



Consumer Fact Sheet: Fats, Oils and Grease (FOG)

What are Fats, Oils and Grease?

- Organic polar compounds derived from animal and / or plant sources that contain multiple carbon chain triglyceride molecules.

Commonly found in these foods.

- Meats
- Nuts
- Plant/vegetable oils, dips
- Dairy products
- Soups, gravies, sauces
- Condiments
- Pastas, poultry

Where is the grease generated?

- The majority of FOGs are generated from the kitchen sink where washing of dishes, pots and pans, and utensils take place.

How does it affect the sewer system?

- FOG's are organic compounds and are not easily decomposed.
- FOG's coat and accumulate on pipes and pumps (as seen in picture) resulting in blockages and mechanical failures.



- These blockages and mechanical failures could lead to sewer overflows and increased operational cost.

Sewer overflows can cause strain to the environment and to your pocketbook.

-FYI. The greater percentage of sewer overflows happen between the home and the Utilities Sewer main burdening the homeowner the expense of repair and cleanup.

-When untreated wastewater comes in contact with receiving waters it increases the oxygen demand and results in the death of fish and other aquatic life.

-Overall blockages, backups and overflows can cause health issues, foul odors, property damage, and pollution to our environment.

How can we stop this from happening?

- Don't pour Fats, oils, and grease down the drain.

- Don't dispose of food scraps down the drain.
- Do not use the toilet as a wastebasket.

What can we do?

- Use toilet paper only to flush down the toilet
- Pour excess oil from cooking into a container to dispose of in the trash.
- If you have outside room available start a compost pile.
- Scrape all food (including sauces, condiments, ect) off of dishware into trash before washing.

Enviro-Tech thanks you for your help in making our environment more healthy.