercial Kitchens

All commercial and food industry kitchens produce fats, oils, and grease (FOG) during cooking or food service. FOG comes from oil, butter, lard, meat fats, sauces, dairy products, shortening, animal fat, and food scraps. When these items are dumped down sink drains, they can cause serious blockages in pipes either at your business or in the sewer/wastewater system.

Blockages in pipes can cause your business serious damage and serious dollars. Blocked pipes can clog sinks and sewer lines, leading to overflows of raw sewage in your business or on neighboring properties. If the blockage occurred in or originated from your business, you can be held liable for damage and repair costs.

Because FOG can be so harmful to pipes and the sewer system, the City of Salem requires all grease-generating fixtures to discharge through a grease pre-treatment system, such as an interceptor or a trap. In fast food facilities, grease mainly comes from the ware-washing sink and the three-compartment sink. In full service restaurants, grease mainly comes from used customer plates and the pots and pans sink.



## City of Salem Requirements

City of Salem *Revised Code (71.050)* prohibits the discharge of any grease or food waste to the storm sewer system. Plumbing codes also require that all grease goes through an interceptor. Salem actively requires an approved grease pre-treatment system on any fixture that has the possibility of discharging grease within a facility. Commercial kitchens that require a grease pre-treatment system include:

Restaurants - cafés, coffee shops, fast food stands, mobile food carts, cafeterias, commercial kitchens, catering, bakeries, meat processing, etc.

Other Specialized Facilities - industrial cooking and bulk foods, central kitchen facilities, manufacturing facilities, and public kitchens.

The City of Salem requires that grease interceptors be cleaned, maintained, the proper size, and in proper working order for all food service establishments. You are also required to keep records of cleaning receipts from outside cleaning services or records of self-cleaning. As a part of this requirement, you must have your interceptor on an effective maintenance schedule. The City of Salem monitors interceptors, and may issue fines to establishments that do not adhere to these requirements.

What needs to go through an interceptor:

- 3-Compartment Sink
- Dishwashers
- Espresso & Specialty Drink Stations
- Exhaust Hoods
- Floor Drains
- Food Steamers
- Food Warming
- Kettle Cookers
- Mat & Can Washing Area
- Mop Sink
- Outside Grease Storage Area
- Outside Trash Area
- Prep-Vegetable Sink
- Pre-Rinse Sink
- Water Bath Serving Tables
- Wok Cookers



## Good Housekeeping Tips

- Scrape food scraps from customer dishes into the trash and soak up any left over grease with a dry rag.
- Put oil and grease in covered collection containers.
- Clean grease traps and interceptor at least weekly.
- Post "No Grease" signs near all sinks to remind employees not to dump grease down the drain.
- Dry wipe fats, oils, and grease out of pots and pans and dispose of wipes in the trash.
- Cover any outdoor grease and oil containers.
- Keep grease dumpsters and storage containers away from storm drains to minimize exposure during a leak or spill. Promptly clean up any leaks or spills.
- Do not use hot water or degreasers to rinse grease down drains. Use environmentally safe cleaning products instead of harsh detergents or cleaners that can damage pipes.