

Fats
Oils
Grease

working for clean rivers

Cut Through the FOG

**USE NO ADDITIVES:
chemicals, enzymes and bacteria
are prohibited**

Adding any chemical, enzyme or bacterial substance used to break up fats, oils and grease (FOG) to any type of grease interceptor violates Portland City Code 17.34. Administrative Rule ENB4.26 prohibits the use of additives regardless of their composition because they allow FOG to pass through the grease interceptor and flow directly into the city sewer system. These additives may also damage sewer pipes or interfere with the city's wastewater treatment operations.

City code requires Portland food service establishments to maintain zero FOG discharge by installing and regularly maintaining grease interceptors for all FOG conveyance lines. Grease interceptors can do the job without any additional additives when they are properly sized to manage FOG and when they receive regular cleaning and maintenance.

Using these additives may mean unanticipated costs for food service establishments for improperly managing FOG. The city can order businesses found responsible for causing FOG buildup downstream in the sewer system to pay costs to clear sewer blockages and be responsible for property damages from sewer backups at nearby homes and businesses. Additionally, food service establishments found to be using additives are disqualified under Administrative Rule ENB4.25 from receiving Cut Through the FOG sewer rate reductions.

Prohibited Additive: ☒ Chemical Emulsifiers

Cleaners, solvents, caustics and other chemical emulsifiers do not eliminate FOG. These agents only help move the problem down the line and allow FOG to pass through and build up inside city sewer pipes.

Prohibited Additive: ☒ Enzymes

Enzymes from animal or synthetic sources temporarily change the physical properties of FOG. FOG treated with enzymes and released to the sewer lines can re-form into solid matter, obstructing sewer pipes and causing sewer backups.

Prohibited Additive: ☒ Bacteria

Bacteria need an environment that is more reliably constant than a grease interceptor to thrive due to constant changes in temperature, pH, FOG loading or water flow. Even if bacteria can survive and flourish, their effectiveness is limited so that FOG can still flow directly to sewer lines.

For more information about grease interceptors and how to correctly manage FOG and food waste at food service establishments, call FOG 503-823-7093, email cutFOG@portlandoregon.gov, or visit www.portlandonline.com/bes/cutFOG.



ENVIRONMENTAL SERVICES
CITY OF PORTLAND
working for clean rivers

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