

DON'T PUT FATS, OILS AND GREASE DOWN THE DRAIN!

**Fats, Oils and Grease can cause sewer back ups!
Put them in the trash where they belong!**

Fats, oils, and grease, also referred to as “FOG”, are by-products from restaurants and other food service establishments as well as residential homes. FOG is generated from the use of vegetable oils and animal fats in the preparation of food products. Typical operations that produce FOG include washing of dishes/pots/utensils, floor cleaning and equipment sanitation (collectively referred to as brown “grease”) and the disposal of used fryolator cooking oils (“Yellow Grease”).

FOG that is discharged into the sewer system will accumulate and cause blockages that can result in back-ups and overflows and FOG that enters the wastewater treatment facilities can foul treatment equipment and disrupt the treatment process.

The best way to handle used household cooking grease is to pour it from the pan while it is still somewhat warm into a container that you can freeze, preferably one that you can throw away because it is not accepted at your local recycling program. Wipe pan clean with a paper towel to remove as much of the grease or oil as possible.



This sewer manhole in downtown Newmarket was completely filled with grease.

Store the container in the freezer, which will keep the grease solid, and pull it out whenever you have fats, oils, and grease to dispose of. When the container is full, dump it into the trash.



Wipe FOG residue from pans or dishes with a paper towel before washing.



Pour FOG into a container. When full, throw it in the trash.



Place a strainer in the sink drain to catch food scrapes and other solids.



Don't pour FOG into your sink or toilet.



Don't let food scrapes and solids go down the drain.