

Program Purpose

Fats, Oils and Grease (FOG) cause problems with sewer systems, including the City's. When food particles, cleaning products and FOG flow to a sewer system, they can cause clogs that lead to sanitary sewer overflows—which can create environmental and public health concerns.



The City's Commercial FOG Management Program enforces standards set under the City's Sewer Use Ordinance for FOG-related discharges into the City's sanitary sewers. Detailed requirements can be found in the City's Engineering Regulations [Part 29](#) and [Part 30](#).

You can also call 545-0183 to request this information by mail.

Other useful documents:

- [Sewer Use Ordinance Sec. 23-114](#)
- City of Columbia Engineering Regulations:
 - [Part 29: Fats, Oils & Grease Management Regulations](#)
 - [Part 30: Specifications for Grease Traps & Interceptors](#)
- Commercial FOG Documents:
 - [FOG Registration Application](#)
 - [Commercial Grease Trap Sizing Guide](#)
 - [Grease Interceptor Spec Sheet](#)
 - [Grease Trap Spec Sheet](#)
 - [Maintenance Log for Cleaning](#)

For More Information

Web | ColumbiaSC.Net/Wastewater

Email | Wastewater@ColumbiaSC.Net

Phone | (803) 545-0183

This program enforces regulations required by the U.S. Environmental Protection Agency under the Clean Water Act.



We Are Columbia

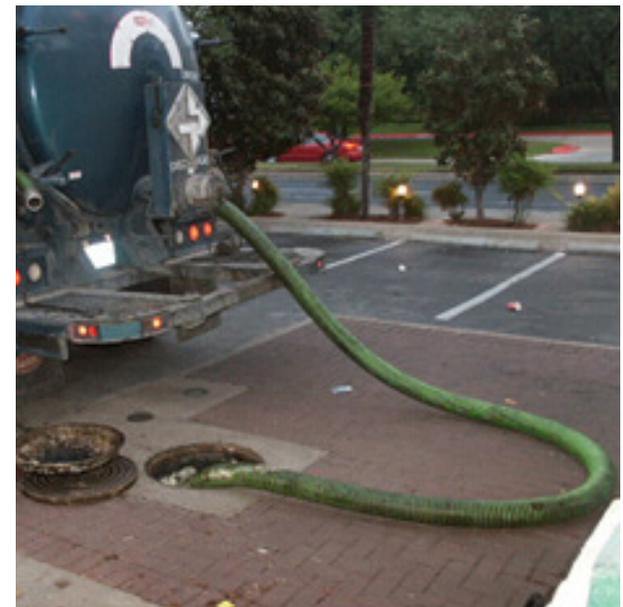
Department of Utilities & Engineering

Engineering a Better Quality of Life

Version | November 17, 2014

City of Columbia
Wastewater Treatment Plant

Commercial Fats, Oils & Grease Program



This truck is pumping grease out of a grease interceptor.

Who is Affected?

Any Food Service Establishment (FSE) that regularly prepares food has the potential to add FOG to our sewer system. FSEs must:

- Submit the [FOG Registration Application](#) to the City. See [Part 29: Section 29.4](#) for details.
- Install a properly-sized, City-approved grease trap or interceptor.
- Regularly clean and maintain device according to [Part 29: Section 3](#) to prevent FOG from entering City sewers.

FSEs include:

- Restaurants, schools, hospitals, churches, and other places that prepare food for immediate consumption.
- Grocery stores and other places that prepackage food for later.

Grease Rendering & Recycling

FSEs may want to consider using a responsible grease renderer to turn nuisance FOG into a usable, recycled product. Renderers' service fees are often low, and in some cases they may be willing to pay for restaurant oil and grease.

Small Food Service Establishments: Grease Traps



A [grease trap](#) is typically small and located under or near a sink. It should be cleaned regularly based

on your establishment's needs. Avoid using unapproved additives (see [Part 29: Section 29.3.7](#)).

Tip: Clean the trap when it is about 50% full of solids. This is typically weekly.

When Cleaning:

Always follow the cleaning requirements outlined in [Part 29: Section 29.3.5](#). Generally, this includes:

1. Stopping all flow to the trap.
2. Removing the trap cover.
3. Scooping out any FOGs on the top.
4. Bailing out any water in the trap.
5. Removing baffles.
6. Scraping the sides, lid, and baffles. Put FOG into a FOG waste container.
7. Replacing the baffles and lid.
8. Recording the volume of FOG removed and date on the [Maintenance Log](#). Keep this log on-site for 2 years.

Large Food Service Establishments: Grease Interceptors

A [grease interceptor](#) is much larger than a grease trap and is usually located outside. **The minimum size is 1,000 gallons.** It should be cleaned regularly (at least every six months) by a licensed grease hauler or recycler. The actual schedule should be based on your establishment's needs and can range from weekly to every six months.



Minimum Services Should Include:

1. Complete pumping and cleaning of the interceptor and sample box.
2. Deodorizing and thorough cleaning of affected areas, as necessary.
3. Reclaiming FOG or disposing of it at an approved location.
4. Refilling the vault with clean water.

A restaurant representative should always observe the contractor to ensure no shortcuts are taken. They should always follow the cleaning requirements outlined in [Part 29: Section 29.3.6](#).