



FOG Prevention Tips for Businesses

Protect our environment and keep drains clear of Fat, Oil & Grease

Fat, oil, and grease (FOG) in sewer pipes can create severe pollution problems in our Township. FOG enters sewer pipes through restaurant, residential and commercial sink drains. Once in the sewer, FOG sticks to the pipe and thickens. FOG can build up and eventually block the entire pipe. Blockages in sewer pipes can send sewage backward – out of manholes into streets and rivers, or up floor drains in homes. These sewage overflows pollute the environment.

Impact of FOG

Preventing sewer backups from FOG blockages saves the Township money and protects the environment. When sewer pipes on private property back up, the homeowner is responsible for the cleanup. Restaurant owners and commercial businesses can help control the problem by properly disposing of fat, oil, and grease. Everyone is part of the solution.

Sources of FOG

Fat, oil, and grease are by-products of cooking found in:

- food scraps
- meat fats
- lard
- cooking oil
- butter, margarine or shortening

Keep Drains Clear

Follow These Tips:

- Train all employees to properly handle used fat, oil, and grease.
- Post 'No Grease' signs over the sink and floor drains.
- Dispose of all fat, oil, and grease in an appropriate recycling bin.
- Install a grease interceptor, grease trap, or oil/water separator that is sized to handle the grease or oil produced at your business.
- Have an approved grease and oil removal company regularly maintain your grease interceptor or oil/water separator. Keep records of when your equipment is cleaned.

Do Not:

- Pour fat, oil, or grease down drains or garbage disposals.
- Use hot water to rinse grease off cookware, utensils, dishes or surfaces.

Cleaning FOG build-up from sewers increases maintenance costs for everyone in the sewer system. Keep our environment clean and avoid unnecessary maintenance costs by keeping fat, oil, and grease out of our sewers.