

Keep **FOG** Out of Your Drain



Fats, oils and grease (FOG)



can be found in food scraps, meat fats, lard, oil, butter, sauces, salad dressings, marinades, and dairy products.



As you wash kitchenware, FOG can go down the drain and enter the sewer system. FOG can accumulate in pipes and, over time, can lead to blockages, odors or overflows in your home, neighborhood or street. Sewage overflows are a public health and safety concern, are expensive to clean up, and can affect our environment.



The City of Spokane spends approximately \$40,000 per year performing additional cleanups due to FOG in the sanitary sewer. FOG also increases treatment costs at Riverside Park Water Reclamation Facility due to its high Biochemical Oxygen Demand and associated suspended solids.

You can prevent fats, oils and grease (**FOG**) from entering the sewer system by following these practices:



SCRAPE LEFTOVER FOOD

Scrape leftover food debris in the garbage from kitchenware before washing. Place screens on sink drains to catch debris.



WIPE KITCHENWARE

Wipe all kitchenware with a disposable, dry paper towel and discard the paper towel into the garbage.



DISPOSE OF GREASE PROPERLY

Drain cooking grease into a sealable container. Make sure the grease is cool enough to safely pour into the container. Once the container is full and the grease is solidified, discard the sealed container in the garbage. If the container is not disposable, scrape the contents into the garbage and follow the cleaning suggestions above.



SPREAD THE WORD

Tell your friends and neighbors about how to prevent FOG.

