

# FOG

Fats, Oils, and Grease

## In The Event of a FOG Spill

Fats, Oils, and Grease (FOG) spills can cause an employee injury by slipping, tripping, and falling. Spills may also pollute the environment by allowing FOG to be carried away by stormwater runoff. Keep your employees and environment safe by preventing and containing spills.

### Keep Employees Safe By:

- Develop a Spill Prevention Plan for quick and appropriate response to spills.
- Never use detergents or degreasers.
- Dispose of clean up materials into a garbage bag.

### Keep the Environment Safe By:

- Manage outdoor oil and grease containers to ensure rainwater does not cause them to overflow into streams and nearby storm drains.
- Locate oil and grease containers under a covered area and far away from storm drains.
- Utilize secondary containment methods on outdoor grease bins to capture spills.

### Spill Kit Items

Food Service Establishment that prepare and sell food should have the following items in their kit:

- Sorbent pads
- Sorbent granular material for at least five gallons of oil (Example: cat litter or sawdust)
- Broom
- Dustpan
- Plastic garbage bags
- Latex gloves

**Sorbent Pads: Non H<sub>2</sub>O Liquid Pads**



**Sorbent Granular**

