

City Ordinance

It is a violation of Section 22-215 of the City Code to discharge grease into the sewer. The City Plumbing Code requires all non-residential sinks (single, triple and pre-wash sinks) with grease laden waste to be discharged to a grease trap or a grease interceptor. Please ensure your business is preventing grease from entering city sewers.



Photo of a Sewer Line clogged with Fats, Oils, and Greases

The Public Works Department will be TV inspecting sewer mains at locations where excessive quantities of grease are found entering the sewer system.

The City Health Department will be reviewing records of management and cleaning of all grease traps and grease interceptors during their regular inspections.

Questions? Please contact the Sanitary Sewer Maintenance Superintendent at 573-874-6287.

We're here to help you!

Establish a cleaning frequency for your establishment's grease trap/interceptor. Keep a written record of all maintenance, cleaning and inspection including the date of service, what service was performed and by whom, the quantity of material that was removed and where it was disposed. A sample service record is shown below.

The grease trap/interceptor cleaning schedule for this establishment is _____.

Date	Inspected by: (Name)	Cleaned Yes/No	Quantity Removed	Disposal Location

Grease removed from grease traps and grease interceptors must not be discharged to any sanitary sewer (do not pour into floor drains or toilets), storm sewer, drainage ditch or outdoor surface. Small amounts may be skimmed from internal grease traps and disposed with the trash. Cooking oil should be recycled.

Outdoor interceptors must be pumped to remove all of the grease and debris. Private companies are available to provide recycling and pumping services. Proper maintenance is very important in keeping the sewers flowing freely.

For more information about the wastewater treatment plant or sanitary sewer maintenance, visit the Sanitary Sewer Utility web page at:

www.GoColumbiaMo.com/PublicWorks/Sewer/

City of Columbia, Missouri

Sanitary Sewer Utility—Sewer Maintenance
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City of
Columbia,
Missouri



**FATS
OILS
GREASES**

*Fat-Free Sewers:
How to Prevent
Sanitary Sewer
Overflows and
Damage to City
Sewers Caused by
Fats, Oils, Greases*

**Sanitary Sewer Utility
Sewer Maintenance**

Tel: 874-6287
www.GoColumbiaMo.com
(GoFOG)

What is FOG?

FOG is a liquid or solid material comprised primarily of **FAT, OIL or GREASE** from animal or vegetable sources.

Sources of FOG include meat fats, lard, cooking oil, shortening, butter, margarine, food scraps, baking goods, sauces, and dairy products to name a few. Everyone who prepares or cooks food generates FOG — meat processors, food packagers, restaurants, cafeterias in schools, churches, hospitals, nursing homes, and residential homes. Food sector establishments all have a responsibility to prevent the fats, oils, and greases from going into the drain.

Why is FOG a Problem?

FOG is one of the leading causes of sanitary sewer backups and overflows. Sewer backups and overflows can cause health hazards, damage home interiors, and threaten the environment. When grease gets into the sewer from household drains or from poorly maintained grease traps or interceptors in food preparation businesses, it sticks to the inside of sewer pipes and eventually blocks the entire pipe. Garbage disposals or commercial additives and detergents do not prevent FOG from blocking sewer lines.

Too much FOG can result in expensive and unpleasant cleanups when raw sewage overflows into buildings, yards, parks or streets. Potential contact with disease-causing organisms presents health risks. FOG creates additional operational and maintenance costs for the City Sewer Utility that could increase sewer utility fees for customers.

Prevent Fats, Oils, and Greases From Damaging Homes, Businesses and the Environment!

The easiest way to prevent sewer blockages and overflows is to keep the FOG materials out of the sewers in the first place. Here's how:

- Education! Discuss the problems caused by grease in the sewer system with your employees and how to prevent it. Call the City's Sewer Utility if you have questions.
- Never pour grease down floor drains, sink drains or toilets.
- Scrape grease and food scraps from trays, plates, pots, pans, utensils, grills and cooking surfaces into a can or the trash for disposal (recycle where available).
- Do not put grease into garbage disposals.
- Restaurants and other commercial food establishments should ensure their grease traps or interceptors are routinely cleaned, maintained and inspected.



Both liquid oils and solid fats should be placed in absorbent filled containers prior to trashing.

Inspect and Clean Grease Traps and Interceptors ...

Excessive amounts of grease generally get into the sewer from poorly maintained grease traps and interceptors located at restaurants and other food service establishments. It is imperative that every commercial sink and drain having grease laden waste discharge either to an inside grease trap or an outside grease interceptor. Toilets, urinals and hand sinks should not be connected to the grease trap or grease interceptor.

Food waste should be collected and disposed of by recycling or solid waste removal. It should not be discharged to the sewer system.

For a grease trap or interceptor to work properly, it must be properly designed to handle the expected amount of grease, installed correctly, and maintained.

Be aware that many of the chemicals, additives, soaps and detergents claiming to dissolve grease simply pass the grease down the pipes where it clogs sewer lines in other areas.

All grease traps and interceptors should be cleaned frequently and documented on a maintenance log. Cleaning frequency will depend on kitchen size, your menu, your waste management practices and the size of your grease trap or interceptor. Routine maintenance means the complete removal of oil and grease that collect in your grease trap or interceptor. Remember, if cleaning isn't done, you increase the chance of grease blocking the sewer line which can result in flooding and/or odor problems in your business.

Inspect the condition of your grease trap or interceptor, and replace or repair parts as needed. The manufacturer or service provider can also advise you on cleaning, maintenance and inspection of grease traps and interceptors.

Keep A Service Record!

Keep a written record of all maintenance, cleaning, and inspection on all of your grease traps/interceptors. (A sample Service Record is shown on the back

Implement an Employee Training Program!

Employees should not put greasy food such as gravy, salad dressing and cooking oil, or solid items like peas, carrots, plastic spoons and drinking straws down the drain.

Preventing sewer backups and overflows is everyone's responsibility!