

## What is FOG?

**Fats:** Butter, margarine, shortening, peanut butter, meat trimmings, cheese, milk, sour cream and ice cream.

**Oils:** Cooking oils and salad dressings.

**Grease:** Gravy, mayonnaise, fat from meats, lard, sauces, and soups.



Image: Arlington County

Pipe clogged with fats, oils and grease.

When FOG is disposed of in your home's sink drains or toilets, it collects on the inside of pipes and can clog sewer lines. Problems can include:

- Costly repair and cleanup at your expense.
- Sewage backing up into your home or your neighbor's home.
- Sewage overflowing into neighborhood parks, yards and streets.



Image: Prince William County Service Authority

## Properly dispose of used cooking oil and grease...

### From the Pan To the Can



Image: City of Wichita Falls

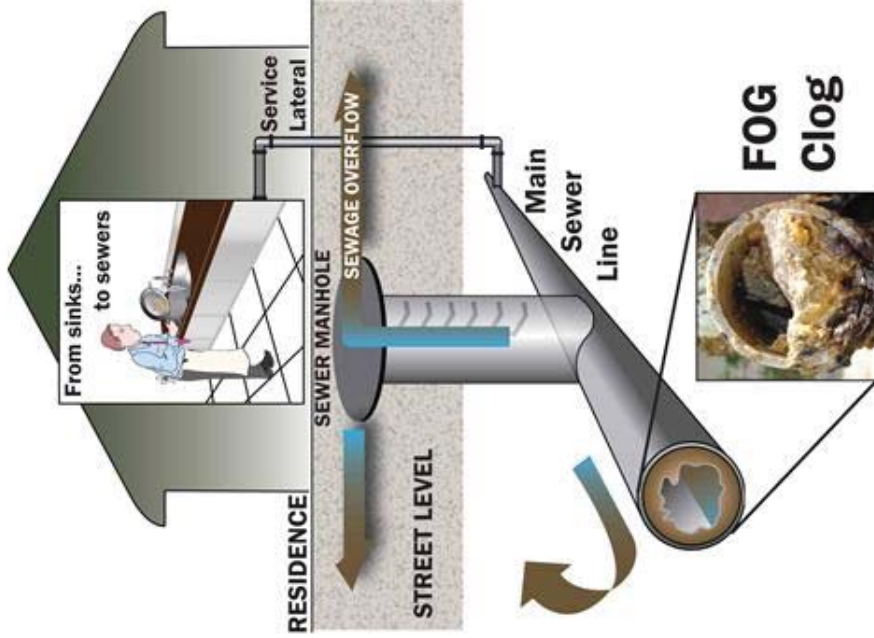
## DO:

- ✓ Contain oil and grease and then dispose of it in the trash using a sealed container, preferably frozen solid.
- ✓ Scrape pots and pans before washing them in the sink or dishwasher.
- ✓ Put all food scraps in the trash or compost, not down the sink.
- ✓ Use a sink strainer to prevent small food scraps from going down the drain.

## DO NOT:

- ✗ Pour oil and grease down sink drains or toilets.
- ✗ Put food scraps down the drain.
- ✗ Assume that having a garbage disposal will keep grease and food solids from clogging your line – it won't.
- ✗ Use hot water to “flush” grease down the drain. When hot water contacts the cooler piping, grease will come out of solution and stick to pipe walls.

Don't let this happen to you!



For more information or to report a problem, call the City of Springfield, Environmental Services Division: 541.726.3694



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# FIGHT FOG

(Fats, Oils & Grease)

## Keeping FOG out of your Drain

*Tips to use in the kitchen to avoid costly pipe clogs*