

## BUREAU OF WATER/SEWER RESOURCES

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To: Owners and Managers of Food Preparation and Serving Facilities

From: City of Bethlehem Water and Sewer Resources Department

Re: Fats, Oil and Grease (FOG) Reduction Program

The City of Bethlehem is in the planning stages of implementing a Fats, Oil, and Grease (FOG) Reduction Program that will help eliminate the introduction of FOG into the City sanitary sewer system. In advance of formal implementation of this program, which is expected sometime in 2016, food preparation and serving facilities are encouraged to follow good practices when handling FOG. Below are some informational guidelines for your consideration. Please take time to read them and educate your employees and contractors about these issues. Following these practices will help ensure compliance with the City of Bethlehem's upcoming FOG reduction program.

### **Where does FOG come from?**

FOG is composed of animal and vegetable fats and oils that are used to cook and prepare food. When washed down the sink, FOG can stick to the inside of sewer pipes (inside your facility, in your sewer lateral, and in the public sewers in the street). FOG can eventually make its way down to the Waste Water Treatment Plant where it can clog up pumps, piping, strainers, etc. FOG build-up can result in sewer blockages and cause damage to your facility as well as the City's infrastructure.

### **FOG build-up can cause:**

- Raw sewage back-up and overflows in your place of business
- An expensive and unpleasant clean up that often must be paid by you.
- Potential contact with disease-causing organisms; and
- An increase in operation and maintenance costs for the City sewer department

### **What you can do to help eliminate FOG from the sewer system:**

- Never pour grease down sink drains
- Inspect and clean all waste grease removal devices (grease traps, etc.) regularly. Also keep records of maintenance performed and manifests of waste hauled off site. Recycle grease whenever possible.
- Properly dispose of food wastes by scraping them into the garbage or dedicated recycling containers.
- Dry-wipe all pots, pans and dishware before washing. This will keep FOG out of traps and interceptors.
- Recycle waste cooking oil. There are many companies who specialize in taking waste cooking oil.
- Use the 3 sink system. Use the first sink to wash, second sink to rinse and the third sink to sanitize.
- Conspicuously post "NO GREASE" signs. Post these signs in restrooms, over sinks, near all floor drains and dishwashers. Signs serve as constant reminders for your staff.

For more information regarding the FOG program please contact:

City of Bethlehem  
Department of Water and Sewer Resources  
Wastewater Treatment Plant  
(610) 865-7169