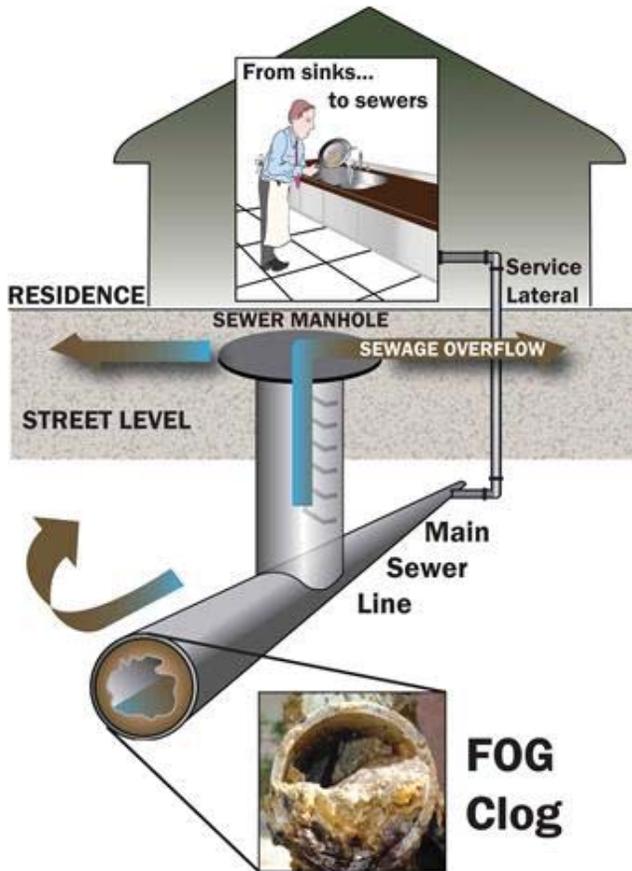


Don't let this happen to you!



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



www.springfield-or.gov
225 5th Street
Springfield, OR 97477

FIGHT FOG
(Fats, Oils & Grease)

Keeping
FOG out of
your Drain

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

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.



Pipe clogged with fats, oils and grease.

Image: Arlington County

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.