



Fats, Oils and Grease (FOG) Program FAQs

What is FOG?

A material composed primarily of fats (F), oils (O), and greases (G) from animal or vegetable sources. The terms fats, oils, and greases shall be deemed as “Grease.”

What is the FOG Program?

A Program mandated by Newport Utilities to regulate the amount of fats, oils and grease discharged into the sanitary sewer system. Newport Utilities is required to administer the FOG Program for Food Service Facilities (FSF) within its jurisdictions.

What types of businesses are included?

All Food Service Facilities (FSF) that generate FOG with potential to be discharged into the sewer system are regulated. “Facilities” is defined by any facility which cuts, cooks, bakes, prepares, or serves food, or which disposes of food-related wastes, or that has any process or device that uses or produces FOG.

What are “grease control devices?”

These devices may be *interceptors* or *grease traps*. Grease *interceptors* are generally located underground between the establishment and the sewer connection. Grease *traps* are generally below the sink areas and serve individual fixtures.

How frequently should a grease trap be cleaned?

Under-the-sink grease traps must be cleaned no less than weekly. If grease traps are more than 50% full when cleaned weekly, the frequency shall be increased.

Who is responsible for cleaning/pumping grease traps?

Normally, the facility maintenance staff or employees will clean grease traps. A waste disposal company may also be used.

How frequently should a grease interceptor be cleaned/pumped?

Exterior grease interceptors must be pumped out completely a minimum of once every three (3) months, or more frequently as needed based on the 25% rule to prevent carry-over of grease into the sanitary sewer collection system.

Who is responsible for cleaning/pumping grease interceptors?

The Food Service Facility must contact a waste disposal company approved by Newport Utilities.

How do I get a grease control device installed?

A licensed plumber can provide installation and cost information. Newport Utilities does not provide this service; however, any grease control device **must be approved** by Newport Utilities.

What should I do with used cooking oil?

Contact a waste disposal company to deliver a recycling container to your facility. Used cooking oil should be recycled.

We pour used grease and oil into barrels for pick-up. Is this an approved grease control device?

No. The only approved devices are connected to the plumbing system.

What are Best Management Practices (BMPs)?

BMPs are schedules of activities, prohibitions of practices, maintenance procedures, maintenance record keeping and other management practices to prevent or reduce the introduction of FOG to the sewer system. Newport Utilities can provide educational outreach material to FSFs regarding implementation of BMPs.

Are all FSFs required to implement BMPs?

Yes. Implementation of BMPs is a basic and necessary requirement for all FSFs. The best way to stop FOG from building up in the sewer lines is to prevent it from entering the drain using kitchen BMPs. Implementation of BMPs may involve some minor expense to properly and consistently prevent FOG from getting discharged to the sewer system.

How will the ordinance and FOG Program be enforced?

Routine (*at least annual*) inspections will be performed, similar to Health Department routine inspections. Inspections include actions such as the sampling of discharge, BMP compliance, training and maintenance record checks. Non-compliance may result in warnings, penalties and/or disruption of service.

What is the appeal process?

Any person affected by penalty, order, or directive issued by Newport Utilities issued pursuant to this program may, within (10) days of issuance of such penalty, order, or directive, request a hearing in writing before Newport Utilities to show cause why such should be modified or made not to apply to such person. The requested hearing shall be held as soon as practical after receiving the request, at which time the person affected shall have an opportunity to be heard. At the conclusion of the hearing affirming, modifying, or rescinding the penalty, order, or directive at issue.