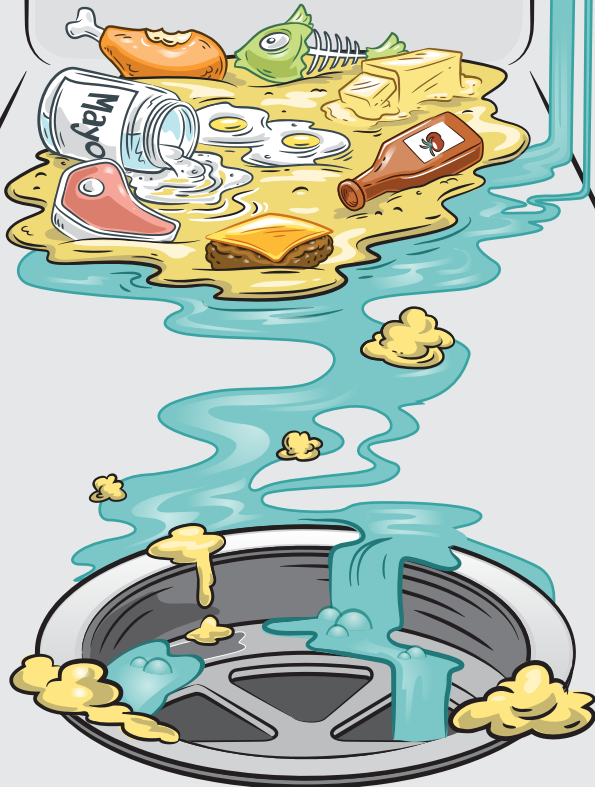


What is F.O.G.?

F.O.G. stands for Fats, Oils and Grease and are found in common food and food ingredients such as meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.

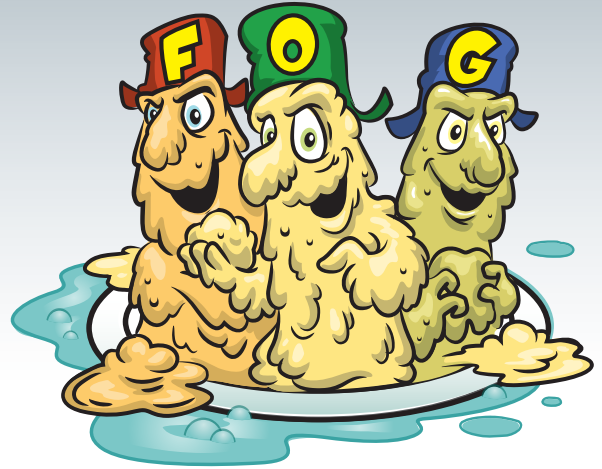


COMMERCIAL CUSTOMERS

English/Spanish /Chinese

FIGHT F.O.G.

Keep Fats, Oils & Grease Out of Your Drain!



F.O.G. PROGRAM
(727)518-3082
LARGO.COM/FOG



F.O.G. means trouble!

If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipes. The most common accumulation comes from your daily dish washing process. Over time, buildup of F.O.G. can clog your pipes and cause a sewage back-up in your business! Accumulated F.O.G. can also cause operational problems with the City's sanitary sewer collection system and wastewater treatment facility.



Best practices for a F.O.G. free kitchen



Maintain your Device

Outside interceptors are required to be pumped out and cleaned monthly by a permitted waste hauler. Under sink interceptors are required to be cleaned weekly by staff. Documentation of all pump outs and cleanings must be kept on site and available for review by the Environmental Specialist during the inspection.



Maintenance is key

Hire a contractor to maintain the vent hood and filters and dispose of the waste properly.



Replace garbage grinder

and install a solids interceptor.



Provide a utility sink that is plumbed to a grease interceptor

for employees to wash floor mats, and any other equipment that may contain grease or other by products.



Install and maintain screens

in all floor and sink drains.



Educate Employees

on the importance of controlling F.O.G. Hang the poster on the reverse side in a visible location for all kitchen employees.

Open this poster and display in your kitchen to help your employees Fight F.O.G.!

IT'S TIME TO
**FIGHT
F.O.G.**

Help keep Fats, Oils & Grease from clogging the wastewater pipes!



F.O.G.
PROGRAM
(727)518-3082

THE RIGHT WAY

CORRECTO
正確做法

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

在沖洗和洗滌鍋碗瓢盆和炊具之前應首先擦拭。



Put food waste into food recycling container or trash.

Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.

將要棄置的食物倒在回收桶或垃圾桶內。



Collect waste oil and store for recycling. Clean up spills immediately.

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

收集和貯藏廢油，以便日後回收利用。液體濺出後應立即加以清除。



Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.

在洗滌槽內清洗地板墊。



Keep screens in all drains to catch food waste.

Coloque coladores en todos los desagües para retener los desperdicios.

所有的水池中都應有濾網，用於收集食物殘渣。



THE WRONG WAY

INCORRECTO
錯誤做法

Do not pour cooking residue into the drain.

No arroje por el desagüe los residuos de alimentos cocinados.

切勿將烹調後的鍋底殘渣倒入水池。



Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.

切勿將要棄置的食物倒入水池。



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desagüe.

切勿將烹調後的剩油倒入水池。



Do not wash floor mats outside.

No lave los tapetes en el exterior.

切勿在室外清洗地板墊。



Do not remove screens from drains.

No quite los coladores de los desagües.

切勿移除水池中的濾網。

