

FOG Flyer Folding Example

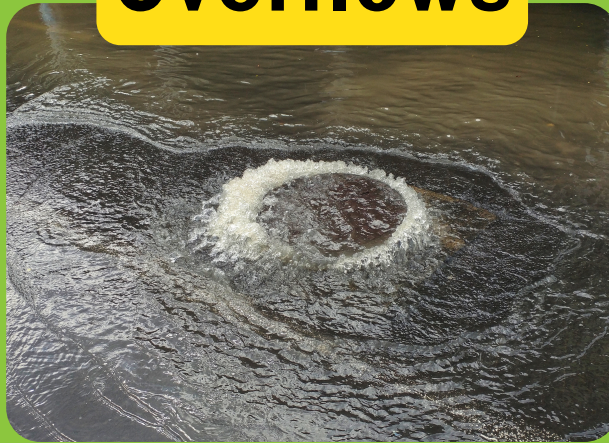


Inside

Cover page



Help Reduce Sanitary Sewer Overflows



Questions?

ccupretreatment@charlottecountyfl.gov

PRACTICE GUIDE

What to do with fats, oils & grease?

- 1 Scrape scraps in the garbage.
- 2 Soak up FOG with paper towels.
- 3 Use strainers when rinsing kitchenware.
- 4 Store oil waste for recycling.

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Scan for our code of ordinances.



Scan for Florida Statutes



FOG

FATS OILS & GREASE

CONTAIN IT, DON'T DRAIN IT



CHARLOTTE COUNTY
Utilities

Commercial FOG Practices

WHAT ARE FATS, OILS & GREASE?

► Fats

Fatty meats, poultry skins, heavy cream, butter, soft cheeses, bacon, and ice cream.

► Oils

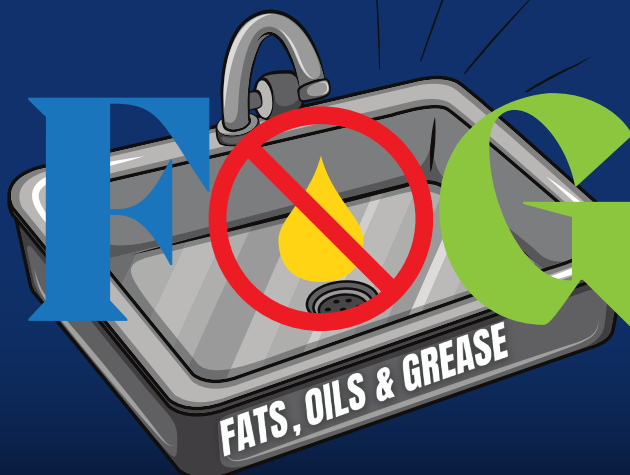
Vegetable oils, margarine, mayonnaise, salad dressing, peanut butter, avocado, and mixed nuts.

► Grease

Grease comes from animal fats and vegetable oils (will harden once cooled).

► Scraps

FOG-containing scraps include meats, dairy, baked goods, and more.



HELP PROTECT OUR PIPES

No FOG
No SSOs

Grease Trap

The accumulated grease and other food waste must be pumped at least every 30 days to prevent FOG from reaching the sewer system.

Grease Interceptors

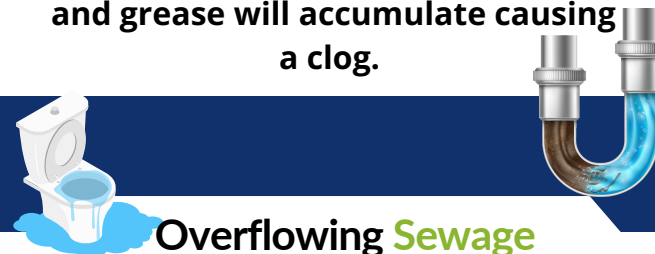
Every interceptor shall be cleaned every ninety (90) days or sooner, if needed. An exemption may be granted to the ninety-day minimum requirement if the user can establish that such maintenance schedule is not necessary.

It's crucial for food establishments to maintain clean grease traps/interceptors to prevent F.O.G. from entering the sewer system. By doing so, you prevent sanitary sewer overflows, protecting both your business and the environment.

AFFECTS OF FOG IN YOUR PIPES

Unwanted Clogs

Once FOG cools it sticks to the walls of your pipes. Over time fats, oils and grease will accumulate causing a clog.



Overflowing Sewage

When your pipes become clogged, the restricted flow can lead to a wastewater flood into your food establishment. This untreated wastewater can harm residents, your business, and the environment.



Unwanted Costs

An expensive cleanup that often must be paid for by you or the business owner. Be proactive by checking and maintaining your grease trap/interceptors.

