

Do's and Dont's in a Commercial Kitchen

Do

- Collect bulk grease in containers and have a contractor haul it away
- Contact a mobile cleaning company to collect wash water
- Wash kitchen mats, indoors and near a kitchen floor drain
- Dry clean storage and parking area with kitty-litter type of absorbant

Don't

- Dump grease into trash bins or sinks.
- Power wash building exterior with soap unless water can be vaccummed up
- Wash kitchen mats outside in alleys or sidewalks
- Hose down trash bins, storage areas or parking lots unless water can be vaccummed up

**For more information,
please visit:**

www.cityofsouthlake.com/FOG

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**DON'T
CLOG
WITH
FOG**
Fats, OILS & GREASE



What is FOG?

Fats, oil and grease (FOG) are found in most commercial kitchens. If put down the drain, it can collect and clog drains and sewer lines. If the sewer lines back up, that can pollute the environment and cause damage to a business and neighboring residents.



What can be done to not clog drains with FOG?

Reduce the amount of waste that goes down the drain by training staff to:

1. Trap oils and grease with paper towels and dispose of them properly.
2. Throw solid food away in the trash can.
3. Strain the drain: placing a strainer in the sink will help prevent any solids from being washed down the drain.



Clean Grease Traps Regularly

City ordinance mandates that grease traps be cleaned at least every 90 days.

An easy way of knowing when to clean out a grease trap is when the trap is 25% full.

To remove FOG from a grease trap, use a commercial cleaning service to vacuum out the FOG, water and sediment.

Don't Allow Pollutants to Enter Outdoor Storm Drain!

Per City ordinance, it is illegal to allow any pollutants to enter outdoor storm drains.