

DON'T CLOG WITH FOG!

This information pertains to all restaurants and food preparation businesses in Bermuda.

Methods for proper **Fats, Oils and Grease (FOG)** disposal are now required by law. Grease traps must be fitted by 1 August 2017.

Fats, oils and grease are a part of daily life in kitchens. But did you know that how you manage these materials can have a tremendous impact on your business and the environment?

Improper disposal of fats, oils and grease from commercial and institutional kitchens can not only be hazardous to the health of kitchen staff, but can also pose a threat to both the environment and your business.

Once in the sewer system, FOG can clog sewer lines as it collects and coats the pipes, and this coating can get as hard as concrete. Over time sewer pipe flows can be restricted and the lines can even seal up completely. The restricted flow can cause the sewer system to back up and the sewage water to flow out of a manhole cover and along the ground. These overflows can then contaminate the ground, the storm drain system and any property that it comes into contact with. Property damage as a result of overflows can also be expensive to clean and renovate.

FOG IS THE BY-PRODUCT OF COOKING AND TYPICALLY INCLUDES THINGS LIKE:

- Food scraps
- Meat fats
- Lard
- Cooking oil
- Butter and margarine
- Sauces and more



The Fats, Oils and Grease Control Policy states: "The improper management of **FOG** is not only a hazard to the environment and potentially the public's health, it also results in added financial burdens to food service establishments."

Public Health (Fats, Oils and Grease Removal) Regulations 2017 is applicable to all non-residential premises involved in the preparation or serving of food and requires all commercial and institutional food facilities to dispose of fats, oils and grease properly.

USE GREASE TRAPS/INTERCEPTORS PROPERLY

All licensed food service establishments are required to install, operate, and maintain an approved type and properly sized grease trap or interceptor. A grease trap/interceptor is a structure or device designed for the purpose of removing and preventing **FOG** from entering the sewer system.

Grease traps are typically compact under-the-sink



GOVERNMENT OF BERMUDA

Department of Health

Department of Environment and Natural Resources

Don't pour **Fats, Oils and Grease (FOG)** down your drain. It clogs your pipes and costs time and money.

units that are near food preparation areas and are cleaned manually. Grease interceptors are typically large underground units located outside buildings and are pumped out by sanitation companies.



Photo above: Food and grease trap

See the [Fats, Oils and Grease Control Policy for design and operation details.](#)

CLEAN GREASE TRAPS REGULARLY

It is important to clean grease traps regularly because once a grease trap is full the **FOG** will either bypass the unit or the trap will block causing an overflow. An easy way to know when grease traps need to be cleaned is by measuring the percentage of **FOG** and solids. When **FOG** and solids occupy a maximum of 25% of the interceptor's liquid depth, it's time to clean up.

PLEASE KEEP IN MIND:

FOG must be disposed of in the regular trash, in with fat fryer oil or directly into the Tynes Bay Waste-to-Energy Facility. The **FOG** is not to be disposed at the Tynes Bay Septage Facility.

Oil used for deep-frying foods should be disposed of in leak-proof containers and placed out for collection on Mondays, Wednesdays and Fridays.

Food waste disposal units are prohibited from being connected to the sewer.

The decision to connect dishwashers to a grease trap will be made by the Environmental Health inspector on a case-by-case basis.

TRAIN STAFF TO STOP FOG FROM GOING DOWN THE DRAIN

Reduce the amount of waste that goes down the drain by training staff to:



1. **Trap oils and grease with paper towels and dispose of them properly**—before washing or rinsing pots or dishes, wipe off cooking oil, salad dressing and sauces using paper towels and discard in with regular trash.

2. **Trash solid foods**—like leftovers from a plate—into the garbage before placing dishes in a sink or dishwasher. Other solids, like coffee grounds and tea leaves, should also go in the trash rather than down the drain.
3. **Strain the drain**—placing a strainer in the sink will prevent any solids from being washed down the drain.

KEEP A CLEAN, FOG-FREE KITCHEN

Regularly maintained kitchen equipment prevents build up of fats, oils and grease.

1. It is important to remove all solid grease build-ups from processing equipment exhaust systems by scraping waste into a container for disposal.
2. Oily and greasy water used to clean fixtures must be poured down a drain equipped with a grease interceptor and not into an outdoor storm drain. Outdoor storm drains flow directly to either Hamilton Harbour or the Pembroke drainage canal without treatment.
3. Floor drains should be connected to an oil and grease trap/interceptor. Install a strainer to ensure no large particles are washed down the drain. Both the strainer and the drain should be cleaned as often as necessary.
4. Use and dispose of any cleaning products according to instructions found on the bottles. Pouring cleaning products directly down the drain can also cause environmental problems as the waste flows directly to the waters off of the South shore.