



## City of Florence Special Events Fats, Oils, and Grease (FOG) Management Regulations and Policy

### “What do I do with my used cooking oils and grease?”

Grease used in fryers should be recycled. **NEVER DISPOSE OF WASTE FATS, OILS, OR GREASES (FOG) DOWN THE DRAIN OR ON THE GROUND.** The best way to dispose of grease is to recycle it. Bins are located throughout the festival as indicated on your vendor map, which will be included with your vendor check-in packet.

Recycling FOG also ensures that this pollutant does not cause adverse effects on our stormwater system. Educate employees to use these practices in managing grease disposal.

- Recycle all FOG used in food preparation in an approved grease rendering tank/bin
- Use a covered container when transporting grease to prevent spillage.
- Keep rendering tank closed when not in use to prevent exposure to water.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use “dry” methods like scraping and wiping to remove food waste and grease from cookware and drip pans before using “wet” methods that use water to prevent grease accumulation in pipes.
- Use disposable paper towels instead of washable towels to keep grease from being washed into the sewer.
- Use sand, sawdust, cat litter, salt, paper towels, etc. to absorb spills then sweep and dispose of the accumulated materials in the garbage.
- Keep food scraps and liquid food, including dairy products, milkshakes, syrups, batters, and gravy out of the drain. Scrape food scraps into the trash. Dispose of liquid food in a sealed container in the garbage to prevent exposure to rain.
- Install fine meshed screens in the drain to allow collected solid material to be placed in the garbage.
- Clean floor mats in a sink to catch grease-laden waters instead of on the ground.
- Wastewater not directly discharged into an approved sewage system shall be kept in a closed container and discharged into an approved sewage disposal system connected to a grease trap or grease interceptor.
- Vendors are required to notify event staff should a FOG spill occur.