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Fats, Oil & Grease Control Program
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FATS, OIL AND GREASE (FOG) CONTROL PROGRAM

What is FOG?

FOG is a combination of fats, oils and grease used in food processing and in preparation of meals.

FOG bearing materials, among others, include: cooking oil, fat, lard, grease, butter, tallow, shortening and margarine. During food preparation, meats such as beef, pork, lamb, poultry, and seafood also generate FOG. Kitchen waste containing these materials, as well as water that has been used to wash kitchen equipment and floors, contains waste FOG.

What are Best Management Practices (BMPs)?

Best Management Practices (BMPs) are a series of activities that effectively manage and control disposal of waste FOG generated from the operation of a Food Service Establishment (FSE).

The FOG Control Program BMPs are “clean kitchen” practices that focus on:

- ◆ Good housekeeping measures
- ◆ Operations management techniques include employee training
- ◆ Spill control plans (clean up measures for FOG spills)
- ◆ Proper waste disposal methods
- ◆ Recycling

BMPs are utilized to minimize the amount of waste FOG that enters the sewer system. Implementation of BMPs helps FSEs achieve compliance with environmental and regulatory standards.

The City requires the FSE to permanently display the “Kitchen Best Management Practices (BMPs)” poster in the kitchen area and to consistently comply with those BMPs.