

City of Portsmouth

Department of Public Works, Wastewater and Sewer Division

FREQUENTLY ASKED QUESTIONS

City of Portsmouth is asking the community to capture FOG at the source to keep it out of the sewer system.

What is FOG?

FOG stands for Fats, Oils, and Grease and are found in common food and food ingredients such as meat fats, lard, oils, shortening, butter, margarine, milk/cream, many sauces, gravies, dressings and food scraps.

Why is it a concern?

When FOG enters the sewer system, it congeals, restricting the flow of wastewater. FOG build ups cause clogs and backups in homes and businesses, sewer overflows, spills on streets, spills on private and public property, and can overflow into local surface waters.



pipe with congealed FOG

Why does Portsmouth have a FOG Program?

The City of Portsmouth is required by federal law to reduce sewer overflows to the Piscataqua River. Implementing a FOG program will help reduce the volume of raw sewage that overflows into local surface waters during rain events. To reduce these overflows, our sewer system cannot be clogged as a result of FOG.

What is the Fats, Oils, and Grease (FOG) Program?

For Food Service Establishments:

A compliance program to capture FOG before it enters the sewer system. It includes specific grease control equipment, maintenance requirements and enforcement action for not having or not maintaining equipment sufficiently.



For Residents:

An education program for homeowners and tenants to learn how to dispose of FOG properly, keeping it out of the sewer system. Sewage backups due to FOG can damage private and public property.

What can you do?

Utilize best management practices (BMPs) like dry wiping, proper employee training, separate storage of FOG for trash or compost disposal, and maintain grease control equipment regularly with maintenance records.

For information, contact:

William Bernan, Industrial Pretreatment Coordinator
680 Peverly Hill Road, Portsmouth NH 03801
(603) 380-4597 or wcbernan@cityofportsmouth.com

Learn more by visiting the City's FOG web page.

www.cityofportsmouth.com/public-works/wastewater-sewer/fats-oils-and-grease



City of Portsmouth

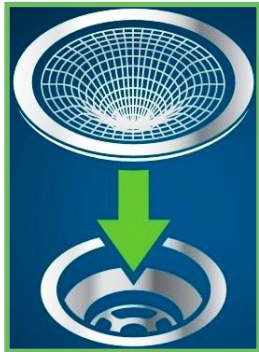
Department of Public Works, Wastewater and Sewer Division

BEST MANAGEMENT PRACTICES

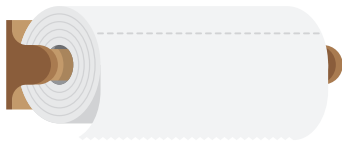


Train all staff on Best Management Practices (BMPs).

People are more willing to support an effort if they understand its basis.



ALWAYS
use screens
in all sink & floor
drains



**Keep spills from drains
& clean with absorbent
material first**



**Dry wipe food waste from
dishes & put in rubbish**

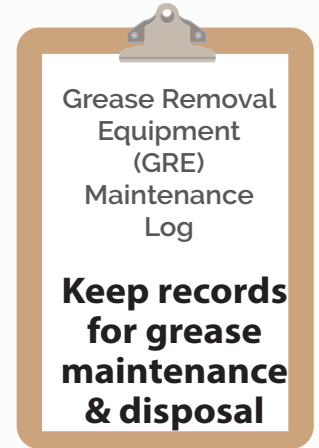
Post "NO GREASE" signs over dish areas



NEVER pour FOG
down the drain

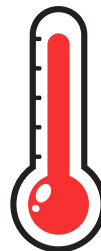


**Recycle Yellow
Grease**



Grease Removal
Equipment
(GRE)
Maintenance
Log

**Keep records
for grease
maintenance
& disposal**



**Water temperatures of 140°
should NOT be connected to
grease control equipment**

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FATS, OILS, AND GREASE (FOG) PROGRAM

FOOD SERVICE ESTABLISHMENTS

What is FOG?

FOG stands for Fats, Oils, and Grease and are found in common food and food ingredients such as meat fats, lard, oils, shortening, butter, margarine, milk/cream, many sauces, gravies, dressings and food scraps.

Why is it a concern?

When FOG enters the sewer system, it congeals, restricting the flow of wastewater. When the system is clogged by FOG, raw sewage can back up into sinks, toilets, basements and can overflow into local surface waters.

Why does Portsmouth have a FOG Program?

The City of Portsmouth is required by federal law to reduce overflows to the Piscataqua River during rain events. Implementing a program that keeps the sewer system free of FOG helps to reduce these overflows.

How does the FOG Program affect my food service establishment?

The program requires proper grease control equipment and scheduled maintenance to ensure proper function.

How do I become or stay compliant with the FOG Program?

Existing establishments:

Must have adequate grease control equipment and a regular maintenance schedule.

New establishments:

Must meet minimum equipment standards set by the City's Ordinances and Plumbing Code.

RECORD KEEPING FOR FOG DISPOSAL & EQUIPMENT MAINTENANCE ARE REQUIRED

When do I clean my grease control equipment?

TYPE OF GREASE CONTROL EQUIPMENT	DESCRIPTION / LOCATION	MAINTENANCE NEEDS
Exterior Grease Interceptors (required by ordinance)	Inground exterior tank, higher capacity	Recommend inspection monthly and complete pump-out quarterly. Maintenance interval may be adjusted based on 25% rule (i.e. total top grease layer and bottom sediment layer not to exceed 25% capacity of tank).
Passive Style Interior Grease Trap (requires a waiver)	Under counter/3-basin washing sink area	Must be pumped monthly but depending on size, could be as often as weekly
Automatic Grease Removal Units (ARGU) (requires a waiver)	Under counter/3-basin washing sink area	Must have daily inspection and pumped out monthly. DAILY maintenance required with proper disposal of collected FOG

ENFORCEMENT OF FOG PROGRAM

City inspectors will review grease control equipment and maintenance practices of food establishments. Maintenance logs must be kept on-site and available for review. If maintenance or equipment is inadequate, it may be necessary to upgrade existing equipment or increase cleaning frequency.

