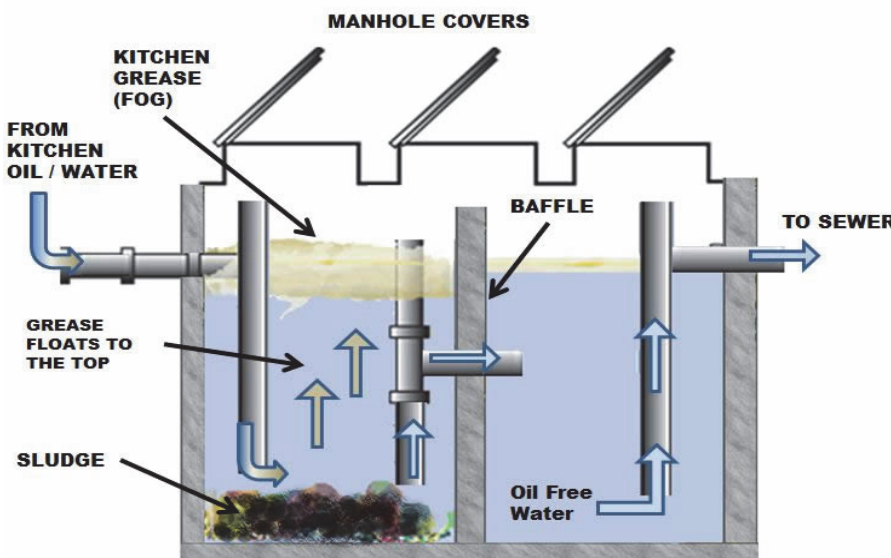




Fats, oils, and grease (F.O.G.) from food preparation can build up in sewer pipes and cause costly sewer blockages. When sewers become blocked, sewage can overflow onto streets and into buildings. This can damage your business, property, profits, reputation, and local waterways. You can avoid expensive clean-up costs, penalties and loss of business due to a sewer backup or overflow by properly disposing fats oils and grease.

You can prevent FOG by:

- Dry wipe all food wastes from dishware, cookware and work areas into the garbage.
- Place food scraps in the trash. Do not put vegetable or other foods wastes down the garbage disposal. The garbage disposal does not remove grease, it only breaks the foods wastes into smaller pieces. Even non greasy food can clog your sewer line.
- Use a sink strainer or drain screen to catch food scraps, preventing them from being washed down the drain.
- Collect cooking oil, poultry and meat fats. Render or dispose oils and fats collected in your waste container.
- Don't wash cooking oils and fats down the drain with hot water. It will cool and harden in your pipes or in the sewer down the line.
- Keep grease from going down floor drain by wiping up grease spills with absorbent materials.
- Install a grease trap or interceptor or properly maintain your grease trap or interceptor if you have one.



Keep your place of business and the environment clean.

Preserve your reputation as a safe food service operator.

Prevent FOG in your, and the City's, sewer pipes.

Avoid costly fines for non-compliance and the expense of clean-up.