

PROTECT YOUR BUSINESS BY KEEPING FATS, OILS & GREASE (FOG) OUT OF OUR SEWERS



**A GUIDE FOR HAVERHILL'S RESTAURANTS
& FOOD SERVICE ESTABLISHMENTS
TO PREVENTING CLOGS
FROM FATS, OILS & GREASE**

The Many Costs of FOG Clogs

Costs to Your Business

As your business' sewer pipes back up from accumulated FOG, sewage and food particles that accumulate often attract insects and other vermin, and may create potential health hazards for your employees and patrons.

Property damage can result from sewer backups, leading to expensive cleanup and plumbing repairs. In addition, health code violations can lead to fines and/or closures that impact your business' operation.

Costs to the Environment

Clogged sewers can lead to sewage overflows. As sewage overflows onto the streets, it enters the storm drains, where it is carried directly to our local waterways. This harms local plants and wildlife and creates a health risk for swimmers.

Costs to the City

Increased sewer blockages and overflows lead to excessive and costly maintenance and can result in severe fines from regulatory agencies. This, in turn, can increase sewer fees throughout the city.



PREVENT CLOGGED PIPES AND SEWER BACKUPS

KEEP FATS, OILS AND GREASE OUT OF YOUR RESTAURANT'S DRAINS

Save money & time with small changes in your kitchen habits

FOG (Fats, Oils, and Grease) are the most common contributor to kitchen plumbing problems. As FOG is washed down the drain, it builds up in pipes, causing clogged pipes and slow drains.



The plumbing problems caused by FOG can be costly to business owners. Calling a plumber to resolve a clogged drain takes time out of your schedule, creates an inconvenience for your business, and can cost hundreds of dollars.

To avoid partially or completely clogged drains, keep FOG out of your pipes. Never pour FOG down the sink drain or garbage disposal.

FOG is a by-product of cooking and is typically found in items such as:

- | | | |
|----------------|------------------|----------|
| ■ meat fats | ■ margarine | ■ lard |
| ■ bacon grease | ■ salad dressing | ■ gravy |
| ■ cooking oil | ■ sour cream | ■ sauces |
| ■ shortening | ■ dairy products | |
| ■ butter | ■ mayonnaise | |

How to properly dispose of Fats, Oils and Grease

To prevent sewage backups and overflows, keep FOG out of the sewer system by following these simple **Best Management Practices (BMPs)**:

- 1. Install a grease trap** that is manufactured and sized to handle the amount of FOG anticipated, based on the size and serving capacity of your establishment.
All new and existing food service establishments are required to have an indoor grease trap and/or outside grease interceptor installed, that complies with the Massachusetts State Plumbing Code. New and existing food establishments, determined by Wastewater Division, to have a reasonable potential to impact the City's sewer system, shall be required to install an outdoor grease interceptor as a condition of their food establishment license/permit.
- 2. Clean and service grease traps frequently.** Grease traps should be inspected monthly by the owner/operator. The owner/operator must keep all inspection and pumping records readily available for review by the City of Haverhill's Wastewater Department and the City of Haverhill's Board of Health.
Schedules for all interceptors shall be developed by the owner and approved by the Plumbing Inspector. Said schedule shall be posted in a conspicuous place at each site, and shall be available for inspection by the Board of Health, or their designee. Paid receipts for preventative maintenance from an approved grease hauler, plumber, or other shall be available for inspection by the Board of Health, or their designee. Owners shall maintain these receipts for two years.
- 3. Scrape grease and food scraps** from trays, plates, pots & pans, utensils, and grills directly into the trash for disposal. Never put them into the sink or garbage disposal.
- 4. Wipe pots, pans, and work areas prior to washing.**
- 5. Use baskets or strainers in sink drains** to catch food scraps and other solids, and dispose of them in the trash. Never pour grease or waste oil down the drain or garbage disposal.
- 6. Collect waste oil and store for recycling.**
- 7. Avoid using chemicals or additives** (including soaps & detergents) to prevent or remove clogs caused by FOG. Some additives simply pass FOG down pipes where it can clog sewer lines in another area. Additionally, such chemicals may damage pipes.
- 8. Avoid washing kitchen floor mats outside** where the water will run into the storm drain. If possible, clean floor mats inside over a utility sink with a proper grease trap.

Help Haverhill Fight FOG

FOG is the major cause of problems we find in sewer lines. Things like bacon grease, cooking oil, butter, margarine, shortening, pan drippings and sauces can cause blockages in sewer lines. Clogged sewer lines can lead to sewer overflows, which are bad for the environment, the city, and can be expensive for business owners.

This is a nationwide issue. In fact, recent estimates identify 75 percent of U.S. sewer systems working at half capacity due to FOG. FOG collects inside pipes, decreases their inside diameter, restricts flow, and eventually causes sewage to back up.

Haverhill's Wastewater Department is doing everything it can to reduce FOG in our city's sewers and prevent overflows, but we can't do it alone. **We need your help!**

The best way you can prevent clogged sewer pipes is to never pour FOG down the drain, and follow the other simple practices listed in this brochure. **Protect your pipes, Protect our sewers!**



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