## PROTECTING YOUR SEWER SYSTEM FROM FATS, OIL, AND GREASE

The build up of Fats, Oil, and Grease (FOG) in sewer pipelines can hamper the free flow of wastewater in the sewer system. Such build-up over time will block the sewer pipes and cause sewer back-ups into homes and businesses, or overflow discharges onto streets and private properties. This creates a health hazard as well as a costly mess for home and business owners to clean up. This also results in more frequent cleaning of the public sewer lines and increase costs to ratepayers.

## SOURCES OF FOG IN THE SEWER SYSTEM

The FOG found in meats, cooking oils, shortening, butter, margarine, baked goods, and dairy products is the major source of FOG in the sewer system. When not disposed of properly, FOG can cling to the insides of the sewer pipes restricting flows and causing sewer back-ups and overflows.

## PREVENTING FOG INTO SEWERS

The following tips can help you in reducing FOG in the sewer system:

- Do not dump cooking oil, poultry fat and grease into the kitchen sink or toilet bowl.
- Do not use hot water and soap to wash grease down the drain, because it will cool and harden in your pipes or in the sewer down the line.
- Do place cooled cooking oil, poultry and meat fats in sealed non-recyclable containers and discard with your regular garbage.
- Do use paper towels to wipe residual grease or oil off of dishes, pots and pans before washing them.
- For big apartment buildings and food service establishments install grease traps or interceptors as required by your local regulatory agency and make sure they are always in good working order.

These precautions will help reduce FOG in the sewer. Thus protecting public health and safety, and reducing sewer system maintenance and cleaning costs.



DO NOT dump cooking oil, poultry fat and grease into the kitchen sink or the toilet howl

DO NOT use hot water and soap to wash grease down the drain, because it will cool and harden in your pipes or in the sewer down the line.



Do place cooled cooking oil, poultry and meat fats in sealed non-recyclable containers and discard with your regular garbage.
Do use paper towels to wipe residual grease or oil off of dishes, pots and pans prior to washing them.