

FOG CONTROL PROGRAM FACT SHEET



*Winchester
Municipal
Utilities*

Why: The City of Winchester and Winchester Municipal Utilities (WMU), by order of the United States District Court for the Eastern District of Kentucky in a Consent Decree with the U.S. Environmental Protection Agency, must improve its wastewater systems. Sewer pipes blocked by grease are an increasingly common cause of overflows.

What: Under the decree, Winchester Municipal Utilities (WMU) is required to implement a Fats, Oils, and Grease (FOG) Control Program to control discharge of grease into the sewer system by food service establishments. As required by the decree, the City of Winchester has adopted a Fats, Oils, and Grease Ordinance to facilitate this program.



Who: Food service establishments may include restaurants, cafeterias, grocery stores, hotel kitchens, school kitchens, or any other commercial or industrial facilities that have the potential to discharge grease-laden wastewater.

How: All food service establishments must submit a FOG Control Program application to WMU and be inspected by WMU. Each establishment will either be exempted or required to obtain a permit, and then operate within the ordinance and permit requirements. All establishments are expected to familiarize staff with the program by hanging the “No Fats, Oils, or Grease” poster near sinks and drains, as well as hanging the poster, “Don’t create sewer problems for your facility!” in a visible area for staff.

For more information:

Winchester Municipal Utilities
P.O. Box 4177
150 North Main Street
Winchester, KY 40392-4177
Attn: FOG Control Coordinator

(859) 744-5434
wmutilities.com

Thank you in advance for your cooperation in implementing this worthwhile program.