


DON'T
CLOG
WITH
FOG
[FATS OIL GREASE]



PLEASE dispose of your **Fats Oil & Grease** the right way and prevent sewer lines from overflowing.

FOG FREE SEWER SYSTEM



WHAT IS FOG?

FOG refers to Fat, Oils and Grease (FOG) from food preparation, food service and kitchen clean-up. It's important to know how to properly dispose of FOG to avoid potential environmental problems that may result in violations and possibly, costly fines. Grease is found in most discarded foods, including:

- Meat fats (bacon, sausage, beef, pork, chicken, lamb)
- Food scraps, pastries, baked goods
- Lard, butter, margarine, cooking oil
- Salad dressing, mayonnaise
- Dairy (milk, ice cream, yogurt, sour cream, cream sauces, cheese)

WHY IS FOG MANAGEMENT IMPORTANT?

Grease hardens when cooled, and along with fats and oils, forms globs that stick to walls inside sewer pipes. This restricts wastewater flow and can clog the pipes leading to sewer overflows into parking lots, streets and may even enter and pollute our local bodies of water. In addition, when pipes are clogged it causes a messy, expensive, and potentially harmful backup which can happen in your home or building.

BEST MANAGEMENT PRACTICES FOR RESTAURANTS

Use absorbents such as cat litter or paper towels to pick up oil and grease spills before mopping;

Dry wipe pots, pans and kitchen equipment before cleaning;

Post "NO GREASE" signs above sinks and on the front of dishwashers;

Maintain a routine grease trap cleaning schedule

HOW TO PREVENT FATS, OILS, AND GREASES FROM DAMAGING YOUR HOME, THE ENVIRONMENT, AND THE TOWN'S SEWER SYSTEM

- ❖ Don't pour oil and grease down the drain
- ❖ Put oil and grease in collection containers
- ❖ Don't wash fryers, griddles, pots, pans, or plates with water until oil and grease are removed
- ❖ Remove oil and grease from kitchen utensils, equipment, and food preparation areas with scrapers, towels, or brooms
- ❖ Keep grease out of wash water
- ❖ Place food scraps in collection containers
- ❖ Speak with your friend and neighbors about how to keep grease out of sewers

Por favor, ayúdanos con problemas de grasa en la sistema del agua:

- ❖ *No tire aceite o grasa en los drenajes*
- ❖ *No lave con agua freidoras/planchas, ollas/cacerolas y platos hasta que el aceite y la grasa hayan sido removidos*
- ❖ *No use agua caliente para limpiar la grasa de las superficies*
- ❖ *No tire desperdicios de comida en los drenajes*

If you have any questions concerning this information please feel free to contact:

325 East Baltimore Avenue

Pinebluff, NC 28373

Phone: (910) 281-3124

Web: <https://townofpinebluffnc.org/>