

## FATS, OIL AND GREASE (FOG) CONTROL PROGRAM

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### Summary of the FOG Control Ordinance Requirements:

- ◆ All FSEs\* that generate waste FOG are required to obtain an Industrial Wastewater Permit.
- ◆ Each FSE is subject to a one-time \$356 Industrial Wastewater Permit Application Fee, and then annually an Inspection & Control Fee.
- ◆ All newly constructed FSEs must install a grease interceptor.
- ◆ All FSEs performing a remodeling, valued at \$100,000 or more, must install a grease interceptor.
- ◆ All FSEs performing a remodeling, valued less than \$100,000 may be required to install a grease interceptor.
- ◆ All FSEs are required to implement Best Management Practices (BMPs) for clean kitchens.
- ◆ The use of garbage grinders in FSEs is prohibited, unless specifically allowed by the Director of the Bureau of Sanitation.
- ◆ Any FSE that is known to cause grease-related sewage spills or fails to implement BMPs will be required to install a grease interceptor.
- ◆ As a result of space or sewer slope limitations, variances from grease interceptor installation requirements may be available.

\* *FSE - Food Service Establishment shall mean a facility engaged in preparing food for consumption by the public such as a restaurant, commercial kitchen, caterer, hotel, school, hospital, prison, correctional facility, or care institution. This includes bakeries, donut shops, public and private schools.*



City of Los Angeles,  
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Fats, Oil & Grease Control Program  
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### What is FOG?

**FOG is a combination of fats, oils and grease used in food processing and in preparation of meals.**

FOG bearing materials, among others, include: cooking oil, fat, lard, grease, butter, tallow, shortening and margarine. During food preparation, meats such as beef, pork, lamb, poultry, and seafood also generate FOG. Kitchen waste containing these materials, as well as water that has been used to wash kitchen equipment and floors, contains waste FOG.

### What are Best Management Practices?

**Best Management Practices (BMPs) are a series of activities that effectively manage and control disposal of waste FOG generated from the operation of a Food Service Establishment (FSE).**

The FOG Control Program BMPs are “clean kitchen” practices that focus on:

- ◆ Good housekeeping measures
- ◆ Operations management techniques include employee training
- ◆ Spill control plans (clean up measures for FOG spills)
- ◆ Proper waste disposal methods
- ◆ Recycling

BMPs are utilized to minimize the amount of waste FOG that enters the sewer system. Implementation of BMPs helps FSEs achieve compliance with environmental and regulatory standards.

**The City requires the FSE to permanently display the “Kitchen Best Management Practices (BMPs)” poster in the kitchen area and to consistently comply with those BMPs.**



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