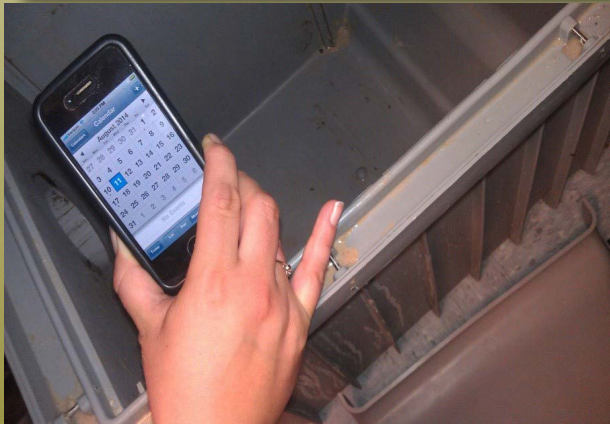


Compliance Requirements

If an inspection fails the FSE (food service establishment) will be required to comply in one of the following two ways:

1. Submit by email a date stamped picture of a thoroughly cleaned grease trap that shows the bottom surface.



2. Employ the services of a licensed septic hauler to pump out device and submit the manifest/invoice.



Sewage back-ups from clogged pipes can damage personal and public property, resulting in costly repairs. Depending on where the clog is located,

the resident or property owner may be responsible for the cost of cleaning or repairing the line, as well as, the cost of damages caused by a backup into the home or building.

Preventing clogged lines, overflows and flooding keeps costs to our customers to a minimum.

Grease is more than just oil or melted butter. It includes:

- Peanut butter • Fried foods
- Dairy products • Salad dressings
- Cooking lard • Frosting for baking
- Liquid from canned goods

Just because you don't deep fry, doesn't mean you don't have FOG.

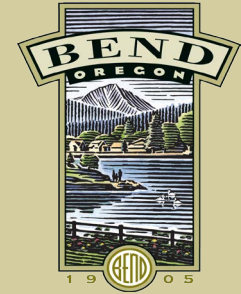


City of Bend
62975 Boyd Acres Rd.
Bend, OR 97701
541-317-3000
www.bendoregon.gov/FOG



Accommodation Information for People with Disabilities

To obtain this information in an alternate format such as Braille, large print, electronic fomats and audio cassette tape please contact Karin Morris at (541) 693-2141, or email Kmorris@bendoregon.gov.



Industrial Pretreatment Program



FOG
Fats • Oils • Grease

SCRAPE - DON'T RINSE

Fat, oil, and grease (FOG) is generated everyday by food preparation and cleaning activities conducted at commercial establishments and, on a smaller scale, by residential sewer usage. FOG accumulations in the sewer collection system can result in clogged sewer pipes, overflows, flooding and expensive repairs.

Grease traps and interceptors are the primary means of capturing and retaining FOG materials before they enter the sewer system.



Grease traps and interceptors:

- Must be maintained and serviced regularly,
- Debris is lessened with *Best Kitchen Management Practices (BPMs)*,
- Capture garbage disposal food particles which add to the trap accumulation,
- Frequent cleaning and maintenance reduces odors!
- Grease traps with accumulations of 50% or more are violations,
- Inceptors with 25% accumulation or more are violations.

Who's responsible?

- The Business Owner or Manager

The severity of FOG and solids is determined by a dipstick that is inserted into the Grease Trap representing a core sample of the particle layers. Food solids tend to sink to the bottom and are included in the accumulated percentage.

This sample shows a FAILING device with too much accumulation of debris.



Commercial or Residential:

Simple steps you can take to keep grease out of your service-line, as well as, the city sewer:

- Dishes and pots coated with greasy leftovers should be wiped or scraped clean prior to washing or placing in the dishwasher. Scrape, don't rinse!
- Place fat trimmings from meat in a plastic bag and discard them with your trash, rather than dumping down the garbage disposal.
- Don't pre-rinse dishes before loading; simply scrape off food and let the dishwasher do the rest.
- For smaller amounts of grease, absorb/ wipe with a paper towel and simply toss it into the garbage.
- Dispose of food waste directly into the trash. *Deseche los desperdicios de comida en el bote de basura.*
- Wipe pots, pans and work areas prior to washing. *Limpie con una toallita as ollas, cazuelas, y areas de trabajo antes de lavarlos.*
- Garbage disposals tend to discourage best KMPs. (Kitchen Management Practices)

Commercial Only:

- Post Best Management Practices (BMPs) signs in highly visible areas.
- Train your employees on the importance of following these procedures.