

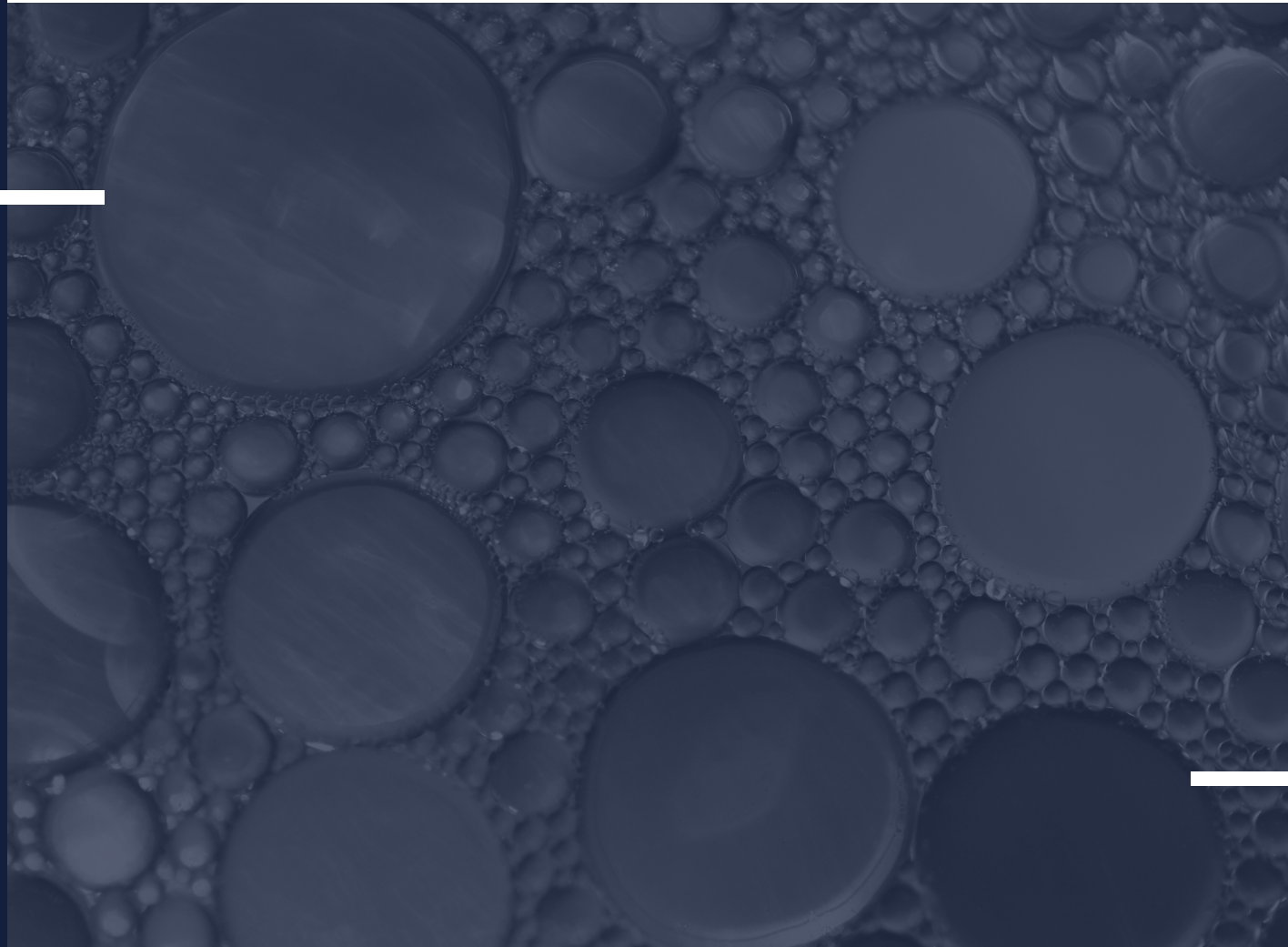
DEFINITION

FOG stands for fats, oils, and grease, which are typically found in kitchen settings, as lard, oil, butter, salad dressing, peanut butter, gravy, and more.

THE PROBLEM

**BUILD UP OF FOG IN
PUBLIC SEWAGE LINES CAN
COST MILLIONS OF
TAXPAYER DOLLARS.**

FOG: EXPLAINED



THE ROOT CAUSE

When cleaning up a meal, it's not uncommon to rinse plates and utensils of these kinds of remnants that can slip down the drain but never fully break down. Using soap and hot water may appear to get rid of it, but when cooled, it will actually collect and reform farther down the pipes, even if the sink has a garbage disposal connected to a grease trap.

ONCE DOWN THE DRAIN, THAT'S WHERE THE PROBLEM REALLY STARTS.

BE PART OF THE SOLUTION

PROPER DISPOSAL

Let cooking grease or oil cool and solidify. Transfer into a container and discard in regular garbage.

THE LAST BITS

Use paper towels to wipe residual grease or oil off of dishes, pots and pans before washing them.

BATHROOM SOLUTIONS

Only flush the 4P's: poop, pee, puke and (toilet) paper down the toilet. Wet wipes, even flushable ones, and personal hygiene products should be discarded of in the garbage. The mix of these products and grease can cause pipe blockages and fatbergs.

