



Keep Drains Clear

Follow These Tips:

- Train all employees to properly handle used fat, oil and grease.
- Post "No Grease" signs over sink and floor drains.
- Dispose of all fat, oil and grease in an appropriate recycling bin.
- Keep drains clean by using vinegar and warm water or commercial products to dissolve grease. Be cautious of chemicals and additives that claim to dissolve grease. Some additives simply push the grease farther down the pipe.
- Install a grease interceptor, grease trap, or oil/water separator that is sized to handle the grease or oil produced at your business.
- Have an approved grease and oil removal company regularly maintain your grease interceptor or oil/water separator. Keep records of when your equipment is cleaned.

Do Not:

- Pour fat, oil or grease down drains or garbage disposals.
- Use hot water to rinse grease off cookware, utensils, dishes or surfaces.

FOG build-up in sewer pipes (shown below) is costly to clean requiring local public works staff to go to the site and remove the blockage (shown above).



Cleaning FOG build-up from sewers increases maintenance costs for everyone in the sewer system. FOG can create sewer overflows. Keep our environment clean and avoid unnecessary maintenance costs by keeping fat, oil and grease out of our sewers.

For Information

For more information, call the City of Monroe Wastewater Department at (734) 384-9150 or email questions to barry.laroy@monroemi.gov

FOG Prevention

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Protect our environment and keep drains clear of Fat, Oil and Grease



FOG Prevention Protects the Environment

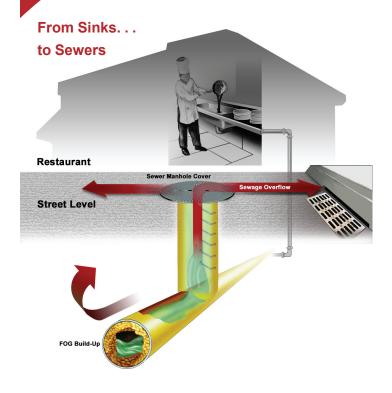
Fat, oil and grease in sewer pipes, referred to as FOG, create pollution problems in many communities. FOG enters sewer pipes through restaurant, residential and commercial sink drains. Once in the sewer, FOG sticks to the pipe and thickens. FOG can build up and eventually block the entire pipe. Blockages in sewer pipes can send sewage backward – out of manholes into streets and rivers, or up floor drains in homes. These sewage overflows pollute the environment

Impact of FOG

Preventing sewer overflows from FOG blockages saves communities money and protects the environment. When overflows occur, local public works staff need to go to the site and clean the grease build-up out of the sewer using a vactor truck. Depending on the severity of the blockage, these cleanups can cost taxpayers or the FOG contributor thousands of dollars

Restaurant owners and commercial businesses can help control the problem by properly disposing of fat, oil and grease. Everyone is part of the solution.

FOG affects everyone



Sources of FOG

Fat, oil and grease are by-products of cooking found in:

- food scraps
- meat fats
- lard
- · cooking oil
- butter, margarine or shortening

Negative Effects of FOG

- Attracts insects and rodents
- Property damage from sewage backups
- Sewage overflows in streets or rivers
- Expensive and unpleasant cleanup
- Higher operation and maintenance costs for local sewer departments and business owners

Illustration courtesy of Bureau of Sanitation of the City of Los Angeles