

FIGHT F.O.G.

Utilities Department

June 2016

Keep Fats, Oils & Grease Out of Your Drain!

Grease from cooking with meat fats, lard, oils, shortening, butter, margarine and other fatty products needs to be kept out of your drain. FOG can build up and clog pipes in your home and the public sewer, leading to costly repairs for you and potential health hazards to your family and neighbors.

Prevent FOG in your pipes by following these simple tips:

- Never pour fats, oils or grease (especially bacon grease) down the sink drains, toilets, street gutters or storm drains.
- Pour into a container, seal and place in the trash.
- Use a sink strainer to collect food scraps and then dispose of scraps in the trash.

Fats, oils and grease (FOG) aren't just bad for arteries and waistlines: they are bad for sewers, too! A common cause of sewer backups and overflows is FOG clogging the pipes.



What Can I Do?

- Wipe dishes, pots, pans and cooking equipment before rinsing or washing.
- Soak up remaining fats, oils and grease with a paper towel and dispose with your food in a garbage can.