



Reducing Fats, Oils, and Grease in Your Commercial Kitchen

How commercial kitchens can reduce disposing of fats, oil, and grease down the drain.

Any business or institution with a commercial kitchen has to deal with fats, oils, and grease (FOG). Commercial kitchens are found in restaurants, hospitals, churches, hotels, nursing homes, mobile food preparation facilities, etc.

- Lessen the likelihood of losing revenue to emergency shutdowns caused by sewage backups and expensive bills for plumbing and property repairs.
- Lessen the likelihood of lawsuits by nearby businesses over sewer problems caused by your negligence.
- Lessen the likelihood of lawsuits from workers or the public exposed to raw sewage during a backup.
- Reduce the number of times you have to pump and clean your grease interceptors or traps.
- Lessen the likelihood of surcharges from your local sewer authority, or chargebacks for repairs to sewer pipes attributable to your FOG.
- Lessen the likelihood of enforcement action by local authorities due to violations of ordinances.

Why should I help?

- Prevent grease buildups from blocking sewer lines.
- Stop sewer overflows into streets and storm drains.
- Save money spent on costly cleanups of sewage spills.
- Reduce the number of times you have to clean your grease trap (food service).
- Protect the quality of our water

Sewer Blockage Formation



The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.

Town of Prosper Do's

- Put oil and grease in covered collection containers.
- Scrape food scraps from dishes into trash cans and garbage bags and dispose of properly. Avoid using your garbage disposal.
- Remove oil and grease from dishes, pans, fryers, and griddles. Cool first before you skim, scrape, or wipe off excess grease.
- Prewash dishes and pans with cold water before putting them in the dishwasher.
- Cover kitchen sink with catch basket and empty into garbage can as needed.
- Cover floor drain with fine screen and empty into garbage can as needed.

Town of Prosper Don'ts

- Don't pour oil and grease down the drain.
- Don't put food scraps down the drain.
- Don't run water over dishes, pans, fryers, and griddles to wash oil and grease down the drain.
- Don't rinse off oil and grease with hot water.
- Don't pour cooking oil, pan drippings, bacon grease, salad dressings, or sauces down the sink or toilet, or into street gutters or storm drains.
- Don't use cloth towels or rags to scrape plates or clean greasy or oily dishware. When you wash them, the grease will end up in the sewer.