



City of Tacoma

Fats, Oils, and Grease (FOG) Program

Requirements for Food Service Establishments



All Food Service Establishments (FSEs) in Tacoma must have proper grease protection to prevent fats, oils, and grease (FOG) from entering Tacoma's sewer system.

Before purchasing, leasing, or taking over a commercial property that was, is, or will be used as an FSE, prospective operators should contact Tacoma Permits or Tacoma's FOG Program to determine if the site has up-to-code grease protection or what additional measures may be required for their specific business model.

Key Considerations for Food Service Establishments (FSEs):



Previous FSE Locations May Not Meet Current Requirements: A site that previously operated as an FSE may require upgrades to comply with current grease protection standards.



Grease Device Requirements Vary by Business Model: The required grease device size depends on factors such as the type of FSE, seating capacity, third-party delivery services, catering, commissaries, and other services offered.



Change of Ownership Triggers Compliance Updates: When ownership of an existing FSE changes, the new owner must ensure the site's grease protection meets current codes.



Remodeling May Require Additional Grease Protection: Any renovations or remodels to an existing FSE may necessitate installing or upgrading grease protection.



Menu or Equipment Changes Can Impact Requirements: Updating menu offerings or kitchen equipment to meet health regulations may also require additional grease protection.



Plumbing Modifications Require Permits and Potential Upgrades: Any changes to an FSE's plumbing system require a permit from Tacoma Permits and may involve upgrading grease protection.

Additional Factors to Consider:

- Does your proposed FSE site have **proper fire suppression and ventilation** (hoods)?
- Are there **other improvements and permits needed** at your proposed FSE location?
- Is there **another commercial location being operated by the same management company** that's equipped with proper grease protection?

These factors can impact your **compliance, costs, and timeline**, so addressing them early can help prevent unexpected delays and expenses.



Commercial tenants and property owners are encouraged to contact the City of Tacoma Permits team at permits@cityoftacoma.org prior to entering into a lease or purchasing a property to determine what grease protection improvements may be required in order to open the intended FSE.

Resources and Contacts:



**City of Tacoma Environmental Services
Fats, Oils and Grease Program**
FOG@cityoftacoma.org
(253) 502-2101
cityoftacoma.org/FOG

City of Tacoma Permits
permits@cityoftacoma.org
(253) 591-5030
tacomapermits.org



**Make it Tacoma - Community Reinvestment Project
City of Tacoma Community and Economic Development**
makeittacoma@cityoftacoma.org
(253) 591-5624
makeittacoma.org

Tacoma Pierce-County Health Department
food@tpchd.org
(253) 649-1706
tpchd.org/food/permits



ENVIRONMENTAL SERVICES DEPARTMENT



Scan here to visit the City of Tacoma
Fats, Oils, and Grease web page
for additional resources and information.