

# Landowner Fact Sheet

## Fats, Oils, and Grease (FOG) Management



### FOGs are a Commodity!

If handled properly, FOGs can be a valuable commodity that can be sold to a collector and recycled into bio-diesel.

Waste animal and vegetable oil collected from sewer drains (brown grease) has little value. Waste animal and vegetable oil collected in a dedicated receptacle (yellow grease) has the highest value.

Properly disposing of waste animal and vegetable oil allows for more oil to be sold to a collector and puts more money back into your business.

### These businesses collect and recycle FOGs in Greater Portland:

**Maine Standard Biofuel**  
(207) 878-3001  
info@mainestandardbiofuel.com

**Baker Commodities**  
(978) 454.8811

**American By-Products Co.**  
(781) 593-3580

Find More Fact Sheets  
Online at:

[www.restorelongcreek.org](http://www.restorelongcreek.org)

### Best Management Practices

Fats, oils, and grease (FOGs) are by-products of frying or cooking animal and vegetable based foods. When FOG enters the drainage system, it can congeal resulting in sewer backups in your basement, sinks, or toilets. It can also be harmful to the environment and costly to remove from sewer and stormwater systems. By using best management practices for FOG, you can prevent it from backing up into your business or making its way into Long Creek.

Best Management Practices (BMPs) include:

- Keep waste FOGs away from storm drains.
- Store FOGs with a tight lid away from walking areas where it could be spilled.
- Never pour or wash FOGs into catch basins or down the drain.
- Clean kitchen grease traps regularly (e.g. quarterly) to prevent buildup in plumbing.

### General FOG Maintenance

Equipment that uses or stores FOGs requires maintenance to ensure optimal performance. Keeping cooking equipment free of FOGs promotes a healthy and safe kitchen environment. Even though areas around FOG storage containers are outside of the kitchen, it is still important to keep these areas clean.

- **Collect fryer oil and other FOGs in a designated storage area.** Always close the cover to prevent rainwater from entering and overflowing the tank.
- **Keep storage area and area around the rendering tanks clean.** Dry clean methods should be used for any spills. Debris that accumulates on the storage container's grate needs to be removed to prevent clogging.
- **Create a daily or weekly maintenance schedule** to ensure that regular inspections and maintenance occur regularly.
- **Professionally clean kitchen equipment** on a regular basis using a third party contractor. Never let contractors wash FOG into storm drains or catch basins.
- **Skim fryer grease** and change oil only when necessary.

### FOG Storage Containers

Large FOG storage containers are available in different designs:

#### 1. Square Design

- Requires regular maintenance of grates
- Can hold large amounts of FOG
- Manually close lid to prevent rain from causing tank to overflow

#### 2. Round Design

- Easy to pour grease into container
- Can hold large amounts of FOG
- No grates to maintain





## From the Long Creek Watershed Management Plan

### Page 36:

*“Pollution prevention generally consists of a materials management and an alternative product substitution component. Materials management includes the appropriate management and safe handling of common chemicals or substances that may be exposed to stormwater runoff. These materials include fertilizers, pesticides and herbicides, cleaners, automotive products and commercial trash and waste. Pollution prevention BMPs should consider material use controls, material storage controls, and material disposal controls.”*

### Long Creek Watershed Management District

Implemented with assistance from the Cumberland County Soil & Water Conservation District

35 Main Street, Suite 3,  
Windham, ME 04062

(207) 892-4700 |  
[www.restorelongcreek.org](http://www.restorelongcreek.org)

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### Prevent a Spill:

Using preventative measures keeps FOGs out of drains and the environment.

- **Maintenance:** Regularly monitor containers to keep from overflowing and always pour carefully when handling FOG to prevent drips and spills.
- **Keep it Covered:** Always cover containers when transferring FOG to storage containers. Keep covers closed on storage to prevent tank from filling with rain water.
- **Stay Stocked:** Make sure tools are available and provide education to employees on cleaning up and preventing spills of waste cooking grease.

### Cleaning up a FOG Spill:

FOG spills can create a hazardous work environment for employees and increase the amount of FOG that enter the drainage systems. By cleaning a spill properly, you can prevent employee injury and minimize the amount of FOG entering the drain.

- Use dry clean-up methods like wiping, sweeping, and scraping first.
- Dry clean-up tools should be readily available, such as rubber squeegees, etc.
- Use paper towels in work areas instead of cloth towels.



**Before and after a grease spill in the street:** Resulted from a lack of inspection and maintenance of storage