Fats, Oils, and Grease Program (FOG) - FAQ's

What is FOG?
FOG stands for Fats, Oil and Grease. It is a byproduct of cooking and includes oils, animal fats and vegetable fats.

Why is FOG an issue for my business?
FOG resulting from restaurants and other food service establishments accumulates in sewer pipes causing blockages and backups. Restaurants and other food service establishments can be held financially responsible for the damages resulting from blockages and can even be shut down. All restaurants and other food service establishments will receive regular inspections.

Why do food service establishments need grease trap/interceptor?
Grease traps and interceptors allow grease to separate and collect in a chamber and the water to flow past grease trap/interceptor. Grease trap/interceptor equipment is standardized by the City of Goodyear Standard Details, Uniform Plumbing Code (UPC) or other approved and appropriate Plumbing Codes for commercial food handling businesses, and is required by the city

Will my food service establishment be inspected?
Yes. Soon after your facility begins operations, a FOG Inspector will conduct an inspection of your facility to assist you with your understanding of the Program. Routine FOG inspections are then conducted on a regular basis to ensure continued compliance with the FOG Program rules and regulations.

What will FOG Inspectors be looking for?
An Inspector will inspect the sewer system for grease accumulation. They will verify that the food service establishment is implementing Best Management Practices for controlling FOG. The grease abatement system will be inspected to verify that it is adequately sized for the connected fixtures, that it is being properly maintained, and that it is in operating condition. If no grease abatement system is present, the food service establishment may be required to install one (or more, if necessary).

How many inspections should I expect?
You will get two inspections annually. If you are in violation or have a high potential for illegal discharge, you may get more inspections.

Which fixtures/drains are required to be connected to the grease interceptor?
All potential grease bearing fixtures and drains (cooking equipment drains, pot sinks, 3-comp sinks, mop sinks, dishwasher pre-rinse sinks, prep sinks, floor sinks, floor drains) in the food preparation, cooking and cleanup areas of the facility are required to be connected to the grease interceptor. Bathroom sanitary drain lines cannot be connected to the grease removal device.

How often does the grease trap need to be cleaned?
For most under-sink grease traps, weekly cleaning is needed. Larger in-ground grease interceptors are required to be cleaned (pumped) a minimum of every one hundred eighty (180) days unless otherwise approved. However, the actual pumping frequency of an interceptor will vary based on the type of establishment it serves. Any person who owns or operates a trap, interceptor, or separator may request in writing for a variance to the one hundred eighty (180) day pumping frequency of their trap/interceptor, or separator.

What other businesses have to install wastewater pretreatment?
Car wash and automobile repair businesses are required to have a Sand/Oil/Water separator. Photographic developers, doctor's offices, and dental offices are required to have a silver recovery system and amalgam separator. Dry cleaners are required to have a solvent recovery system. Laundry facilities are required to have a lint trap. Hair traps are required for beauty salons, barber shops, pet grooming facilities, hospitals or wherever hair clogging is a potential problem.

How long am I required to retain Waste Manifests?
Copies of waste manifest shall be retained on site for three (3) years and be readily available for review by the FOG Inspector.

Are there any fees involved?
Yes. All commercial establishments with the potential of causing sewer blockages will be assessed a monthly FOG fee in their water bill.

Where can I get more information on FOG?
Please contact the City of Goodyear Public Works Department, FOG Program at 623-932-3010 or you may view the entire Pretreatment Ordinance, Chapter 12A, through a link on the city website (www.goodyearaz.gov) or going directly to www.codepublishing.com/az/goodyear/