



The City of Bridgeport would like to help you keep  
FOG from ruining your day!

# Fats Oil Grease

Cities spend billions of dollars every year unplugging or replacing grease-blocked pipes, repairing pump stations, and cleaning up costly and illegal wastewater spills caused by FOG in the sewer system. Excessive FOG in the sewer system can affect local wastewater rates, so keeping it out of the sewer system helps everyone in the community.

## Where does FOG come from:

Meat fats in food scraps, cooking oil, shortening, lard, butter, gravy and food products such as mayonnaise, salad dressings and sour cream.

## How does FOG affect the sewer system:

FOG poured down kitchen drains accumulates inside sewer pipes. As it builds up it restricts the flow in the pipe and can cause untreated wastewater to backup in your home or business. This can also cause manholes to overflow into parks, yards, streets and storm drains allowing FOG to contaminate local waters, including drinking water, thus causing a public-health hazard.

## Reducing Fats, Oils and Grease in your Home

### DO:

- Recycle used cooking oil or use proper disposal methods.
- Scrape food scraps into the trash, not the sink.
- Wipe pots, pans, and dishes with dry paper towels before rinsing or washing them.
- Rinse dishes and pans with cold water before placing them in the dishwasher.

### DON'T:

- Don't use a garbage disposal or food grinder. Even non-greasy food scraps can plug your sewer line.
- Don't pour cooking oil, pan drippings, bacon grease, salad dressings, or sauces down the sink or toilet, or into street gutters or storm drains.
- Don't use cloth towels or rags to scrape plates or clean greasy or oily dishware. When you wash them, the grease ends up in the sewer.
- Don't run water over dishes, pans, fryers or griddles to wash oil and grease down the drain.

## Reducing Fats, Oils, and Grease in Your Commercial Kitchen

### DO:

- Install a grease trap & have it maintained according to state regulations. Call 940-683-3413 for more information.
- Follow all the DO's and DON'Ts listed above
- Cover floor drains with fine screen and empty into garbage as needed.
- Do go to the [www.tceq.state.tx.us](http://www.tceq.state.tx.us) and download the *Let's Tackle Grease in This Kitchen!* poster and hang it in the kitchen for your employees to see.

### **More Ways to Tackle Grease in the Home or Commercial Kitchen**

- Use environmentally safe cleaning products instead of harsh detergents that can damage sewer lines.
- If you generate large amounts of used cooking oil, reuse or recycle it.
- If you generate small amounts of used cooking oil, reuse it as often as possible and then pour it to a closed container you can throw in the trash. NEVER pour it down the drain.
- Start a compost pile at your home with your scraps (do not include meat).