

# CITY OF LAWRENCE

## FATS, OILS, AND GREASE (FOG) FACT SHEET



### GENERAL REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS (FSEs)

All FSEs that prepare and/or serve food for commercial use or sale are required to take the following steps to comply with the FOG Ordinance:

- Have a FOG permit. Owners of FSEs are required to apply for a FOG Permit annually.
- Have grease trap(s) or grease interceptor sized and installed in accordance with the Uniform State Plumbing Code.
- Clean and maintain grease trap(s) or interceptor.
- Keep records of cleaning, maintenance, and employee training for at least 3 years

### WHAT IS FOG?

FOG refers collectively to the fats, oils, and grease found in most residential kitchens and commercial FSEs. Many foods that are processed and served contain FOG, including:

- Meat fats & lard
- Cooking oil
- Butter, cheese & other dairy products
- Baked goods
- Sauces

### WHY IS FOG CONTROL IMPORTANT?

FOG enters the sewer system in liquid form through sinks, dishwashers, and other kitchen fixtures or when food scraps are ground by a food grinder (garbage disposal). FOG solidifies as it cools and sticks to the inside of sewer pipes. Eventually, FOG can build up until it completely blocks sewer pipes, causing raw sewage to back up inside your restaurant or overflow outside into streets and streams.

Commercial restaurants and other FSEs represent a significant portion of FOG entering the sewer system because of the large amounts of grease used in cooking and other food preparation activities.

### WHAT ARE GREASE TRAPS AND INTERCEPTORS?

Grease traps and interceptors are plumbing devices that capture the majority of FOG before it enters the sewer system. Proper design and sizing of grease traps/interceptors are based on the total flow rate of fixtures connected to the device and are regulated by the Uniform State Plumbing Code (248 CMR 10.09). These regulations can be accessed at <http://www.mass.gov/ocabr/licensee/dpl-boards/pl/regulations/rules-and-regs/248-cmr-1000.html>.

### WHERE DO I DISPOSE OF WASTE OILS AND COLLECTED GREASE?

Waste oils and collected grease must be recycled or picked up for disposal by a grease hauler. A list of grease haulers near Lawrence is available at <http://www.cityoflawrence.com/water>.

### HOW DO I OBTAIN A FOG PERMIT FOR MY ESTABLISHMENT?

FOG Permits are obtained from the Water & Sewer Department located at City Hall, 200 Common Street, Room 204. Owners of FSEs must fill out a FOG Permit Application to be approved by the Water & Sewer Commissioner.

### HOW CAN I DETERMINE IF MY ESTABLISHMENT IS IN COMPLIANCE?

FSEs that have no grease trap or interceptor, or a device that is undersized, substandard, or inadequately maintained, do not comply with the requirements of the FOG Ordinance.

## ADDITIONAL QUESTIONS?

For more information, contact:

Lawrence Water & Sewer Department - (978) 620-3110

<http://www.cityoflawrence.com/water>

on Facebook at <http://facebook.com/LawrenceH2O>

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