

**Central Contra Costa  
Sanitary District**



**FACT SHEET**

*BMPs facilitate regulatory compliance; they go beyond meeting established minimum requirements. They are ways of carrying out your business activities that can significantly reduce the risk of pollution and may even save you money. They are good for your business, your customers, and the environment.*

**COMPLIANCE**

*State law mandates that local agencies set minimum standards to protect the sanitary sewer and storm drain systems. This Fact Sheet includes minimum standards for regulatory compliance set by CCCSD and by your city's Stormwater Ordinance. Failure to comply with these minimum standards can result in citations and possible fines.*

*One of CCCSD's main focuses in performing our mission of protecting the public health and the environment is keeping our sewer pipelines clean to allow efficient, unimpeded flow of wastewater from homes and businesses in Central Contra Costa County to our treatment plant in Martinez.*

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# Fats, Oils & Grease (FOG)

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One of our biggest challenges in this ongoing effort to keep the pipes clean is controlling fats, oils and grease (FOG). Improper disposal of FOG from your food service facility can cause blockages in your plumbing system and in our sewage collection system. Even a small amount of FOG down your drain can cause considerable problems due to its cumulative affect.

When FOG cools in the sewer lines, it solidifies and sticks to the insides of the pipes, trapping food particles and other debris. Over time, this mass continues to grow until it obstructs the flow of wastewater and causes sewage to back up. The easiest way to solve this problem is to prevent FOG from entering the sewer system.

Grease traps and grease interceptors ensure separation and retention of FOG from wastewater before it enters the sewer system.

**CLEAN WATER,  
life depends on it**



**You are a critical link  
in our effort  
to prevent  
water pollution.**

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## MINIMUM STANDARDS

- Meet discharge limits set by CCCSD.
- Install a grease trap or grease interceptor if required by CCCSD.
- Implement proper maintenance and cleaning procedures for traps or interceptor. For more information see the CCCSD grease trap and grease interceptor Fact Sheets.
- Keep FOG out of the storm drain system.
- Manage FOG wastes properly.
- Maintain records documenting proper disposal of fat, oil, and grease. Maintain records on site for a minimum of 3 years. Records must show the disposal location.



*This is an actual sanitary sewer overflow caused by an oil and grease blockage.*

## Best Management Practices (BMPs)

Using BMPs helps stop water pollution. BMPs include the proper handling, storage, and disposal of materials (e.g. grease, oil, garbage). BMPs protect water quality, and protect your business.

### General

- Ensure that FOG does not reach the storm drain or sanitary sewer.
- Ensure that minimal food or liquid food, including dairy products, syrups, salad dressing, and gravy are put down the sink or floor drain.
- Recycle oil and grease. Use tallow bins or sealed containers.
- Make an effort to wipe or scrape FOG from trays, pots, cooking utensils, grills, and cooking surfaces into oil-grease container before putting them in the sink or dishwasher.
- Do not use food waste disposal as a primary means of disposing food waste. Such a practice will load your interceptor sooner than necessary.

## Cleaning and Spills

- Never clean equipment, filters, screens, and frying racks outdoors or in any area where wash water may flow to a storm drain, gutter, parking lot, or street. Wastewater needs to be discharged through a grease trap or grease interceptor if available.
- Sweep sidewalks, parking lot, alleys, drive through lanes, and all paved surfaces. Do not hose down. Using a CCCSD permitted mobile washer is recommended.
- Regularly inspect garbage dumpster and tallow bin. Check for leaks and keep lids closed.
- Keep dumpster, oil-grease container, and other waste containers closed to keep rain water out.
- Empty containers before they are full to avoid spills.
- If a spill occurs, stop it at its source. Clean up the spill with absorbent material, rags, or kitty litter, then sweep up and dispose in trash if no hazardous waste is involved. Do not hose down spills. For large spills, recommend using a mobile washer permitted by CCCSD.

## Employee Training

- Provide regular employee training on spill cleanup procedures and washing practices.
- Identify activities with potential to pollute water and identify solutions (BMPs).
- Incorporate employee feedback and BMPs into training.
- Promote employee awareness of pollution prevention (e.g. Reduce, Reuse, Recycle).
- Post TIPS poster, TIPS brochure, and FOG and grease trap/interceptor cleaning fact sheets where employees can see them.
- Designate a person responsible for effective implementation of BMPs.
- Stencil storm drains to discourage illegal dumping and to remind employees to protect them from discharges.
- Discuss and provide constant reinforcement on proper handling and disposal of FOG with your employees.

## ABOUT THIS FACT SHEET

This fact sheet is one of a series created by Source Control section to help businesses understand why and how to prevent water pollution. The contents are informational and summary in nature and do not constitute legal advice. For more information, call CCCSD's Source Control Section at (925) 229-7288, or visit us at [www.centernalsan.org](http://www.centernalsan.org)

For information on Environmental requirements, call the Contra Costa County Environmental Health Department at (925) 692-2500.

Other regulatory agencies you may wish to contact include:  
Contra Costa County Fire Protection District  
San Ramon Valley Fire Protection District