



Fats, Oils, & Grease (FOG) Program

*Looking to start a new food service business?
Looking to expand or make changes to an existing food service business?*

Below is a checklist guide to serve as a starting point for meeting the requirements of the WRA FOG Ordinance.

New Food Service Establishment – New Construction

- Contact your local municipality's Building Department / Community Development Office
 - They will make you aware of utility requirements, zoning issues, permits, etc., then direct you to the WRA FOG Dept. for specifics on wastewater requirements and grease interceptor sizing.
- Contact a licensed plumbing contractor
 - A plumbing contractor will assist you with the WRA's grease interceptor sizing documentation. Once the WRA reviews plumbing prints and approves the sizing, your plumbing contractor will also assist you with the purchase and installation of a grease interceptor system for your project.

New Food Service Establishment – Moving into an Existing/Vacant Facility

- Contact your local municipality's Building Department / Community Development Office
 - They will make you aware of utility requirements, zoning issues, permits, etc., then direct you to the WRA FOG Dept. for specifics on wastewater requirements and grease interceptor sizing.
- Contact a licensed plumbing contractor
 - A plumbing contractor will assist you with the WRA's grease interceptor sizing documentation. Once the WRA reviews plumbing prints and approves the sizing, your plumbing contractor will also assist you with the purchase and installation of a grease interceptor system for your project.
- Contact the WRA FOG Dept. They may have information on how long the facility has been vacant and what (if any) form of grease removal device may already exist at the proposed facility.
 - If you are planning to start your business in an existing building not currently set up as a food service establishment, you will need to install a properly-sized grease interceptor and have all drainage fixtures in the food service area connected to it.
 - If you are looking to move your business into a former food service establishment location and it has been vacant for 12 months or more, you will need to install a properly-sized grease interceptor and have all drainage fixtures in the food service area connected to it.
 - If you are looking to move your business into a former food service establishment location, which has been vacant for less than 12 months, you may be allowed to utilize that building's existing plumbing facilities provided no alterations to the existing plumbing are made. However, if you alter or replace any portion of the existing below-ground or above-ground plumbing pipes, fixtures, "old" grease traps, etc., you will need to install a properly-sized grease interceptor and have all drainage fixtures in the food service area connected to it.

Changes to Existing Food Service Establishment – Expansion, Plumbing Alterations, etc.

- Contact your local municipality's Building Department / Community Development Office
 - They will make you aware of utility requirements, zoning issues, permits, etc., then direct you to the WRA FOG Dept. for specifics on wastewater requirements and grease interceptor sizing.
- Contact the WRA FOG Dept.
 - You will be required to upgrade your grease removal device by installing a properly-sized grease interceptor if:
 - You alter or replace any above-ground or below-ground plumbing pipes, fixtures, "old" grease traps, etc.
 - You expand your food service establishment (FSE) into an adjacent building or portion thereof that is not currently an FSE or one that has been an FSE but has been closed/vacant for 12 months or more
 - You make facility upgrades that require building permit(s) valued at \$50,000 or more
 - Your existing grease trap no longer functions as designed