

November 2018

FATS, OILS, & GREASE

Did you know the EPA estimates that at least 10,350-36,000 sanitary sewer overflows occur per year in the USA, with approximately 47% of the backups being grease-related? When fats, oils and greases (typically called FOG) are poured down the sink or flushed down the toilet they may not travel very far through your pipes before they begin to form large, nasty conglomerations with other debris and chemicals and stick to the walls of your pipes. These FOG deposits could cause future sewer backups in your home, condominium, restaurant, or even your neighborhood by clogging the main sewer lines.

The following are some substances that contain fats, oils and grease:

- Meat Fats
- Lard
- Grease
- Cooking Oil
- Sauces
- Butter
- Margarine
- Liquid From a Slow Cooker
- Food Scraps

The prevention of FOG buildup typically lies with each individual or restaurant. The prevention of FOG buildup can save you money related to the maintenance of your service line and can also avoid backups in the main sewer line.

At Home:

- Put grease and food scraps in a can for disposal
- Put baskets/strainers in your sink drains to catch food and other solids, then empty into the trash
- Don't use hot water or detergents (even those that claim to dissolve grease) to wash grease down the drain
- Don't put grease down a home garbage disposal

If you're a restaurant or building owner:

- Recycle your oil and grease
- Don't pour grease or oil into sinks, floor drains, or onto streets or parking lots
- Use a grease trap or interceptor that is approved by the JSA, designed properly, and installed correctly (JSA requires a 1000 gallon grease interceptor for new restaurants)
- Check and pump/maintain grease traps and interceptors regularly, and never put solids in them

Save yourself and the JSA, be responsible with your FOG.

