

Fats, Oils, & Grease

What you need to know!

Fats, Oils, and Grease (FOG), is produced from cooking in your home, apartment, or anywhere food is prepared. Help reduce clogs and sewer overflows by learning the proper way to handle FOG!

Typical FOG

- Meat fats
- Sauces/dressings
- Cooking oil
- Shortening
- Butter
- Frying Oil
- Margarine
- Food scraps
- Baked goods
- Lard
- Dairy products



✓ DO

Allow FOG to cool and then pour into a sealable container and freeze. Then throw away!



Scrape food scraps into the trash!

Wipe cookware and dishes with a paper towel to remove FOG before putting them into the sink or dishwasher.

Place strainers in your sink to catch food and then throw the food scraps in the trash.



If you have large amounts of cooking oil, think about reusing it!

✗ DON'T

Never pour FOG into sinks, toilets, external drains, or storm sewers.

Don't rely on your garbage disposal! Grinding food up before rinsing it down the drain does not remove FOG and can clog pipes.

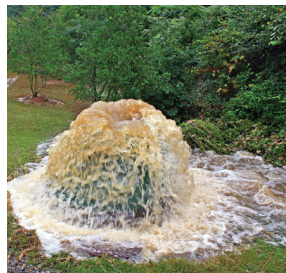


Don't run hot water over dishes, pans, fryers, and/or griddles to wash oil and grease down the drain. It will eventually solidify and cause problems.

Don't use de-greasing detergents to break down grease in your pipes. This can move grease through pipes to cause problems further down the line.

Why can't I pour FOG down my drain?

When FOG is put down the drain, it solidifies causing clogged pipes and sewer overflows. These can be costly to fix and damaging to the environment. If you see a sewer overflowing to the environment, call LexCall at 311 (or 859.425.CALL) to report it.



Sewer Overflow



Clogged Pipe



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For more information, log on to www.lexingtonky.gov/FOG or www.bgPRIDE.org/FOG.htm or call LexCall at 311 (859.425.CALL)

