



Fort Wayne City Utilities Fats, Oils & Grease (FOG) Program

For Restaurants & Food Service
Establishments (FSEs)



Water Pollution Control Plant
Industrial Pretreatment section

(260) 427-2141

Revised 7/14/26

City Utilities

Water Pollution Control Plant

Industrial Pretreatment Section

Contacts

If you have any questions or concerns, please feel free to contact the numbers below.

- FSE Coordinator

Phone #: 260-427-2482

- FSE Office—Shared Line

Phone#: 260-427-2141

- 311 Citizen Service Specialists

Phone #: 311 or 260-427-8311



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What is FOG (Fats, Oils, and Grease)?

- Common term for animal fats and vegetable oils
- Occurs naturally in most foods as well as in the cooking process and does not mix with water
- Can be recycled
- Solids (food scraps that collect in the bottom of a grease trap)

Some Items Containing FOG:

- Baking Mixes (Cakes, brownies, biscuits)
- Dairy (Ice cream, yogurt, milk, creamer, cheese)
- Powdered mixes (Gravy and soup)/Shake Shop Mixes
- Drinks (Syrup flavorings)
- Coffee beans and/or grounds
- Cooked or raw meat
- Marinades for meats
- Bread
- Salad dressings, mayonnaise, condiments, sauces
- Butter, margarine, lard
- Cereals
- Seeds and Nuts
- Fruits and Vegetables

FATS:

Examples include

- Dairy products (yogurt, sour cream, milk, butter, ghee, cream, cheese, ice cream)
- Margarine
- Shortening
- Gravy
- Soups and broths
- Meat



OILS:

Examples include

- Cooking oils (olive, coconut, canola, vegetable, peanut, sesame)
- Salad dressings
- Condiments
- Marinades
- Mayonnaise



GREASE:

Examples include

- Animals fats left over from cooking meats
- Bacon
- Cooking grease
- Pan drippings



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Problems With FOG

- Enters the sewer pipe and attaches to the interior of the municipal sewer collection system and hardens until flow is restricted.
- Causes sewer blockages and back-ups upstream, causing property damage for homeowners and businesses.

How can FOG discharges be minimized?

- Kitchen Best Management Practices (BMPs)
- Properly designed and sized grease traps/interceptors
- Properly maintained and cleaned grease traps/interceptors
- Properly plumbed fixtures



Grease trap that was not properly maintained



Fats, oils, and grease build-up in sewer main line near Glenbrook mall

Primary Goals of FOG Program:

Sampling Program

Goals

- Stop fats, oils, and grease at the source
- Reduce sewer blockages
- Protect public health and environment by minimizing public exposure to unsanitary conditions

Enforcement Actions

“Routine samplings may be conducted at least annually for all FSEs. Any FSE found to have exceeded the 200 mg/L total oil and grease limit ... upon initial sampling shall receive a written Notice of Exceedance. This notice may require the user to provide the Utility with a written explanation of its current proposed means of regulating its oil and grease discharge... Thereafter, a second compliance sample shall be collected and analyzed by City Utilities. Based upon the results of this compliance check, the following escalating administrative fines may be assessed.”

An FSE: “a fine up to \$1500, mandatory meeting, and/or termination of service.” (Wastewater Utility General Rules and Regulations)



Example of a sampler



3,055 mg/L
Sample

332 mg/L
Sample

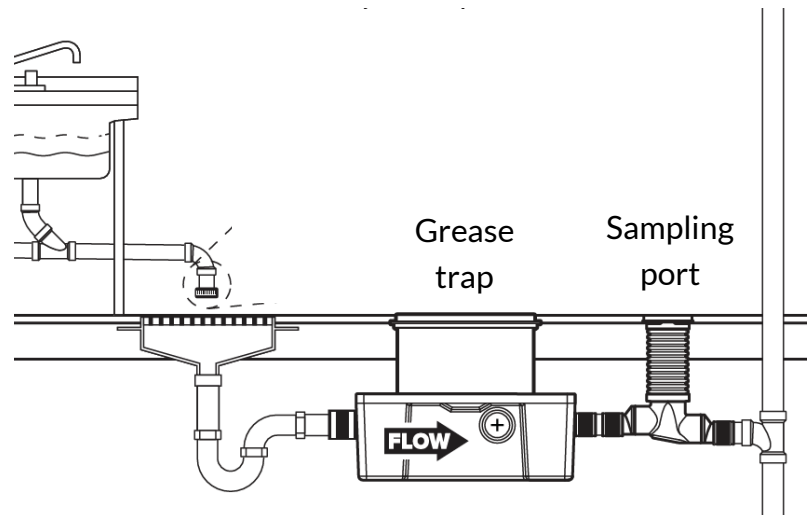
90 mg/L Sample

10 mg/L Sample

Monitoring Locations

Monitoring locations

- “Any facility that has the potential of discharging prohibited wastes... shall have a control manhole or sampling port installed in accordance with the City Utilities Design Standards Manual and preapproved by Development Services.
- “Control manhole—A manhole situated on a building sewer for the purpose of observation and/or measurement of wastewater
- Sampling Port— A point providing access to the waste stream in commercial building drain lines, including restaurants, schools...” (Wastewater Utility General Rules and Regulations)



Control Manhole



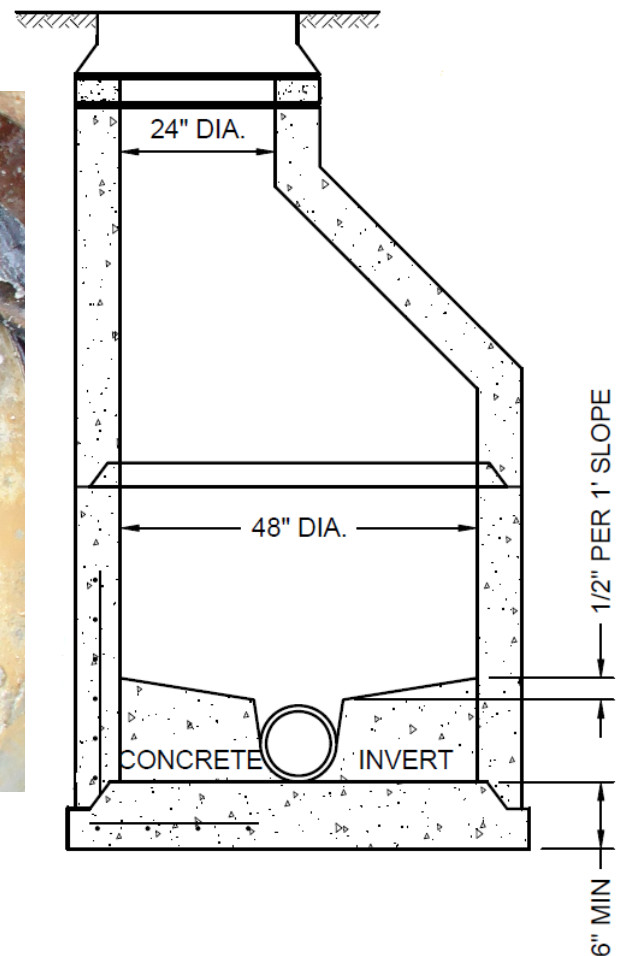
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Monitoring Locations:

Control Manhole

Control Manhole

Monitoring locations “shall be located upon private property, shall receive all wastes from the property and shall be readily accessible to representatives of the [City Utilities] in order to facilitate observation, ... and sampling of the waste being discharged.” (Wastewater Utility General Rules and Regulations)



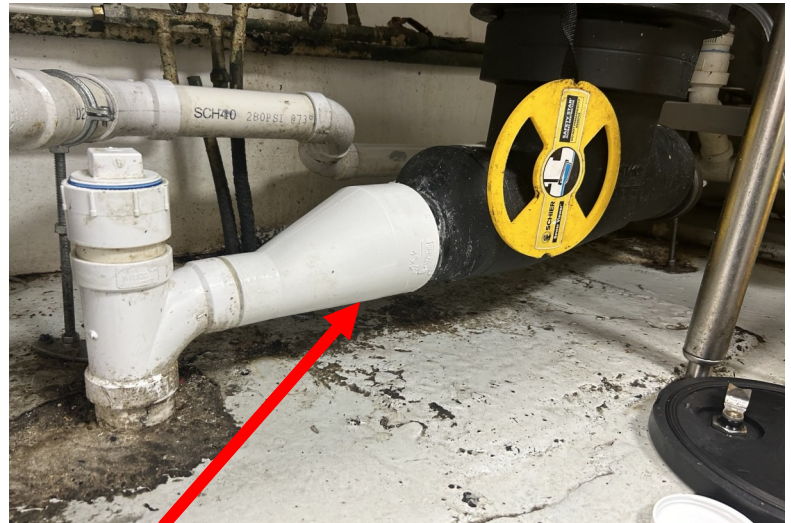
Monitoring Locations:

Sampling Port

- The installation and maintenance of the sampling port is the responsibility of the building owner or restaurant operator, not City Utilities.
- Sampling ports are approved by development services.
- The sampling port must be a product **specifically manufactured for wastewater sampling**.
- A Sampling port is not a cleanout, tee or other fabricated device.



Cleanouts cannot be used as sampling ports



Eccentric reducer used as an adapter to go from a larger line to a smaller line without causing pooling water



Commonly used:
Schier SV-10
Sampling port

Mention of specific brands/ equipment **DOES NOT** constitute an endorsement by The City of Fort Wayne.

Proper Plumbing & Grease Extractors

Grease Extractors

- The installation and maintenance of grease extractors is the responsibility of the building owner or restaurant operator, not City Utilities.
- Grease extractors can be outdoor grease interceptors or internal grease traps.
- For grease extractors to be effective, the units must be properly sized, constructed, and installed in a location to allow proper maintenance.
- All grease control equipment shall be installed in conformance with the latest version of the City Utilities Design Standards Manual.
- Grease extractors shall be designed and/or approved by a licensed professional engineer or architect.

Proper Plumbing

- All grease-laden drains must be plumbed to a grease interceptor or grease trap.
- Grease-laden drains may include sinks and drains where grease is introduced to the drainage or sewer system.

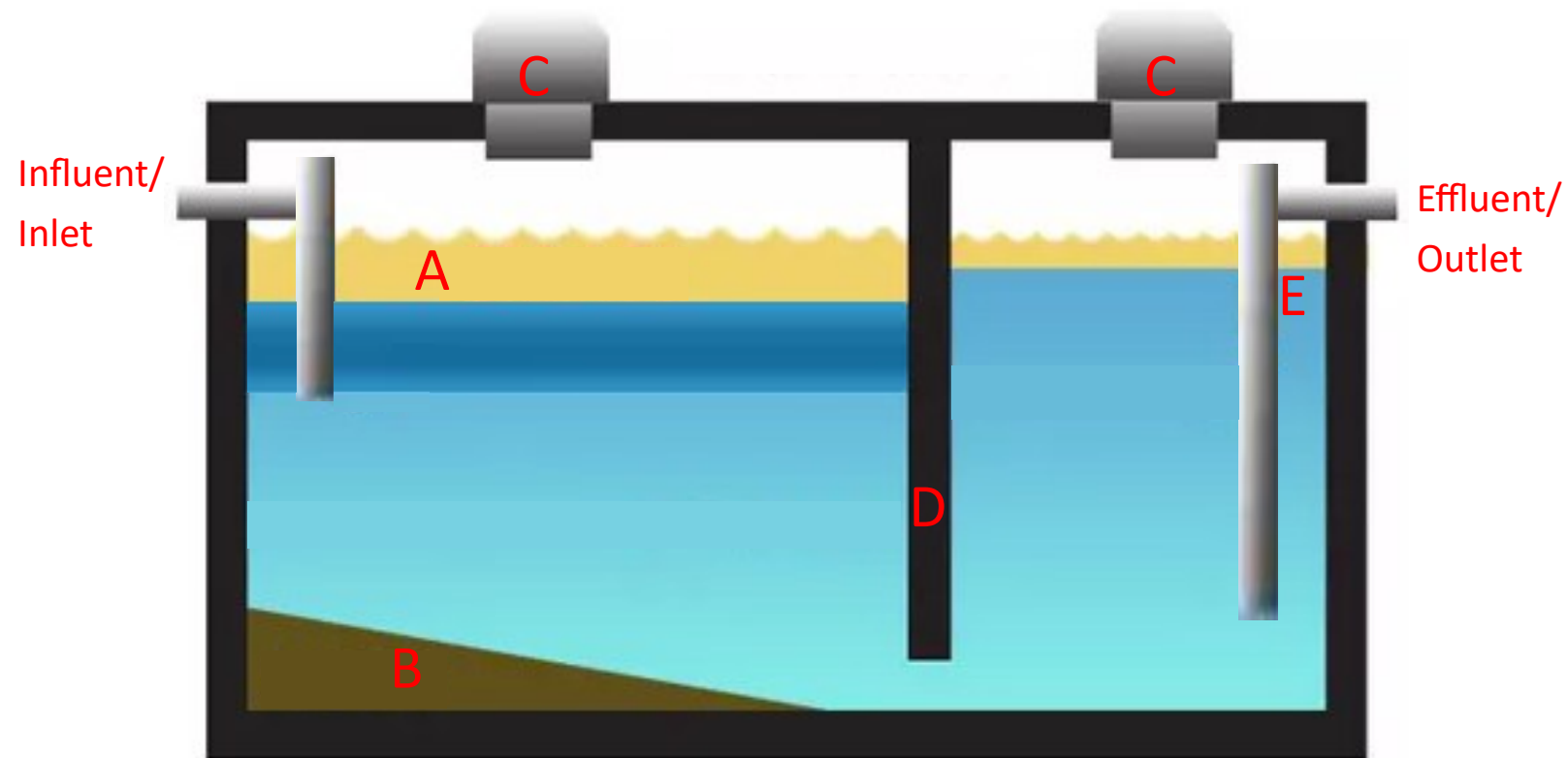
Examples: wash sinks, prep sinks, utility/mop sinks, pre-rinse/wash sinks, glass rinsers, dipper wells, dump sinks, floor sinks/drains, and other drains in food preparation areas such as trough/trench drains near a fryer or tip kettle

- **High temperature (>140F) dishwashers cannot** be connected or discharged into a grease interceptor (Design Standards Manual)



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Grease Interceptors



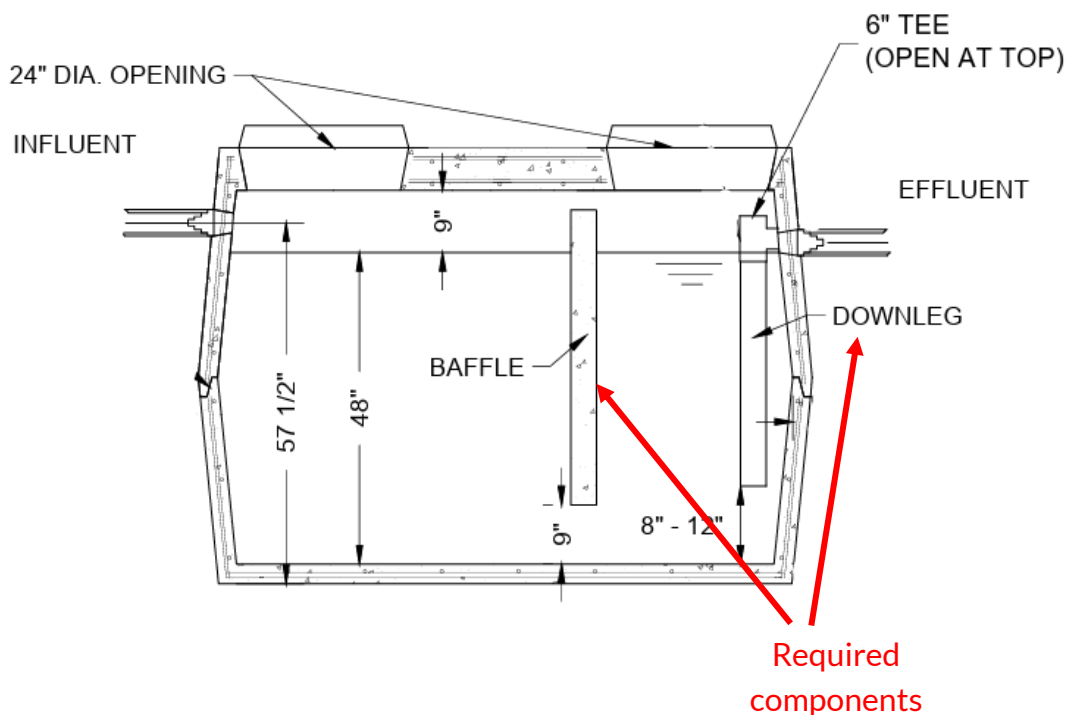
- A. FOG rises to the water surface and accumulates behind the baffle wall
- B. Solids settle to the bottom
- C. Access covers are required over the influent and Effluent sides of the interceptor
- D. Center Baffle Wall is a required component.
- E. Outlet tee/downleg is a required component also.



Gravity Grease Interceptors

Outdoor Gravity Grease Interceptor

- The collected FOG, solids and water inside the outdoor interceptor are required to be removed by waste haulers.
- It is required that outdoor grease interceptors are cleaned on a regular basis, typically **quarterly** as a minimum or per manufacturers recommendations.
- A center baffle and an outlet tee/downleg 8-12" from the bottom of the tank are required components.



Hydromechanical Grease Traps

Indoor Grease Trap

- Grease traps use flow control devices and walls/baffles/diffusers to quickly slow down flow so FOG, solids, and water can separate within the unit.
- Multiple traps may be needed if all grease laden drains cannot be connected to one grease trap.
- Because of their relatively small size, indoor traps shall be cleaned **every 2 weeks** or per the manufacturer's recommended cleaning frequency.
- A grease trap must be third party certified in order to be used in a commercial kitchen.



Solids Interceptor

Solids Interceptor

- A solids interceptor collects food debris and foreign particles that pass down the drain, preventing them from entering the grease trap/interceptor.
- A solids interceptor is **required** to be installed after a garbage disposal and prior to a grease trap/interceptor.
- A solids interceptor shall be sized and rated for the discharge of the garbage disposal.
- The collected food and debris can be removed manually and **should be removed daily**.



Side view of removed basket



**Solids interceptor/
separator installed
after garbage disposal**

***Note that inlet is lower than outlet.

Grease Extractor VS Grease Hopper/Dumpster

Grease Extractor

- Common locations: outside in ground, under a sink, in the floor, basement
- Receives water containing FOG from the sinks and prevents the FOG from entering the sewer.
- Waste product (FOG, Solids, and Water) gets thrown in the trash or hauled by a waste hauler.



VS



Grease Hopper/Grease Dumpster

- Sits outside
- Contains used fryer oil
- Contracted with a company that picks it up and recycles it.
- Some restaurants have an automated collection system that does not require an outdoor grease dumpster.

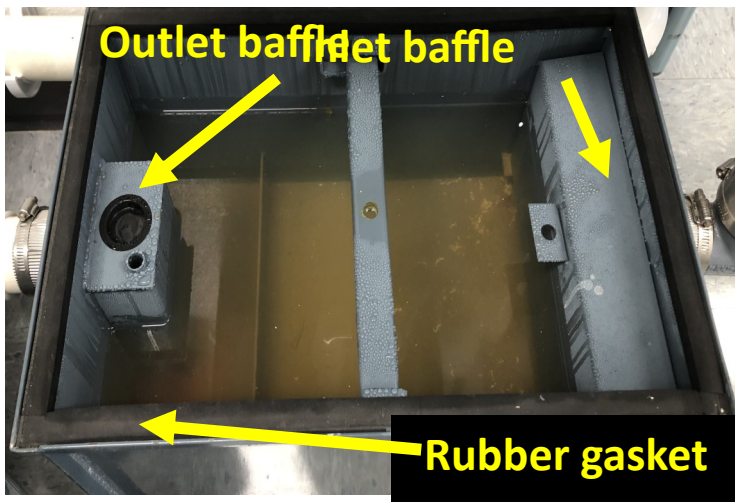
Plastic VS Metal Grease Traps

Plastic Grease Trap

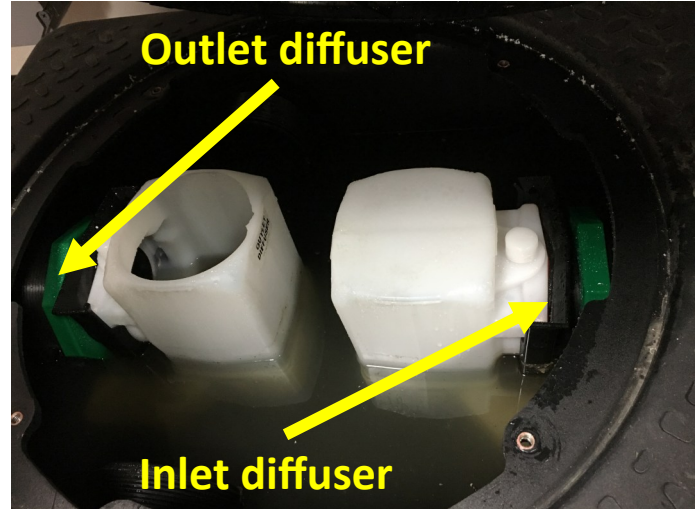
- Material does not corrode—most have a lifetime guarantee
- High efficiency due to the use of diffusers
- Easy to clean because most of the parts are removable and no need to worry about scratching coating
- A lot of sizing options and low profile options
- Common Brands: Canplas, Schier, Ashland

Metal Grease Trap

- Can be difficult to open—especially after sitting for a while (rusting)
- Comparable prices to plastic grease traps
- Requires careful cleaning in order to maintain the protective coating
- Standard baffle may not be as efficient as diffusers
- Common Brands: Zurn, BK Resources



Inside of a metal grease trap



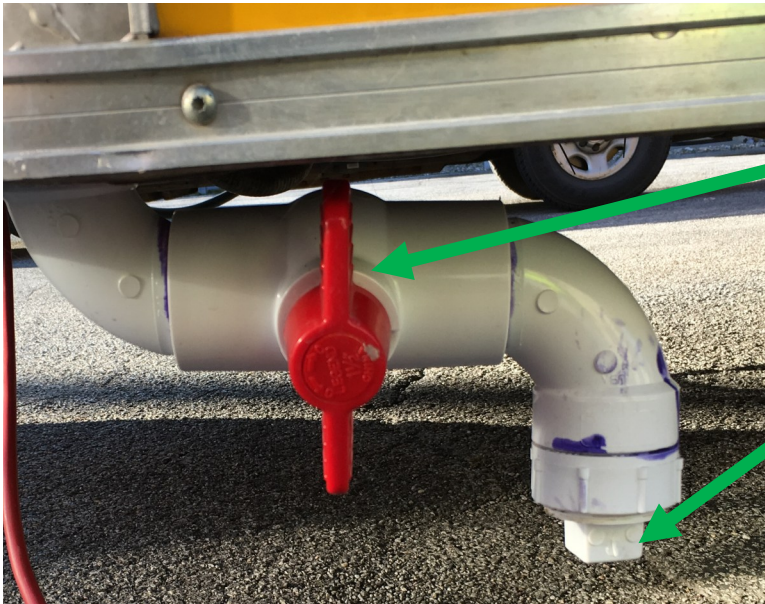
Inside of a plastic model grease trap

Mention of specific brands/equipment **DOES NOT** constitute an endorsement by The City of Fort Wayne.

Food Trucks

Food Trucks

- Gray water is untreated waste water that has not come into contact with sanitary waste or other contaminated sources (Uniform Plumbing Code).
- Gray water **should** be dumped at an approved commissary into a drain that connects to a grease trap or interceptor.
- **DO NOT** dump gray water into storm drains or directly into city sewer.
- The drain valve on the food truck should have a cap on the end so if a valve fails, it will not leak.



Grey water tank shut-off valve and cap



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Commissaries

- What is a commissary?
 - ⇒ Food service establishment permitted by the Department of Health.
 - ⇒ Commissaries typically charge rent to businesses wanting to use the space
 - ⇒ There is a written agreement/contract between the mobile business and the commissary
 - ⇒ Commercial Kitchen where mobile businesses (food trucks, food trailers, kiosks, vendors, etc.) can store, prepare, and cook food.
 - ⇒ Facility that has a sink connected to a grease trap or interceptor.
 - ◊ Grey water from a grey water tank on a food truck, trailer, or kiosk must be disposed of in a sink that flows to a grease interceptor or trap.
- A COMMISSARY IS NOT A STORM DRAIN!
- Emptying grey water tanks
 - ⇒ When using a bucket, ensure that the bucket is able to sit flat on the ground under the discharge line to prevent accidental spills
 - ⇒ When using a hose, ensure the hose is screwed on fully to the discharge line to prevent leaking
 - ⇒ If there are any accidental spills, absorb with oil dry, sweep up, and throw into the trash
 - ⇒ When finished, close the valve fully and put the cap back in place



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Best Management Practices

- BMPs include practices to control spillage, leaks, waste disposal, or drainage from raw material (Fort Wayne Municipal Code Chapter 51).
- FOG enters plumbing from washing cookware, utensils, dishes, pots and pans, equipment, and floor cleaning.
- **Do not** pour fats, oils, or grease (FOG) from cooking down any drain.
- **Do not** use the sink to dispose of foods containing FOG such as food scraps, sauces, batters, marinades, salad dressings, or dairy products.
- **Do not** remove the drain screens as this may allow paper or plastic cups, straws, and other utensils to enter the plumbing system.
- **Do not** dispose of any liquid or vapor having a temperature of 140° F (Fort Wayne Municipal Code Chapter 51).

Pre-wash Steps and Dry Cleanup Methods

- Use a rubber scrapper to remove FOG from cookware, utensils, dishes, and kitchen equipment . Scrape off food and residues into a trash can.
- Wipe oily residues off plates, pans, and utensils.
- Use paper towels to soak up oil and grease under the fryer baskets and to wipe down work areas.
- Use paper towel or other absorbent to soak up any liquid spills before mopping.



Spill Prevention

- Empty containers before they are full.
- Cover containers when transporting grease related items to a grease hopper, or dumpster.

Best Management Practices Continued

Fine Mesh Screens

- Screens keep food from going into your grease trap
- When food sits in the grease trap it can acidify and can cause damage to your grease trap
- Drain strainers and screens must be in all sink drains at all times



Drain strainer



Fine mesh screen

Garbage Disposal

- Garbage disposal discharge **must** flow through a solids interceptor/separator before entering a grease trap.
- Do not put food scraps down a garbage disposal. Garbage disposals are used for finer particles that were not successfully removed when scraping the dishes into the trash.

Hot water

- Do not let water 140°F or greater flow into a grease trap.
- Let basins with hot water sit and cool before releasing. If a basin needs emptied and has hot water, add ice to cool the water.

Activated Bacteria, Enzymes, and Grease Trap Cleaners

- Grease traps are designed to work **without** enzymes, bacteria, or cleaners
- “Enzymes, activated bacteria, or grease trap additives, at no time shall any user add ... any additive... that causes emulsification.” (Wastewater Utility General Rules and Regulations)

Best Management Practices Continued

Hood Cleanings or Cleaning Grease Buildup on Walls

- If pressure washing occurs, **DO NOT** let any water enter any storm drains or inlets.
- Grease buildup should be scraped/scrubbed/wiped before any water is introduced.
- **DO NOT** pour water down any drain inside the facility. If a company uses drains connected to a grease extractor, the extractor should be pumped/cleaned immediately.
- A company should not be sending high amounts of FOG, solids, or water to a grease interceptor. No additives shall enter a grease extractor.
- The FOG laden water from cleanings should be hauled offsite by the company.



Storm Drains

Mop Buckets

- **NEVER** pour a mop bucket or any other liquid outdoors or in storm sewers or down a drain not connected to a grease extractor.

Outdoor Best Management Practices

Dumpsters

- Keep liquids upright in a sealed container in dumpsters
- Replace dumpsters that are leaking and/or damaged

Grease Hoppers

- Ensure all liquids (grease and oils) are contained in hopper
- Do not spill any liquid on top on the grease hopper
- Keep lid closed at all times
- Replace damaged hoppers

- Absorb any liquids with an absorbent such as oil dry pads, paper towels, kitty litter, etc.
- Put absorbent materials in a plastic bag, close it tightly, and then place in dumpster
- Locate away from storm drains and water bodies
- **DO NOT** wash liquids leaking from dumpsters or absorbent materials down any drain



Leaking dumpster area



Grease hopper left open

How to Clean Your Grease Trap

Manually

This is a suggested way to clean your grease trap. Due to the odors that may be produced, it is strongly recommended you schedule grease trap maintenance during **non-business hours**. Always make sure the area is well ventilated when the grease trap is going to be opened. Frequent and proper cleaning reduces odors, makes the trap easier to clean, and reduces the amount of time it takes to complete this task.

Before you get started you may need the following items (may vary):

- A large container with sealable lid or several **heavy duty** plastic trash bags floor/oil dry or kitty litter
- Safety glasses
- Rubber gloves (long/extended cuff recommended)
- Paper towels
- Scraper/spatula (plastic for metal grease traps)
- Plastic scoop or cup
- Properly sized Allen Wrench
- Socket wrench
- Screw driver
- Pry bar



How to Clean Your Grease Trap

Manually Continued

Preparation:

- Clean the area of debris
- Obtain a large container with a sealable lid or heavy duty trash bags that you will double bag
- Place enough kitty litter or floor/oil dry in the bottom of the container to absorb **all** liquid waste (this ensures that the container or bags will not leak which would cause a Department of Health or Storm Sewer issue)

Cleaning:

- Remove the lid to your grease trap
- Note how parts are installed because you must properly re-install the parts when you are finished cleaning the grease trap (baffles, baskets and/or diffusers)
- **Do not** remove the baffles before cleaning
- Only remove the baffles after all of the contents have been emptied from the grease trap
- Examine the gasket for damage
- Never use tube silicone as a gasket
- Remove the contents of the grease trap by using a cup or scoop and place into a large container or into the double bagged heavy duty trash bags
- Scrape the inside of the walls, **DO NOT** use soap
- Remove any baffles and scrape



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How to Clean Your Grease Trap Manually

Continued

Cleaning continued:

- **Do not** attempt to clean the grease trap by flushing it with large amounts of hot water
- Use the scoop to remove any scrapings and solids
- Make sure all components are properly replaced and seated
- Reseat the gasket and replace the lid
- Use a paper towel to clean any FOG from the tools you used
- Clean any debris or liquid that has been spilled with paper towels
- Securely tie the bag or place tight lid on the large container
- Place garbage bag or the large container upright in the dumpster
- Update your cleaning log



Employee cleaning grease trap

How to Clean your Grease Trap With a Shop-Vac

Cleaning using a Shop-Vac

- A shop-vac can be used to clean the grease trap, however it should only be used for this task
- Cannot be used on hard grease or hard solids (happens when a grease trap has been sitting too long without cleaning)
- Remove the lid of the grease trap, but do not remove the baffles
- Place bag or liner inside shop-vac compartment OR place shop-vac head on a bucket if it will fit (depends on size of shop-vac head)
- Put absorbent into bag or bucket
- Use the shop-vac to remove all liquids and solids out of the grease trap
- After this has been completed remove the baffles and clean with paper towels that you will dispose of in a sealed bag in the dumpster
- Scrape any solid grease off the inside of the grease trap then remove scrapped solids with shop-vac
- Place bag or bucket into dumpster
- Replace the baffles and lid
- Update your cleaning log



Questions to ask Waste Haulers

Waste Hauler

- Do you hold suitable insurance, including general liability worker's compensation and pollution liability?
- Do you have adequate equipment and staff to reliably service the grease interceptor when called upon even in emergency situations?
- Do you have an adequate management plan for cases involving containment of spills and overflows?
- Where and how is the grease disposed of once it leaves the site?

Requirements for Waste Haulers

- Take before and after time-stamped photos (share with City Utilities when requested)
- Maintain records showing total volume pumped and total volume disposed.
- Provide documentation or an invoice after service is completed containing haul date, volume removed, and grease hauler's name.



Waste Haulers

Authorized to discharge at the Fort Wayne Water Pollution Control Plant:

Three Sons Sanitation

7912 Smith Rd.

Fort Wayne, IN 46809

(260) 432-5132

J&S Liquid Waste Services

4030 Option Pass

Fort Wayne, IN 46818

(260) 489-6021

Perkins Septic & Drain Service

0375 County Road 11

Hudson, IN 46747

(260) 316-0647

Mahoney Environmental

2435 Producers Lane

Indianapolis, IN 46218

(800) 892-9392

Liquid Environmental Solutions

3860 Centry Park Dr.

West Chester, OH 45069

(866) 694-7327

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Questions to ask Plumbers

Plumbers

- Do you hold a license from the state/local authorities?
- Do you hold suitable insurance?
- What kind of guarantee or warranty comes with your work?
- How long have you been in business?
- Do you clean out grease traps?

Plumbers

Plumbers in the Fort Wayne area

A. Hattersly & Sons

3939 Mobile Avenue
Fort Wayne, IN 46805
(260) 483-6473

Roto-Rooter

4035 Transportation Dr.
Fort Wayne, IN 46818
(260) 745-9969

North Side Plumbing & Heating

2234 N Clinton St.
Fort Wayne, IN 46805
(260) 483-0572

Flow Tech Plumbing & Heating

8131 N Clinton St.
Fort Wayne, IN 46825
(260) 635-5685

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Plumbers Continued

Plumbers in the Fort Wayne area

Allied Mechanical

920 Middle St.

New Haven, IN 46774

(260) 749-1600

Taylor Plumbing & Sewer Service

8506 Bass Rd.

Fort Wayne, IN 46818

(260) 625-6244

Precision Mechanical Contractors

4201 Clubview Drive

Fort Wayne, IN 46804

(260) 482-4600

Robert Sheets Plumbing

9400 Ardmore Ave

Fort Wayne, IN 46809

(260) 747-6390

Mr. Rooter Plumbing

8717 Illinois Rd.

Fort Wayne, IN 46804

(260) 205-8253

Shambaugh & Son

7614 Opportunity Drive

Fort Wayne, IN 46825

(260) 487-7777

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Excavators

Excavators in the Fort Wayne area

T-E Incorporated

8620 Bluffton Rd
Fort Wayne, IN 46809
(260) 489-5541

Bercot Inc.

6015 Huguenard Rd
Fort Wayne, IN 46818
(260) 489-4561

GFL Environmental

3204 Lower Huntington Rd
Fort Wayne, IN 46809
(260) 747-1791

Crosby Excavating Inc.

1030 Osage St.
Fort Wayne, IN 46808
(260) 447-1053

M&S Excavating, Inc.

6306 McComb Rd
Huntertown, IN 46748
(260) 637-1148

J&S Liquid Waste Services

4030 Option Pass
Fort Wayne, IN 46818
(260) 489-6021

Wisel Enterprises, Inc.

10329 Aboite Rd
Roanoke, IN 46783
(260) 672-9664

Fox Contractors

5430 W. Ferguson Rd.
Fort Wayne, IN 46809
(260) 747-0390

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Additional Resources

- City of Fort Wayne, City Utilities' Grease Information

<https://utilities.cityoffortwayne.org/education/grease-pollution>



- City of Fort Wayne,—Chapter 51—Sewer Use Ordinance

https://codelibrary.amlegal.com/codes/ftwayne/latest/ftwayne_in/0-0-0-45548



- Fort Wayne Water Pollution Control Utility General Rules and Regulations

<https://utilities.cityoffortwayne.org/about/utility-rules-regulations>



- City of Fort Wayne,—Chapter 53—Stormwater Use Ordinance

https://codelibrary.amlegal.com/codes/ftwayne/latest/ftwayne_in/0-0-0-3693



- Fort Wayne City Utilities IPS page—Outreach Packet location (digital)

<https://utilities.cityoffortwayne.org/customers/ips-industrial-pretreatment-program>



- Fort Wayne City Utilities' Development Criteria/Standards Manual

<https://utilities.cityoffortwayne.org/contractors-engineers-developers/design-standards-manual>



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TO SAVE MONEY, TIME,
AND HASSLE DEALING
WITH YOUR GREASE,
JOIN US!



City Utilities Grease Cooperative



- Join the CO-OP to let City Utilities handle grease interceptor (trap) cleaning and maintenance.
- Fats, Oils, and Grease clog drains, causing odors and backups.
- Focus on your customers, save money, and follow regulations.
- Protect the environment. CO-OP members' grease is used for alternative energy.

FIND OUT WHAT WE CAN DO FOR YOU:

<https://utilities.cityoffortwayne.org/greasecooperative>

grease@cityoffortwayne.org

260-427-2724



