

FAQs About FOG

What is FOG?

FOG (Fats, Oils, and Grease) comes from animal and vegetable fats used in food and drink preparation and cooking.

Why is FOG a problem?

FOG is washed from cooking equipment and floors into the sanitary sewer system, where it builds up in the sewer system and causes blocked pipes and sewer backups. Food and drink establishments responsible for FOG-related sewer problems can be held financially responsible for resulting damages.

What can we do about the FOG problem?

Golden Valley's FOG ordinance requires all facilities that prepare and serve food to install grease removal devices and undergo regular inspections. Complying with the FOG ordinance will help prevent sewer problems that are both costly and hazardous to public health.

What is a grease interceptor and how does it work?

Grease interceptors, located outside buildings, trap floating grease and food waste and prevent it from entering the sewer system.

What is a grease trap and how does it work?

Grease traps, usually located inside the building, collect grease and food waste before it enters the plumbing system.

Who needs to install grease interceptors or traps?

Golden Valley's FOG ordinance requires all facilities that prepare and serve food to install grease removal devices and undergo regular inspections.

How often should grease interceptors and traps be cleaned?

Grease removal devices must be cleaned regularly, and all activity must be recorded on a maintenance log. Inspectors will ask to see this log during inspections. Grease interceptors need to be cleaned every 30-90 days, depending on the volume of waste. Grease traps need to be cleaned daily to weekly. All FOG must be disposed of properly—either as solid waste or by a licensed hauler.

How often will establishments be inspected?

City inspectors will visit food and drink service establishments annually or biannually to check for compliance and answer questions.

How can I get in compliance?

The City of Golden Valley will provide guidelines for getting in compliance and reducing or eliminating FOG from entering the plumbing. City inspectors check if food and drink service establishments have proper grease control devices and are using and maintaining them correctly. Facilities that don't have grease control devices will be required to install them. Inspectors will also check that establishments have procedures for handling FOG and cleaning grease control devices.

What if I don't get in compliance?

Establishments that fail to comply with Golden Valley's grease waste management policies and discharge FOG to the City sewer may be required to install additional grease-removal equipment, be fined, or even have their utility services terminated.

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