

# COMMERCIAL CUSTOMERS

English / Spanish / Chinese

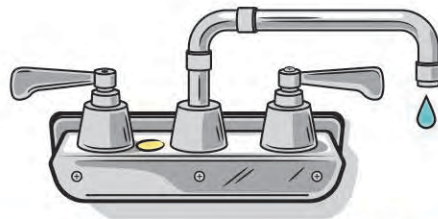
## FIGHT F.O.G.

Keep Fats, Oils & Grease  
Out of Your Drain!



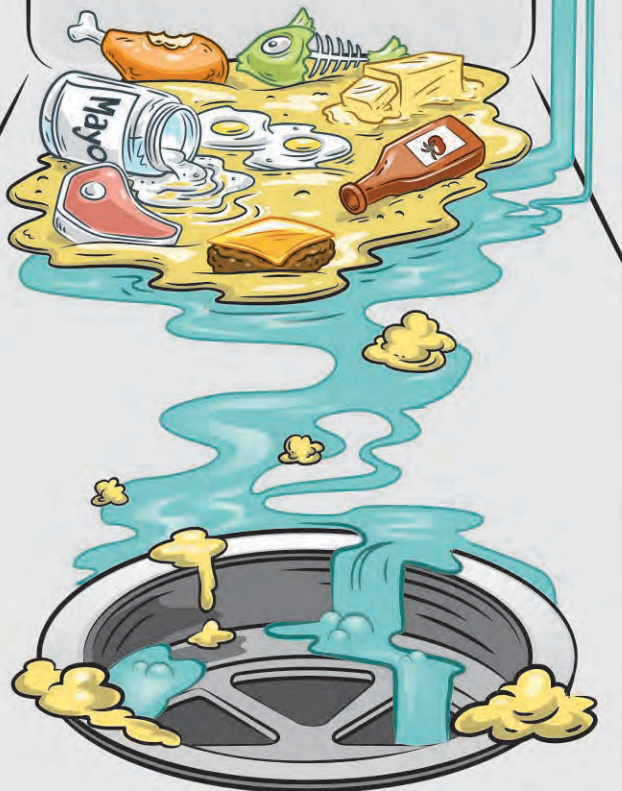
City of Yelm  
WASHINGTON

**Yelm Water Reclamation Facility**  
931 Northern Pacific Rd NW  
Yelm, WA 98597  
360-458-8426  
[www.yelmwa.gov](http://www.yelmwa.gov)



### What is F.O.G.?

F.O.G. stands for Fats, Oils and Grease and are found in common food and food ingredients such as meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.



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## F.O.G. means trouble!

If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drains and sewer pipe. The most common accumulation comes from your daily dishwashing process. Over time, buildup of F.O.G. can plug your pipes and cause sewer back-ups for your business! The Yelm Municipal Code (YMC) prohibits the discharge of pollutants, including F.O.G. which causes obstructions to flow in the wastewater system. The YMC requires best management practices and a F.O.G. control plan to be implemented for food service establishments.

## Best practices for a F.O.G. free kitchen

### Install a grease interceptor

The best line of defense against FOG is to install a grease interceptor. A grease interceptor is a catch basin/storage system that helps prevent fats, oils, grease and food solids from entering the sewer system.



### Maintain your grease interceptor

Grease interceptors are required to be pumped out and cleaned on a quarterly basis, or, when the interceptor accumulates more than 25%, by volume, of food and F.O.G, whichever occurs more frequently. Grease interceptor maintenance shall include removal of all F.O.G, solids and water from the grease interceptor. Skimming the surface layer of waste material, partial cleaning of the interceptor or use of any method that does not remove entire contents of the collection device does not constitute maintenance.



### Installation of drain screens

All drainage pipes in food preparation areas are required to have drain screens installed. This includes kitchen sinks, floors drains and mop screens. Drain screens should be cleaned as needed.



### Segregation and collection of waste cooking oil and grease

The YMC requires all waste cooking oil and grease to be collected, segregated and stored properly in waste grease bins (WGBs) or similar devices. WGBs are required to be maintained to ensure that they do not leak and are weather-tight.



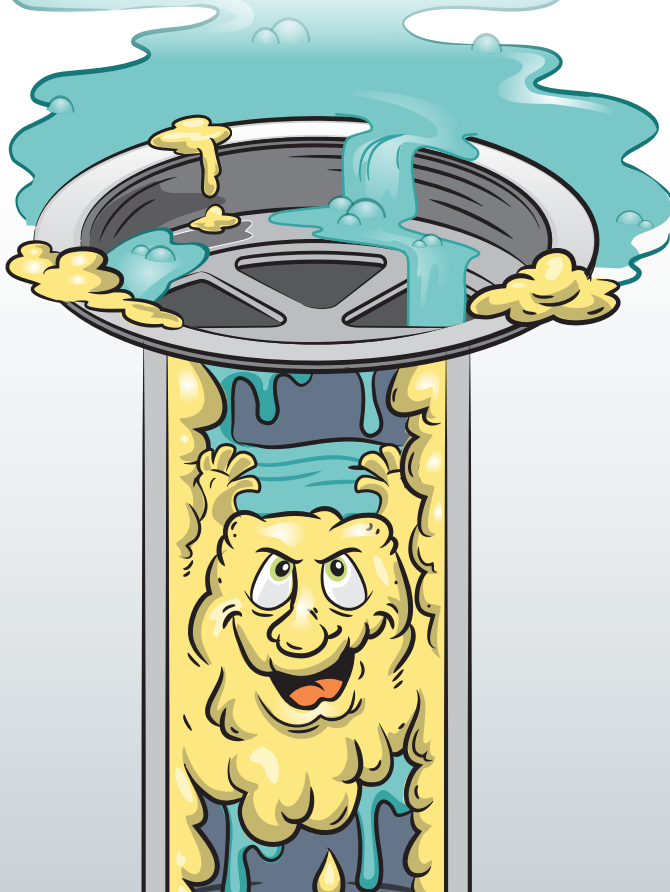
### Kitchen signage

Signs shall be posted above all sinks prohibiting the discharge of oil, grease and food waste down the drains.



### Dishes and disposal of food waste

Scrape dishes into the garbage. "Dry wipe" pots, pans, dishware and work areas before washing to remove grease and food wastes. Dispose of food wastes directly into the trash or garbage and not in the drain.





# IT'S TIME TO **FIGHT F.O.G.**

**Help keep Fats, Oils &  
Grease from clogging  
the wastewater pipes!**



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WASHINGTON  
EST. 1924

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## THE RIGHT WAY

### CORRECTO 正確做法

Wipe dishes, pots, pans  
and cooking equipment  
before rinsing or washing.

**Limpie con papel los platos,  
ollas, sartenes y equipo de cocina  
antes de enjuagarlos o lavarlos.**

在沖洗和洗滌鍋碗瓢盆和炊具  
之前應首先擦拭。



Put food waste into food  
recycling container or trash.

**Coloque los restos de comida  
en contenedores para reciclar  
alimentos o en la basura.**

將要棄置的食物倒在回收桶或  
垃圾桶內。



Collect waste oil and  
store for recycling.  
*Clean up spills immediately.*

**Junte el aceite usado y  
guárdelo para reciclar. Limpie los  
derrames inmediatamente.**

收集和貯藏廢油，以便  
日後回收利用。液體濺  
出後應立即加以清除。



Wash floor mats in  
a utility sink.

**Lave los tapetes en un  
lavabo de servicio.**

在洗滌槽內清洗地板墊。



Keep screens in all drains  
to catch food waste.

**Coloque coladores en  
todos los desagües para  
retener los desperdicios.**

所有的水池中都應有濾網，  
用於收集食物殘渣。



## THE WRONG WAY

### INCORRECTO 錯誤做法

Do not pour cooking  
residue into the drain.

**No arroje por el desagüe los  
residuos de alimentos cocinados.**

切勿將烹調後的鍋底殘渣倒入  
水池。



Do not put food waste  
down the drain.

**No arroje los desperdicios de  
alimentos por el desagüe.**

切勿將要棄置的食物倒入水池。



Do not pour cooking oil into  
the drain.

**No vierta aceite de cocina  
directamente en el desagüe.**

切勿將烹調後的剩油倒入水池。



Do not wash floor  
mats outside.

**No lave los tapetes en el exterior.**

切勿在室外清洗地板墊。



Do not remove screens  
from drains.

**No quite los coladores  
de los desagües.**

切勿移除水池中的濾網。

