



FOOD SERVICE ESTABLISHMENTS

WHAT IS FOG & WHY IS IT A CONCERN?

- ◆ Fats, Oils, and Grease (FOG) come from animal or vegetable based foods used for cooking. Examples include lard, oils, shortening, salad dressing, margarine, sauces, and dairy products .
- ◆ When FOG enters the sewer system, it congeals, restricting the flow of wastewater. When the system is clogged by FOG, raw sewage can back up into sinks, toilets, basements and can overflow into Casco Bay.

WHY DOES PORTLAND HAVE A FOG PROGRAM?

The City of Portland is required by federal law to reduce overflows to Casco Bay during rain events. Implementing a program that keeps the sewer system free of FOG helps to reduce these overflows.

HOW DOES THIS PROGRAM AFFECT MY FOOD SERVICE ESTABLISHMENT?

The program requires proper grease control equipment and scheduled maintenance to ensure proper function.

HOW DO I BECOME OR STAY COMPLIANT WITH THE PROGRAM?

Existing establishments: Must have adequate grease control equipment and a regular maintenance schedule.

New Establishments: Must meet minimum equipment standards set by the City’s Code of Ordinance:

<https://me-portland.civicplus.com/DocumentCenter/View/9587>

RECORD KEEPING FOR FOG DISPOSAL AND EQUIPMENT MAINTENANCE ARE REQUIRED FOR EVERYONE

WHEN DO I CLEAN MY GREASE CONTROL EQUIPMENT?

TYPE OF GREASE CONTROL EQUIPMENT	DESCRIPTION/LOCATION	MAINTENANCE NEEDS*
Grease Interceptors	Often buried externally, higher capacity	Must be fully pumped out quarterly
Passive Style Interceptors	Under counter/3-basin washing sink area	Must be pumped monthly but depending on size, could be as often as weekly.
Automatic Grease Removal Units (ARGU)	Under counter/3-basin washing sink area	Must have daily inspection, pumped out quarterly. DAILY maintenance required with proper disposal of collected FOG

*maintenance needs should always be based on the 25% rule and therefore could require more maintenance based on FOG generated

ENFORCEMENT OF FOG PROGRAM

Beginning July 1, 2016, City inspectors will begin to review grease control equipment and maintenance practices of food establishments. If maintenance or equipment is inadequate, it may be necessary to upgrade existing equipment or increase cleaning frequency.

(207) 874-8846 | FOG@portlandmaine.gov
www.portlandmaine.gov/1548/Fats-Oils-and-Grease-Program

FATS, OILS, AND GREASE (FOG) PROGRAM

DEPARTMENT OF PUBLIC SERVICES, DIVISION OF WATER RESOURCES

CITY OF
PORTLAND



BEST MANAGEMENT PRACTICES



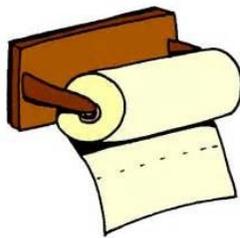
**TRAIN STAFF TO
MANAGE F.O.G**



**USE SCREENS IN ALL
SINK & FLOORS DRAINS**



**RECYCLE YELLOW
GREASE!**



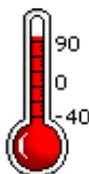
**KEEP SPILLS FROM DRAINS AND CLEAN
WITH ABSORBENT MATERIAL FIRST!**

**NEVER POUR F.O.G DOWN THE DRAIN &
POST "NO GREASE" SIGNS OVER DISH AREA**



**KEEP RECORDS FOR GREASE
MAINTENANCE/DISPOSAL**

DRY WIPE FOOD WASTE FROM DISHES



**WATER TEMPERATURES OF 140°F SHOULD NOT BE
CONNECTED TO GREASE CONTROL EQUIPMENT**

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