

REDUCE FOG IN YOUR PIPES BEST PRACTICES

1. Train kitchen staff.
2. Post "No Grease" above all sinks.
3. Use water temperatures less than 140 degrees Fahrenheit.
4. Use a three-sink dishwashing system.
5. Recycle used fryer oil and waste grease with a responsible hauler.
6. Dry-wipe pots, pans and dishware into the trash prior to dishwashing.
7. Rather than using the garbage disposal, dispose of food waste by composting and/or solid waste removal.
8. Have a manager witness cleaning and maintenance of grease control devices to ensure that the device is operating properly.
9. Inspect grease traps each week. Completely clean grease traps when they are 25% full of grease and food scraps and no less than twice a year.
10. Clean outdoor grease interceptors when they are 25% full of grease and food scraps.
11. Cover all outdoor storage containers.
12. Locate used fryer oil storage containers away from storm drains.
13. Use absorbent pads, kitty litter or other material to clean spills.
14. Keep a maintenance log to demonstrate compliance with these best management practices.

FOG HAULERS AND RECYCLERS IN THE TELLURIDE REGION

HAULER/RECYCLER	LOCALE	PHONE	SERVICE
2 Honest Guys/ Anthony Schiavino	Placerville	(303) 562-7711 or (970) 708-1222	Hauls used vegetable oil to make biodiesel
Titan Grease Service, Inc./ Michael Seevers)	Fruita	(970) 270-2649	Hauls used fryer oil (only large scale)
Eagle Plumbing & Septic	Montrose	(970) 249-1816	Cleans grease control devices and transports waste
Benjamin Franklin Plumbing	Montrose	(970) 249-6575	Cleans grease control devices and transports waste
Wade Briggs	Montrose	(970) 209-0059	Hauls used fryer oil for personal use
Zunich Brothers		(970) 417-9231	

FATS, OILS & GREASE MANAGEMENT PROGRAM

FOR THE

Telluride Regional Wastewater Treatment Plant

Town of Mountain Village
411 Mountain Village Blvd., Second Floor
Mountain Village, Colorado 81435

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For more information about this program,
visit www.townofmountainvillage.com/fog



HELP PREVENT SEWAGE BACKUP & DECREASE SEWER MAINTENANCE

Are Fats, Oils and Grease (FOG) a Problem?

For sewage collection and treatment systems, the answer is an emphatic yes. FOG is singled out for special attention because of its poor solubility in water and its tendency to separate from the liquid solution. Large amounts of FOG in wastewater cause trouble in collection system pipes; decreases pipe capacity, requiring more frequent cleaning and replacement than otherwise expected; and hampers effective treatment at the wastewater treatment plant. Grease in a warm liquid may not appear harmful, but as the liquid cools the grease or fat congeals and causes nauseous mats on the surface of settling tanks, digesters and the interior of pipes and other surfaces. This can cause a shutdown of wastewater treatment units.

In wastewater treatment systems across the country, excess FOG cause:

- system operation & maintenance problems
- worker safety hazards
- public health hazards
- excessive energy use

Grease Control Devices

Grease Trap

A grease trap is a small reservoir built into the wastewater piping a short distance from the grease producing area. Baffles in the reservoir retain the wastewater long enough for the grease to congeal and rise to the surface. The grease can then be removed and disposed of properly.

Grease Interceptor

A grease interceptor is a vault that has a minimum capacity of 500 to 750 gallons, and is located on the exterior of a building. The vault usually includes two compartments. Flow between each compartment is through a 90-degree fitting designed to retain grease. The capacity of the interceptor provides sufficient time for the wastewater to cool and allow grease time to congeal and rise to the surface. It accumulates on the surface until the interceptor is cleaned.

Food Establishments Should Have a Grease Control Device

Food service establishments, which introduce FOG into the drainage and sewage system that can cause line blockage and hinder sewage treatment, are required to have a grease control device.

Grease traps are used in small and medium volume establishments. Small volume establishments include take-out restaurants with limited menus, minimum dishwashing, and/or minimal seating capacity. Medium volume establishments include those with full menus operating 8- to 16-hours per day and/or serving 100- to 400-meals per day. A catering business would likely be a small volume establishment.

Grease interceptors are used in high volume restaurants: full-menu establishments operating 16 hours per day and/or serving 500-plus meals per day, and large commercial establishments such as conference centers, hotels or school kitchens.

Please note, the Town of Telluride has adopted a FOG Management ordinance under the Telluride Municipal Code Section 13.

Clean Your Grease Control Device Regularly

Clean grease traps and interceptors no less than twice a year. Monitor waste levels weekly and clean when the amount of FOG and solids in the device nears 25%. If cleaning is required more than two times per month, consider installing a larger device.

Percent Filled with FOG & Solids	Control Device Condition
less than or equal to 25%	good
more than 25%	poor

If you are uncertain whether your establishment has a grease control device, speak with the San Miguel County health inspector at (970) 369-5442.

