

Fat-Free Sewers

How to prevent fats, oils, and greases from damaging your food service facility and the environment.

Sewer overflows and backups can cause health hazards, damage business interiors, and threaten the environment. An increasingly common cause of overflows is sewer pipes blocked by grease. Grease gets into the sewer from household drains as well as from poorly maintained grease traps in restaurants and other businesses.

City of Pembroke Pines

F.O.G. Record Keeping Program

On August 1st 2021 all Food Service Establishments (FSE) and Grease Waste Haulers/Maintainers, doing business in the City of Pembroke Pines are required to use the City's F.O.G. Online Record Keeping Program. It is fast; it is free and will save tax dollars.

All Food Service Establishments (FSE) located in the City of Pembroke Pines shall register with the City of Pembroke Pines' F.O.G. Online Record Keeping Program. Upon registration approval, the FSE will be issued password access and instruction on how to use the City's F.O.G. Online Record Keeping Program.

All Grease Waste Haulers/Maintainers doing business in the City of Pembroke Pines shall register with City of Pembroke Pines' F.O.G. Online Record Keeping Program. Upon registration approval, the Waste Hauler/ Maintainer will be issued password access and instruction on how to use the City's F.O.G. Online Record Keeping Program.

An inventory of all grease removal systems operating in the City will be conducted beginning August 1st, 2021. The inventory will require a site visit to all food service establishments to verify the number and size of the grease removal systems operating in the City of Pembroke Pines. The site visit is not an inspection and there will be no charge to food service establishment for the site visit.

Where does the grease come from? Most of us know grease as the byproduct of cooking. Grease is found in such things as:

Meat fats	Lard	Cooking oil	Shortening Butter/Margarine
Food scraps	Baking goods	Sauces	Dairy products

Too often, grease is washed into the plumbing system, usually through the kitchen sink. Grease sticks to the insides of sewer pipes (both on your property and in the streets). Over time, the grease can build up and block the entire pipe. Garbage disposals do not keep grease out of the plumbing system. These units only shred solid material into smaller pieces and do not prevent grease from going down the drain.

Commercial additives, including detergents, that claim to dissolve grease may pass grease down the line and cause problems in other areas.

The results can be:

- Raw sewage overflowing in your food service establishment.
- An expensive and unpleasant cleanup that often must be paid for by you, the business owner.
- Raw sewage overflowing into parks, yards, and streets.
- Potential contact with disease-causing organisms.
- An increase in operation and maintenance costs for local sewer departments.

What we can do to help?

The easiest way to solve the grease problem and help prevent overflows of raw sewage is to keep this material out of the sewer system in the first place.

There are several ways to do this:

- Scrape grease and food scraps from trays, plates, pots, pans, utensils, grills and cooking surfaces into a can or the trash for disposal or recycling (where available). Never pour grease down sink drains or into toilets.
- Do not put grease down garbage disposals. Put baskets/strainers in sink drains to catch food scraps and other solids and empty the drain baskets/strainers into the trash for disposal.
- Speak with your friends and neighbors about the problem of grease in the sewer system and how to keep it out.
- Call your local sewer system authority if you have any questions.

What restaurant and building owners need to know about grease traps or interceptors:

Restaurants, large buildings (such as apartment complexes), and other commercial establishments may have grease traps or interceptors that keep grease out of the sewer system. For a grease trap or interceptor to work correctly, it must be properly designed (sized and manufactured to handle the amount that is expected), installed (level, vented, etc.), and maintained (cleaned and serviced on a frequent basis). Solids should never be put into grease traps or interceptors. Routine maintenance of grease traps and interceptors, often daily, is needed to ensure that they properly reduce or prevent blockages.

Please Note:

Be cautious of chemicals and additives (including soaps and detergents) that claim to dissolve grease. Some of these additives simply pass grease down pipes where it can clog the sewer lines in another area.