

Fats, Oils, & Grease

What your business needs to know!

Fats, Oils, and Grease (FOG), produced from cooking, can cause serious problems to Lexington's sewer system if disposed of improperly. When FOG is put down the drain, it can solidify in the pipes, causing costly sewer overflows and back-ups.

FOG Ordinance

Did you know Lexington has a Grease Ordinance that all commercial kitchens must follow? This information can be found on the Lexington-Fayette Urban County Government website at www.lexingtonky.gov/FOG. Call 311 or 859.425.CALL with any questions.



What are grease removal devices?

Grease removal devices, also known as grease traps or interceptors, separate grease from wastewater before sending the water to the sewer system. Your business has either an external grease trap or an internal grease trap. Learn where your grease trap is located in order to ensure proper maintenance and usage.



External grease trap: These are located outdoors and should be pumped/cleaned by a grease hauler at least every six months or as required by your permit.



Internal grease trap: These are located near the sink area and can be above ground or in the floor. These should be cleaned at least once a week or as often as your permit requires.

Fats, Oils, and Grease Best Management Practices

Put all **food waste** in the garbage; don't rely on the garbage disposal!

Dry wipe all pots, pans, cookware and work areas to remove FOG and food scraps before washing.

Use drain **screens** in all sink drains and floor drains.



Block off any FOG spills from sinks, floor drains, or storm drains and clean up with absorbent materials.

Follow **proper maintenance and cleaning procedures** for your grease trap.

Recycle used cooking oil and grease by storing in a grease recycling container.



For more information, log on to www.lexingtonky.gov/FOG or www.bgPRIDE.org/FOG.htm or call LexCALL at 311 (859.425.CALL)

