



Food Service Establishments

Fats, Oils & Grease (FOG) Control & Guidance

The fats, oils, and grease (FOG) Ordinance sets forth requirements for all food service establishments to aid in the prevention of sanitary sewer blockages, obstructions, and overflows due to the contribution and accumulation of fats, oils, and grease (FOG) into the City of Albany's sewer system.

FOG requirements for food service establishments (FSEs) include the proper grease control equipment (GCE) design, sizing, installation and maintenance cleaning frequency; minimum of annual inspection and certification of all GCE by our City of Albany FOG Coordinator; and implementing best management practices (BMPs); and associated record keeping.

Contact: FOG Coordinator, Tyria Boston, 229-302-1817

Contact: Industrial Sampling Mgr., Edward Shippey, 229-302-1804

Applying for a New Business License

Any change of ownership of existing FSE or FSE **applying for a new business license** shall have grease control equipment (GCE) approved by the City's FOG Program prior to obtaining the FOG Program Coordinator's signature on the Grease Trap Inspection Form. Owners of the Food Service Establishments will be held responsible for installation of City approved GCE.

General Fats, Oils, and Grease (FOG) Permit

All FSEs fall under a "General Fats, Oils, and Grease (FOG) Permit" for authorization to discharge commercial wastewater from FSE food preparation and kitchen service areas to the City's sanitary sewer collection system. You can view or download more of the (FOG) rules from Albany's city website @ albanyga.gov/about-us/city-departments/public-works/sewer-division (Frequently Asked Questions). All new FSEs shall complete a Grease Trap Inspection Form. This form can be downloaded from our city website listed above.

Best Management Practices (BMPs)

All FSEs in Albany are required to implement **BMPs** and to display "BMP" and "No Grease" posters in the kitchen area. Posters may be obtained from the FOG Program, Ms. Tyria Boston.

Record Keeping

FSEs **shall keep records** on all grease control equipment (gravity grease interceptor and/or hydro-mechanical grease interceptor) maintenance, cleaning, and repairs on site for a minimum of **3 years**. The records must be made readily available for inspection by the City's FOG Program Personnel.

Cleaning Grease Control Equipment

Grease traps (hydro-mechanical grease interceptor (HGI)) shall be completely **cleaned** of fats, oils, and grease and food solids at a minimum of every thirty days. If the FOG and food solids content of the grease trap are greater than 25%, the grease trap must be cleaned as frequently as needed to prevent 25% of capacity being occupied with FOG and food solids. A written record (Grease Manifest) of grease trap cleaning and maintenance shall be maintained onsite at the FSE and provided to the City upon request.

All gravity grease interceptors in Albany (GGIs) shall be cleaned at a minimum of every 90 days or when they reach 25% capacity on the interceptor's inlet side. This is referred to as the "25% rule". FSEs having a gravity grease interceptor (GGI) are required to maintain a Grease Manifest to ensure compliance with the "25% rule". Compliance with the 25% rule will require **mandatory staffing measurements** of the GGI.

The FSE shall only use a City of Albany approved certified grease waste hauler company to clean/pump a gravity grease interceptor (large tank usually in the ground outside that receives the kitchen wastewater and retains the FOG and food solids). Ms. Boston has a list of approved Haulers upon request.