

What is FOG

- combination of fats, oils and grease used in food processing and in preparation of meals.
- water that has been used to wash kitchen equipment and floors
- liquid foods (syrups, batters, gravy, etc.)
- food scraps in food scraps garbage disposal

History



- FOG has evolved over the years as animal fats such as lard have been replaced by vegetable oils.
- cleaning agents have changed and hand-washing dishes has been replaced by dishwashers discharging effluent at a higher temperature.

Grease Myths

It's okay to pour grease down the drain as long as...



- ... I use the garbage disposal.
- ... If it is a liquid oil at room temperature.

- ... I run hot water.
- ... I chase it down with a dose of dish soap.

What problems FOG causes



From sinks...
to sewers



Service Lateral

SEWER MANHOLE

SEWAGE OVERFLOW

RESIDENCE

STREET LEVEL

Main Sewer Line



**FOG
Clog**



SEWER MAINTENANCE HOLE

SEWAGE OVERFLOW

STREET LEVEL

STORM DRAIN



Clogged sewer line

DO!

- Place cooled oil and grease into a sealable container and recycle it.
- Be aware of the “hidden oils” such as salad dressings, cheese, cookies, pastries, sauces and gravies.
- Scrape food scraps from dishes into trash bins.
- Manually wipe off all visible fats, oils, grease and food residue from dishes and cookware into the trash bins.
- Use a strainer in the sink to collect excess food particles.
- Clean up grease spills with absorbent material and place into trash bins.
- **Encourage neighbors to help keep fats, oils and grease out of the sewer system.**

DON'T!



- Don't pour oil or grease down the drain.
- Don't scrape food scraps down the drain.
- Don't pour liquid foods down the drain.
- Don't run hot water over greasy dishes, pans or fryers
- Don't use pour grease into the toilet
- Don't rely on a garbage disposal to get rid of grease