



# FATS OILS & GREASE (FOG)

## DID YOU KNOW?

- ◆ All food service establishments (e.g. restaurants, cafeterias, bakeries, coffee shops, juice bars, etc.) **MUST** have a Grease Trap and **MUST** be registered with the Village Wastewater Department.
- ◆ All Grease Traps **MUST** be maintained and in good working order.
- ◆ All Grease Traps **MUST** be cleaned at the frequency shown on the Registration and no less than once every 90 days.
- ◆ Cleaning a Grease Trap includes pumping all wastewater and waste (FOG, settled solids, etc.) from the system by a waste hauler registered with the Village of Islamorada. Skimming, decanting or putting any wastewater or waste back in the system is prohibited.
- ◆ Utilizing a hauler that is not registered with the Village is prohibited.
- ◆ Not properly/completely cleaning a grease trap as mandated above will result in enforcement action by Village of Islamorada Code Compliance Department.
- ◆ Food service establishments **MUST** report to the Village Wastewater Department when their grease traps are cleaned. .

