



MANAGING FATS, OILS AND GREASE

When fats, oils and grease (FOG) enter the sewer system, they can cause blockages in your sewer lines and within the collection system.

Following the Best Management Practices below have been proven to be effective in reducing maintenance costs for both businesses and the sewer system owner while protecting the environment.

- Scrape all food and grease from dishes into the garbage prior to washing.
- Dry wipe all pots, pans and grease trays prior to washing.
- Use absorbent materials to prevent FOG from entering floor drains after a spill.
- Collect and dispose of all grease with a licensed grease hauler.
- Have plenty of grease collection containers available at all times.
- Never pour grease directly into a drain.
- Grease traps and grease interceptors must be cleaned on a regular basis to maintain efficiency and to reduce odors.