

Reduce FOG in Pipes

BEST PRACTICES

1. Train kitchen staff
2. Post "No Grease" above sinks
3. Use water temperatures less than 140° F
4. Use a 3-sink dishwashing system
5. Recycle used fryer oil and waste grease with a responsible hauler
6. Dry wipe pots, pans, and dishware and toss rag into the trash prior to dishwashing
7. Dispose of food waste by composting and/or solid waste removal, rather than using a garbage disposal.
8. Supervise cleaning and maintenance of grease control devices to ensure the devices are 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 each year.
10. Clean outdoor grease interceptors when they are 25% full of grease and scraps.
11. Cover all outdoor storage containers.
12. Store used fryer oil containers away from storm drains.
13. Use absorbent pads or kitty litter to clean spills.
14. Keep a maintenance log to demonstrate compliance with these best management practices.

FOG Haulers & Recyclers in the Telluride Region

<i>Hauler/ Recycler</i>	<i>Lo- cale</i>	<i>Contact Info</i>	<i>Service</i>
Don Harper		800-670-8103	<i>Hauls used fryer oil</i>
Goodwin Service, Inc	GJ	970-243-2783	<i>Grease trap cleaning and waste transport</i>
Eagle Plumbing & Septic	Mont-rose	970-249-1816	<i>Grease trap cleaning and waste transport</i>
Benjamin Franklin Plumbing	Mont-rose	970-249-6575	<i>Grease trap cleaning and waste transport</i>
Zunich Brothers	Nucla	970-864-7663	<i>Grease trap cleaning and waste transport</i>
AAA Septic and Drain	Delta	970-323-8703	<i>Grease trap cleaning and waste transport</i>

Telluride Regional Wastewater Treatment Plant

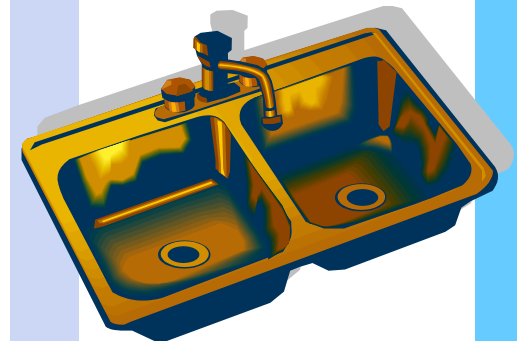
ATTN: FOG Management Program
Town of Telluride
P.O. Box 397
Telluride, Colorado 81435

Phone: 970-728-0190
E-mail: karen@telluride-co.gov



Telluride Regional Wastewater Treatment Plant

FATS, OILS, & GREASE (FOG) MANAGEMENT PROGRAM



For more information about
this program visit our website

www.telluride-co.gov
or phone 970-728-0190

Ver. 2023

Help Prevent Sewage Back Ups & 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 pipes. It decreases pipe capacity, requiring more frequent cleaning and replacement than otherwise expected. FOG also 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 shutdown wastewater treatment units.

In Wastewater Treatment Systems Across the Country, Excess Fats, Oils, & Grease (FOG) cause

System operation & maintenance problems

Worker safety hazards

Public health hazards

Excessive energy use

What is a grease control device?

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 grease to congeal and rise to the surface. The grease can then be removed and disposed of properly.

Grease interceptor

An interceptor is a vault with a minimum capacity between 500 and 750 gallons that 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 wastewater to cool and allow grease to congeal and rise to the surface. It accumulates on the surface until the interceptor is cleaned.



Who should have a grease control device?

A food service establishment that introduces FOG into the drainage and sewage system is required to have a grease control device.

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

Interceptors are used in high volume restaurants (full menu establishments operating 16 hours per day and/or serving 500+ meals per day) and large commercial establishments such as conference halls, hotels, or school kitchens.

The Town of Telluride has a Fats, Oils, and Grease (FOG) Management Ordinance under the Telluride Municipal Code Section 13.

When should you clean your grease control device?

Clean grease traps and interceptors no less than twice each year. Monitor waste levels weekly and clean when the amount of FOG and solids in the device nears 25%. If

Percent Filled with FOG & Solids	Control Device Condition
Less than or equal to 25%	Good
More than 25%	Poor

cleaning is required more often than 2 times per month, consider installing a larger device.

If you are uncertain whether your establishment has a grease control device, speak with the San Miguel County Health Inspector during your regular inspection or call the contact for this program at 970.369.5442.