

## What is Community Partners for Clean Streams?

Community Partners is a voluntary, no cost to participants water quality program designed to help businesses self assess how their day-to-day practices affect stormwater quality. Washtenaw County businesses, institutions and multifamily residential landowners are eligible to participate in Community Partners.


Community Partners particularly emphasizes:

- Housekeeping Practices
- Maintaining Engineered Stormwater Controls
- Maintaining Equipment and Vehicles
- Maintaining Buildings and Pavement
- Maintaining Landscapes
- Site Design and Construction
- Managing Waste
- Education
- Fats, Oils and Grease **NEW!**

Community Partners now has specific resources, information and money-saving tips for **Food Services Providers!**



COMMUNITY PARTNERS FOR CLEAN STREAMS  
705 N. ZEEB ROAD  
ANN ARBOR, MI 48107-8645

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# What to do about FOG?

Fats, Oils and Grease (FOG)  
Recycling/Proper Disposal  
for Food Service Providers



**Community Partners for  
Clean Streams**

Office of the Washtenaw County  
Water Resources Commissioner  
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[washtenaw.org/drain](http://washtenaw.org/drain)



### HOSING DOES HARM

Don't hose FOG waste down storm drains.



### Why be Concerned?

When food service providers improperly dispose of fats, oils and grease, byproducts may end up in wastewater treatment plants and stormwater systems. FOG buildup in pipes can become as hard as concrete and may completely block pipes, resulting in back-ups of raw sewage and/or flooding.

### FOG and the Food Service Industry

Since food service providers are generators of FOG, they are responsible for selecting and implementing the best handling and disposal/recycling methods for FOG.

Food service providers can adopt a Best Management Practices plan to properly dispose of or recycle FOG. A FOG Best Management Plan can **increase safety** in your work environment, can help **avoid plumbing problems**, can help **protect local water quality and can save your business or institution \$\$\$!**

### INCREASE SAFETY

Prevent FOG spills and address spills as soon as they occur.



### What can Food Service Providers do about FOG?

- Use a FOG recycling/rendering service that provides watertight outdoor receptacles of adequate size
- Schedule FOG pickups to accommodate FOG generation
- Avoid FOG spills
- Clean up FOG spills as soon as they occur
- Use “dry clean-up” practices to scrape, wipe or sweep FOG from utensils, equipment and floors prior to using “wet clean-up” methods that wash FOG down drains

### Other Questions?

For more information about FOG recycling/proper disposal, a list of FOG haulers and rendering services or information about participating in Community Partners for Clean Streams, call the Water Resources Commissioner's Environmental Planner at (734) 222-6833 or the Office of the Water Resources Commissioner at (734) 222-6860.

### SIZE MATTERS WITH FOG RECYCLING

Get a larger receptacle or schedule more frequent pickups.

