## THE FACTS ABOUT FOG

Fats, Oils, and Grease (FOG) represent one of the largest problems for sewer utilities and their customers. Blockages due to coagulated grease in pipes are thought to be the leading cause of sanitary sewer overflows (SSOs). SSOs are backups in either the public sewer or residential plumbing. Although often unintentional, the introduction of FOG into the sewer system poses a costly risk to household plumbing and public sewer systems.

While garbage disposals can be useful, the grinding of meat and dairy products or other cooked foods allows grease to be introduced into the sewer system. The grinding of raw vegetables and other discarded food products not cooked with grease, butter or oils can be recycled in an environmentally useful manner when transported to the sewer treatment plant at Deer Island. However, FOG will accumulate and eventually form blockages, often causing SSOs.

## DON'T DUMP FOG down the drain! Instead, just...

**COOL IT!** 

**CAN IT!** 









After cooking, let FOG cool in the pan. Pour the cooled FOG into a can. Cover the can with your grease lid, and store it in the freezer. When the can is full, remove the lid and put the can into the trash on your regular trash collection day. Save the lid for the next time you need to dispose FOG from your household.

## **KEEP FOG OUT OF PIPES**

- Never pour grease down sink drains or into toilets or garbage disposals.
- Pour grease and oil into a covered disposable container and put into trash.
- Soak up remaining fats, oils, and grease with paper towels, and dispose of with your trash.
- Before washing pans or dishes, scrape fatty food scraps into the trash – not into the sink or garbage disposal.
- Put baskets or strainers in sink drains to catch food scraps and other solids, and empty the drain basket or strainer into the trash.



DON'T POUR FOG DOWN THE DRAIN!



When fats, oils, and grease cool inside pipes, they can cause clogs that may lead to backups in either your home's pipes or Boston's sewer system.

- Never pour fats, oils or grease down the drain
- Help limit grease build-up by properly disposing of FOG
- Put baskets or strainers in sink drains to catch food scraps and other solids, then empty the drain basket or strainer into the trash

## **CAN THE GREASE**

You are protecting the environment when you:

Most household grease is a byproduct of cooking and is usually found in:

- Cooking oil
- Sauces
- Butter and margarine
- Lard
- Food scraps
- Dairy products

Do not dump these items down the drain!



COOL





CAN IT!





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