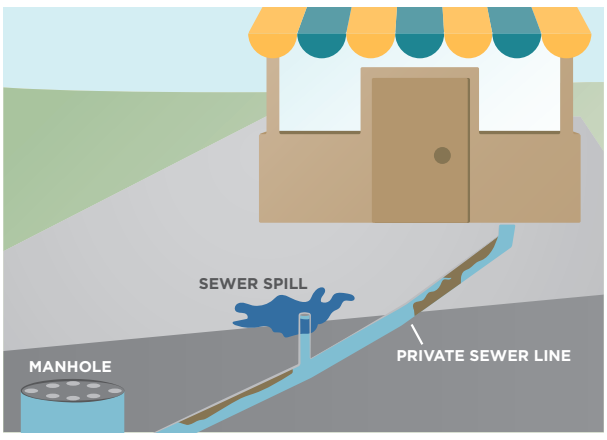
CLEARING THE F.O.G.

WHAT YOUR FOOD SERVICE ESTABLISHMENT NEEDS TO KNOW ABOUT F.O.G. MANAGEMENT

FATS, OILS & GREASE

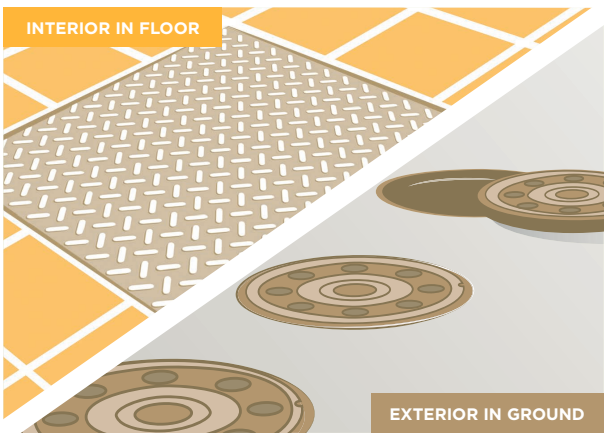
F.O.G. OVERVIEW & TIPS
(FATS, OILS & GREASE)



Grease traps (a.k.a. grease interceptors) help prevent sewer spills and are required by law.

Clogged lines and sewer spills can occur:
- In your kitchen
- In your parking lot
- In the Town's sewer mains

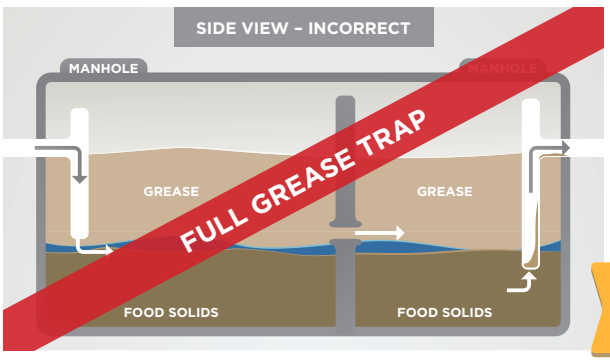
The Town is not liable *for issues on private property.*



Know Your Grease Trap

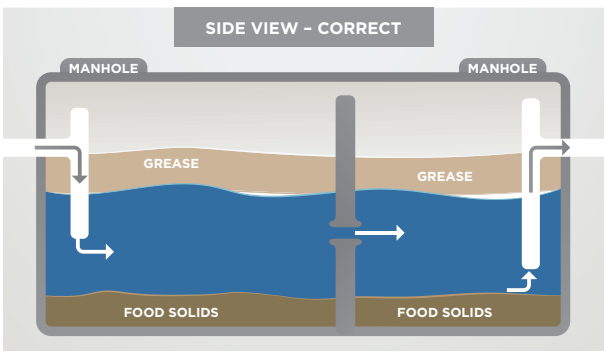
It can be:
- Inside under the floor
- Outside in the ground

Every 60 days *the F.O.G. and food solids collected in the tank need to be removed by a grease trap service provider.* ***It is required by law.***



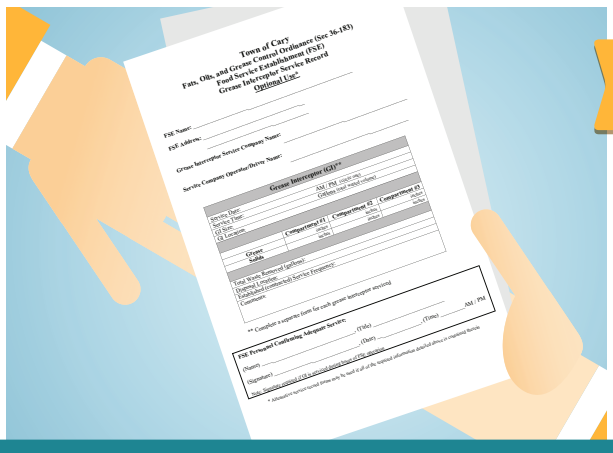
Remove Contents to Avoid Pass-Through

Remove the accumulated contents **every 60 days**.
- To avoid clogged sewer lines
- To comply with the Town's F.O.G. Ordinance



SAVE MONEY THROUGH SERVICING

Long-term cost savings can be had by having the service provider **remove all contents** and scrape the walls.
- To avoid pass-through
- To keep plumbing lines clean
- To extend the life/ward off corrosion of the grease trap
- To avoid costly emergencies



SAVE YOUR SERVICE RECORDS

Service records provide important information:
- Date of service
- Gallons removed
- Disposal site

Keeping the last 3 years of records on file *will help* inspections go smoothly and ***is required*** by law.

Maintain your grease trap **every 60 days** for long-term **COST SAVINGS** and to help **PROTECT OUR FINITE NATURAL RESOURCES**.

Questions? Call (919) 319-4564 or search "FOG" at www.townofcary.org

TOWN of CARY