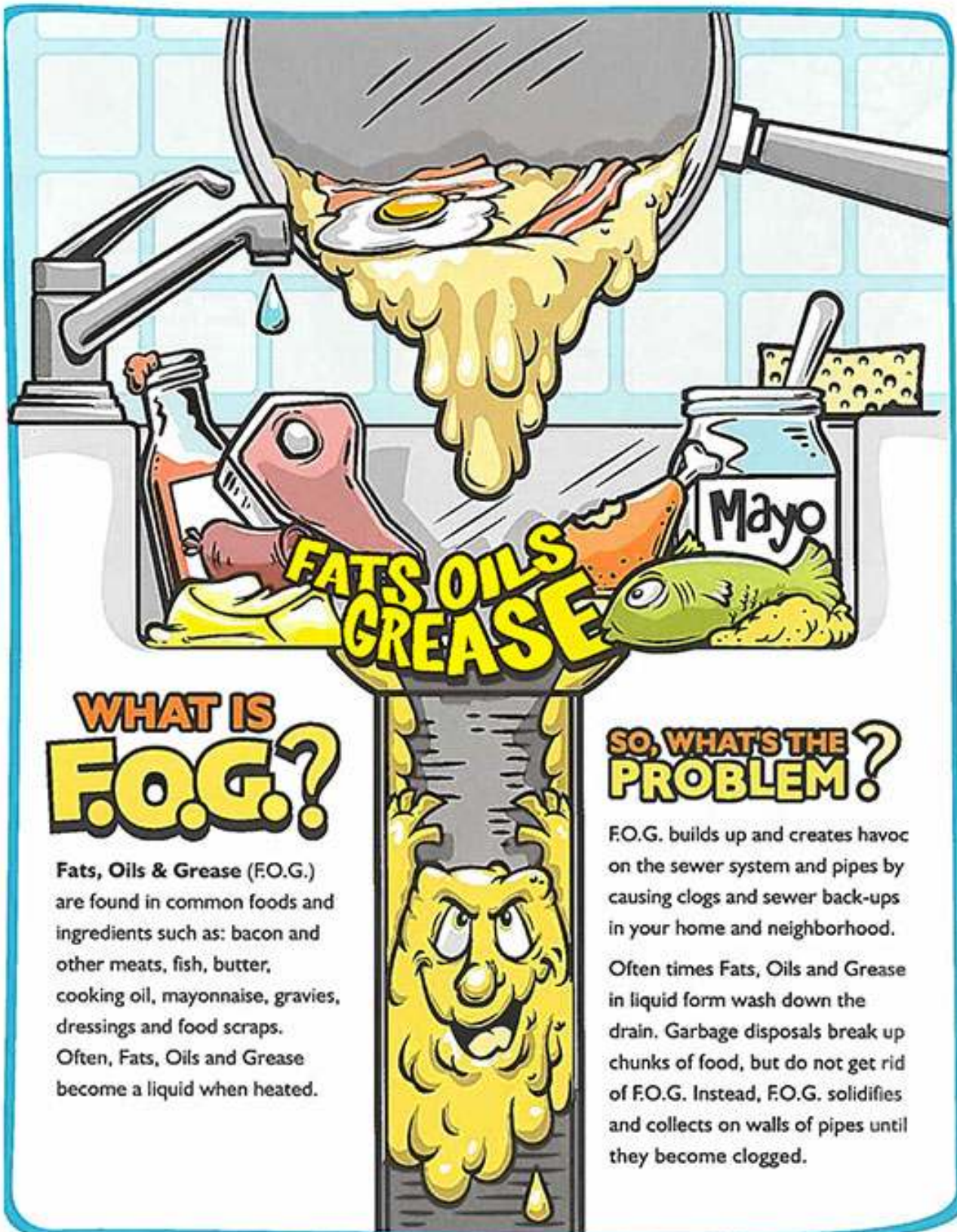




West Mifflin Sanitary Sewer & Stormwater Authority



WHAT IS F.O.G.?

Fats, Oils & Grease (F.O.G.) are found in common foods and ingredients such as: bacon and other meats, fish, butter, cooking oil, mayonnaise, gravies, dressings and food scraps. Often, Fats, Oils and Grease become a liquid when heated.

SO, WHAT'S THE PROBLEM?

F.O.G. builds up and creates havoc on the sewer system and pipes by causing clogs and sewer back-ups in your home and neighborhood.

Often times Fats, Oils and Grease in liquid form wash down the drain. Garbage disposals break up chunks of food, but do not get rid of F.O.G. Instead, F.O.G. solidifies and collects on walls of pipes until they become clogged.

Residential

- Can it. Cool it. Trash it.
- Place cooled cooking fats, oils, and grease into a waxed food container such as a milk carton or container with a lid and dispose of it in the garbage.
- Scrape grease and food scraps into a container or trash for disposal from:
 - Cooking surfaces
 - Dishes
 - Pans
 - Pots
 - Utensils
- Wipe before washing. For greasy pans, pour the grease into a container and use a paper towel to wipe out the remaining grease in the pan prior to washing.
- Use baskets or strainers in sinks to catch the leftover food scraps. Empty scraps into garbage.
- Minimize the use of garbage disposals. Foods containing FOG can get caught in the plumbing and cause sewer backups.
- Minimize the use of dish soap when washing dishes. Dish soap emulsifies FOG and enables it to pass into pipes. It will later coagulate in sewer lines.
- Keep drains clean by pouring 1/2 cup of baking soda down the drain followed by 1/2 cup of white vinegar. Wait 10-15 minutes and then rinse with hot water.
- Don't put fats, oils, or grease down garbage disposals.
- Don't pour fats, oils or grease down sink drains or into toilets.
- Don't use hot water to rinse grease off cookware, utensils, dishes, or surfaces. Instead wipe out with a paper towel.

Commercial/Industrial

- Strain or filter oil in deep fryers to extend the life of the cooking oil.
- Control the temperature of deep fryers to prevent oil from scorching and extend its life. Less oil in the grease interceptor means money saved in pumping and in new oil purchased.
- Recycle cooking oils and leftover grease into a storage container such as a barrel or bucket. Remember that grease is valuable — grease and oil can be recycled into other useful products. See your local directory for “grease traps” or “greases” to find grease collection companies or grease trap service providers.
- Instruct staff to be conservative about the use of FOG in food preparation.
- Don't use your garbage disposal to grind up FOG and flush it down the drain.
- Use dry cleanup methods to reduce water consumption and save money! Remove FOG and food waste from pans by scraping or wiping before using water. Use rubber scrapers to remove FOG from cookware.
- Use absorbent paper to soak up FOG under fryer baskets.
- Use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains when washing.
- Minimize the use of dish soap in dishwashing operations. Dish soap emulsifies FOG and enables it to pass through a grease interceptor. It will later coagulate in sewer lines.
- Maintain your grease trap. Many restaurants have a grease trap installed in the kitchen. In order to keep your grease trap working properly, you'll need to have it cleaned periodically, according to the manufacturer's specifications.