



## HOW TO DEAL WITH A F.O.G. ATTACK

If F.O.G. should cause a sewer backup on your property, contact a representative in your area.

DPU Pretreatment 804-646-8366  
Or 311

Send reports of illicit discharge to  
[RID@Richmondgov.com](mailto:RID@Richmondgov.com)

visit [www.richmondgov.com/  
PublicUtilities/Pretreatment.aspx](http://www.richmondgov.com/PublicUtilities/Pretreatment.aspx)

# STOP THE FOG



CITY OF RICHMOND  
DEPARTMENT OF PUBLIC UTILITIES



Concept and Art Design Courtesy of  
Delta Diablo

Food Service Establishments Beware!



# STOP THE FOG

**FATS, OILS AND GREASE,**

A MONSTROUS PLUMBING PROBLEM  
MAY BE LURKING RIGHT UNDER YOUR  
DRAIN!

PG	POLLUTION IS GROSS
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# STOP THE F.O.G.

## FATS, OILS AND GREASE

For more information, call 804-646-7000 or visit [www.richmondgov.com/PublicUtilities/Pretreatment.aspx](http://www.richmondgov.com/PublicUtilities/Pretreatment.aspx)

### F.O.G. TRAPS

Grease traps and grease interceptors help keep F.O.G. out of your pipes, the city sewers, and the environment beyond. But they don't clean themselves. Grease traps are kept indoors and usually maintained by restaurant employees. Grease interceptors are found outdoors and are typically cleaned by professional services. Even when using an outside company to service the traps, it's important to make sure the job is done correctly.

### F.O.G. TYPES

Tallow or oil used in deep fryers is known as Yellow Grease. It can be recycled and reused for a variety of purposes. Grease recyclers (also known as grease renderers) will come to your location and collect this

byproduct for later use in products such as soaps, cosmetics, and biodiesel fuels.

Any F.O.G. that is in your plumbing system is known as Brown Grease. It needs to be removed so that it doesn't clog the system. Brown grease haulers collect the brown grease from traps and interceptors and dispose of it properly.

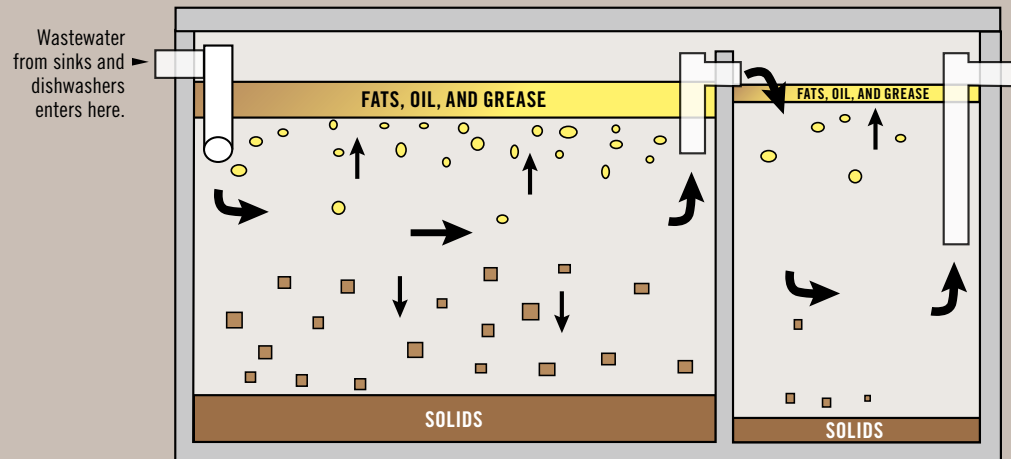
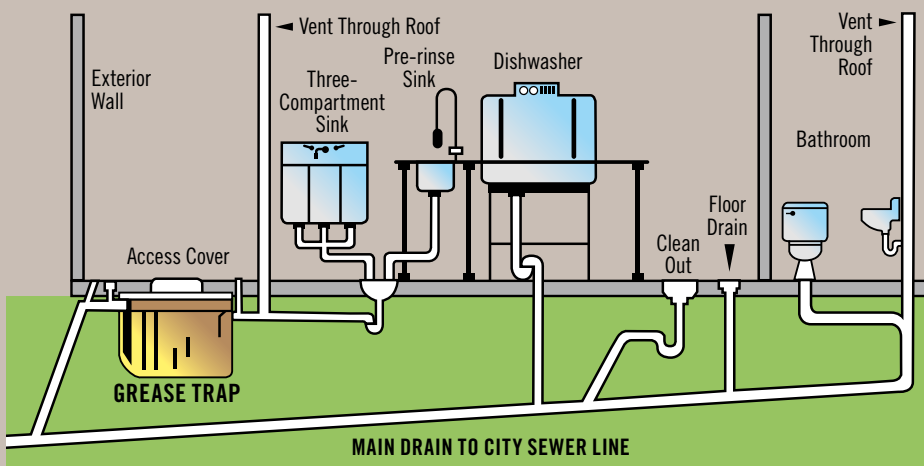
### MAKE THE CONNECTION

The biggest contributor to sewer back-ups is improper maintenance. All the sinks, dishwashers and floor drains are connected by the same piping, so neglecting just one element can still affect the whole system. Traps and interceptors need to be cleaned regularly.

Floor drains should be cleaned at least once a year. If you forget, the foul odors seeping through your floors and vents will surely remind you.

### REMEMBER TO:

- Scrape and wipe down pots, pans, and work areas prior to washing.
- Dispose of food waste directly into the compost bin or trash.
- Do not pour waste oil directly into the drain, parking lot or street.
- Do not use emulsifiers or solvents other than dishwashing detergents.



Grease traps capture grease and oil from wastewater flow and store them in a tank under the kitchen floor or near dishwashers.

Grease interceptors hold fats, oils, greases and solids in a tank where they settle to the bottom until they can be removed. Grease traps and grease interceptors essentially work the same and both keep fats, oils and grease out of city sewers and the environment.