

NEGATIVE IMPACTS OF FOG

- Clogged drains and toilets
- Sewage backups into your home or business
- Sewer overflows into local streets
- Unpleasant odors
- Potential contact with bacteria and viruses that can cause serious illness
- Expensive cleanup, repair, and replacement of damaged property (often paid by the property owner)
- Higher operating and maintenance costs to the municipality, potentially resulting in higher sewer bills for you
- Environmental Pollution

HOW TO HELP

- Use a scraper or paper towel to remove food waste and grease from cookware and dishware before washing
- Use a sink strainer to catch any solid objects before they go down the drain
- Pour unwanted grease or oil into a metal can or glass jar after use, let cool, and dispose of. If the oil doesn't solidify, mix in an absorbent material such as coffee grounds to prevent mess.

DID YOU KNOW?

Cooking grease is one of the main causes of residential Sewer Overflows.

A metal can or glass jar can be used to collect unwanted grease after cooking. Be sure to let the container cool before throwing away.



HEALTH AND SAFETY

If a sewer backup occurs, wear personal protective equipment such as boots, gloves, and eye protection to prevent illness. If you come into contact with sewer backup, wash thoroughly with soap and water.



City of Mount Clemens
Utilities Department
1750 Clara
Mount Clemens, MI 48043
Phone: 586-469-6889

F.O.G. CLOGS: HOW TO DISPOSE OF FATS, OILS, & GREASE



Property Owner's Preventative
**Maintenance Tips for
Reducing Basement
Backups**

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Fats, oils, and grease (FOG) are often generated during cooking and food preparation in restaurants and homes.

When dishes and equipment are cleaned, the FOG materials are washed down the drain where they cool and separate from the dishwater.

The separated FOG gradually accumulates in private sewer lines, sewer pipes, and other sewage collection and treatment structures.

Accumulated FOG eventually leads to buildups and blockages in sewer lines, and can lead to sewer back-ups.

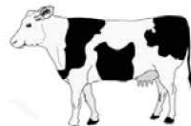
WAYS TO PREVENT FOG AT HOME

- Do NOT scrape grease and other food scraps from cookware and dishes into any sink, toilet or drain.
- Do NOT rely on your garbage disposal for getting rid of grease. It only breaks the grease into smaller pieces.
- Never pour grease down the sink, toilet, or any drain.
- Running hot water after pouring grease down the drain doesn't work.
- The grease will eventually cool, congeal and coat your pipes.

COMMON PLACES FOG IS HIDING IN YOUR KITCHEN



Mayonnaise, Salad Dressings, Cooking Oils, Gravy and Sauces



Butter, Lard, Shortening, Ice Cream, Sour Cream and other Dairy Products



Fats and oils from cooking meat, Fried Foods, Food Scraps and Baked Goods



- The main problem with FOG is that it solidifies and sticks to itself in the drain, and has to be manually removed if a buildup forms. This can lead to expensive repairs and replacements.
- **Grease is the #1 cause of sewer overflows, which is a threat to our health, homes, and the environment**
- By taking simple steps to properly dispose of FOG in your home and business, you can greatly decrease the risk of a backup or overflow.