

FOG Outreach Materials for you to use



B A C W A
B A Y A R E A
C L E A N W A T E R
A G E N C I E S

February 4, 2026

Baywise Website - Residential

KNOW YOUR FOGs
FATS • OILS • GREASES

Fats, oils, and greases, or FOGs, should never be drained in the sink because they can solidify and cause sewer backups into houses or streets, bringing with them health risks.

Did you know that FOGs include more than just cooking grease and frying oils? These are some of the less known FOGs that also need to be disposed of properly:

- Dairy Products (such as cheese and butter)
- Shortening
- Meat Fats (including bacon grease)
- Sauces, dressings, and gravies
- Icing

Make sure to dispose of these foods properly by simply putting of them in your compost or trash bin instead of garbage disposal.

Or place them in a sealable container and discard them with your other garbage.

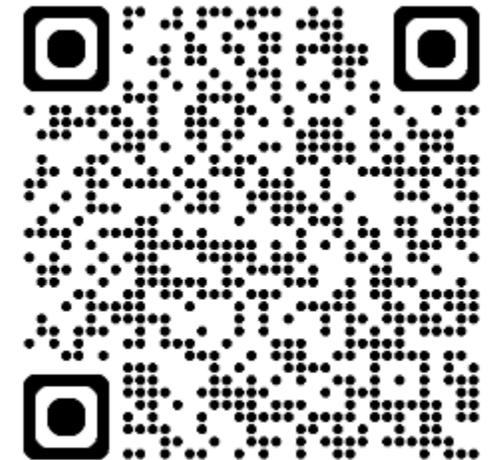
Dispose of FOGs properly to avoid costly pipe replacement and a greasy, smelly mess of pollutants entering your house or community!

Learn more tips about proper FOG disposal at [BayWise.org/Residential/FOG](https://Baywise.org/Residential/FOG)

BACWA
BAY AREA
CLEAN WATER
AGENCIES

What to do with Cooking Grease - Hint: It Can't Go Down the Drain

<https://Baywise.org/fog>



Baywise Website - Commercial

Pollution Prevention Guidance for Food Service Providers

- BMPs and Training Materials for Staff
- Links to find your local wastewater agency



**ĐỪNG ĐỔ DẦU MỠ
XUỐNG CỐNG RÃNH!**
GIỮ CHO HỆ THỐNG CỐNG RÃNH THÔNG THOÁNG



Best Management Practices (BMPs) for Food Related Fats, Oils and Grease

BMP's	REASON FOR	BENEFITS
Train all staff on BMPs.	People are more willing to support an effort if they understand its basis.	Trained staff will be more likely to implement BMPs and work to reduce grease discharges to the sewer.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as constant reminder for staff working in kitchens.	Reminders help minimize grease discharge to the sewer or grease removal device.
Check grease interceptor solids depth routinely. The combined thickness of the floating grease and the bottom solids should not be more than 25% of the total interceptor depth.	Grease interceptor will not meet performance standards when solids and floating grease levels exceed 25%.	This will keep grease interceptor working at peak performance.
Collect and recycled cooking oil.	These actions reduce grease loading on grease removal devices and the sewer.	This will reduce cleaning frequency and maintenance costs for grease removal devices and reduce the amount of grease entering the drain.
"Dry wipe" pots, pans, and	"Dry wiping" will reduce the	This will reduce cleaning

<https://Baywise.org/FoodService>



Graphics from Ad Campaigns on the BACWA website



No Cooking Oil Down the Drain

Cleaning clogged sinks can be very costly. Learn how to properly dispose of cooking oil.



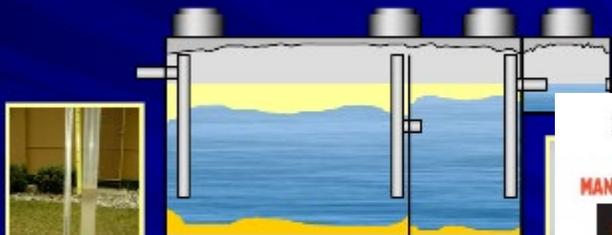
<https://bacwa.org/bappg-fog/>



Food Service Outreach Materials also on the BACWA website

- Technical Information
- Graphics

Grease Interceptor Inspector Training Workshop



Presented by:
Environmental Engineering and Contracting, Inc.

Sponsored by:
Bay Area Pollution Prevention Group (BAPP)



¡NO TIRE GRASA AL DESAGÜE!
MANTENGA LIBRE EL FLUJO A LA TUBERÍA DEL DESAGÜE

QUITE LOS RESTOS DE COMIDA Y GRASAS Y TÍRELAS A LA BASURA ANTES DE LAVAR LAS OLLAS

JUNTE Y RECICLE EL ACEITE DE COCINA

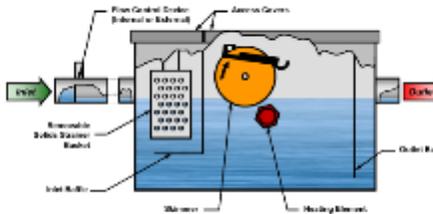
LIMPIE LAS COLADERAS E INTERCEPTORES DE GRASA CON REGULARIDAD

USE MATERIALES ABSORBENTES PARA RECOGER LA GRASA QUE SE HA CAÍDO ANTES DE TRAPAPAR EL FOG

SU EMPRESA SE MANTIENE A FLOTE CUANDO EL AGUA FLUYE EN EL DESAGÜE DE LA COCINA.

Grease Removal Device (GRD) Fact Sheet

Grease Removal Devices (GRDs) are a type of hydromechanical grease interceptor (HGI) that treats kitchen wastewater from food service establishments (FSEs) and are equipped with automatic grease removal features. They are typically installed indoors and connected to one to four sinks in the kitchen. They accumulate fats, oil and grease (FOG) in a relatively small separator tank. The accumulated FOG is automatically removed from the GRD and transferred to a separate FOG waste container, reducing the need for cleaning (see the figure below).



Grease Removal Device
Skimmer Style Shown. Other Style Units are Available
15-60 Gallons (Typical), 20-50 GPM (Typical)

<https://bacwa.org/bappg-fog/>



Share with One Another!

Examples of FOG Handouts

Prevent Raw Sewage in Your Home!

The City of San José recently removed grease from sewer lines in your area.

STOP POURING COOKING OIL OR GREASE INTO YOUR SINK!

DO! Do pour cooled grease into a container to dispose of.

DON'T! Don't pour cooking oil, grease, or greasy food down the drain.

Do use a paper towel to wipe away any residual grease or oil on dishes, pots, or pans before washing them.

This Holiday Cooking Season Be a FOGs HERO

Fats, oils, and greases, or FOGs, don't go down the sink drain! They can solidify, causing clogs and backups and overflows on your floors and in our streets!

How to be a FOGs HERO

STORMWATER POLLUTION PREVENTION GREASE CONTROL FOR FOOD FACILITIES

The Problem with Fats, Oil, and Grease

Food facilities are a significant source of Fats, Oils, and Grease (FOG) that enter the sanitary sewer treatment system. FOG can come from meat, lard, salad dressings, and dairy products. These sources are transferred from dishes, pots, pans, and other surfaces into sinks and floor drains that enter the sewer system, clogging pipes and leading to sanitary sewer overflows. Overflows impact your business and may result in expensive fines and cleanup costs. Additionally, overflows can negatively impact public health, waterways, and the storm drain system. Preventing FOG from entering the sanitary sewer system helps to avoid these problems.

What is a Grease Control Device?

- A Grease Control Device (GCD) is a type of equipment found inside kitchens or outside food facilities designed to separate FOG and solid food waste from kitchen wastewater.
- Properly maintained GCDs reduce the buildup of FOG and solid waste in plumbing systems, and decrease the possibility of blockages and sanitary sewer overflows.

Various kitchen fixtures are connected to the inflow piping allowing FOG, water, and solids to enter the GCD. The baffle wall slows the rate of flow allowing FOG to rise and solids to settle. The remaining grey water should be the only substance going into the outflow piping that goes to the sanitary sewer.



<https://bacwa.box.com/>



DONT DON'T Put cooking oil, grease or greasy food down the drain!

DO DO

- Pour cooled grease into disposable containers.
- Throw containers away once grease has hardened.
- Use a paper towel to wipe grease and oil from dishes and pots before washing them.

If you see a sewer overflow, call 408-794-1900 immediately!

Share with One Another!

Examples of FOG Outreach to Food Service Providers

Chamber of Commerce or Restaurant Association

- Present at a meeting
- Provide Outreach Materials
- Add a Link on Website

Community College

Hospitality programs

County Environmental Health Department

- Co-inspections with Health Inspectors
- Participate in Training for Food Handling Certificates

Read the local newspaper!

- Ideas for outreach events
- New restaurants

Contact your local

Small Business Development Center