

FATS, OILS, AND GREASE

Fats, oils and grease (FOG) are food byproducts that can severely damage a facility's drain line as well as the Eagle River Water & Sanitation District's sanitary sewer system. FOG can collect and eventually harden on the inside of the sewer pipes, and may eventually cause partial or full blockages.

Blockages can cause backups into homes and businesses and may also cause sanitary sewer overflows, dumping raw sewage into streets, streams, lakes, or other public outside locations.

The best way to prevent blockages is to keep FOG out of the drain line system. Below is a list of best management practices that will help prolong the life of your drain line and reduce the inconvenience and cost of line blockages.

FOLLOW THE DOS AND DON'TS OF BEST MANAGEMENT PRACTICES

Do

- Do throw all solids, including waste food, into the garbage or compost.
- Do encourage staff to be conservative about use of FOG in food preparation and serving.
- Do use ALL cleaning chemicals according to the instructions on the label.
- Do use paper towels to soak up oil and grease under fryer baskets and to wipe down work areas. Dispose of the paper towels into the trash or compost.
- Do run a LOT of water if you must use the garbage disposal.
- Do check all sinks and floor drains for strainers and covers.
- Do know the location and operation of FOG control devices, such as an interceptor or trap.
- Do deposit used fryer oil into the appropriate container.
- Do keep dumpster areas clean and free of loose trash.

Don't

- Don't put grease or fryer oil down any sink or floor drain.
- Don't pour bleach directly down ANY drain. When used improperly, bleach dewater grease, making it as hard as concrete.
- Don't take out sink strainers or drain covers. Empty food and scraps into trash or compost, not down the drain.
- Don't use cleaning chemicals improperly. Follow the instructions on the label, for your safety as well as the safety of the environment.

More information is available [here](#) or by calling Customer Service at (970) 476-7480.