



City of Yreka Public Works Department

Food Serving Establishment (FSE) Fats, Oils and Grease (FOG) Program

This is the third in a series of articles designed to educate the residents of Yreka about fats, oils and grease (FOG), the problems it can cause, and some ways to prevent FOG from excessive build ups.

Yreka has more than 80 food serving establishments with kitchens, and over 40 of them have high or medium fats, oils and grease problem potential. FOG potential is determined not only by the number customers and meals served, but also by the number of menu items that include significant fats, oils and grease in ingredients or preparation. The City's FOG Source Control Program focuses special attention on these FSEs.

In addition to using kitchen best management practices, commercial or institutional FSEs need to collect and dispose of waste grease. Food-grade (yellow) grease is collected and recycled. Waste (brown) grease should be collected in grease interceptor vaults or grease traps, and hauled and disposed of by State registered transporters.

The California Building Code requires that all new or remodeled kitchens in food serving establishments install waste grease collection equipment. Some older commercial kitchens also have grease traps or vaults, although they are not mandatory. As part of the FOG Source Control Program, the City may be able to assist these older existing FSEs, where possible, to install waste grease collection equipment. In addition, special FOG education materials will be distributed to all high and medium potential restaurants and institutions.

For more information and to learn how to help prevent excessive FOG build ups, visit: ci.yreka.ca.us/utilities/fog