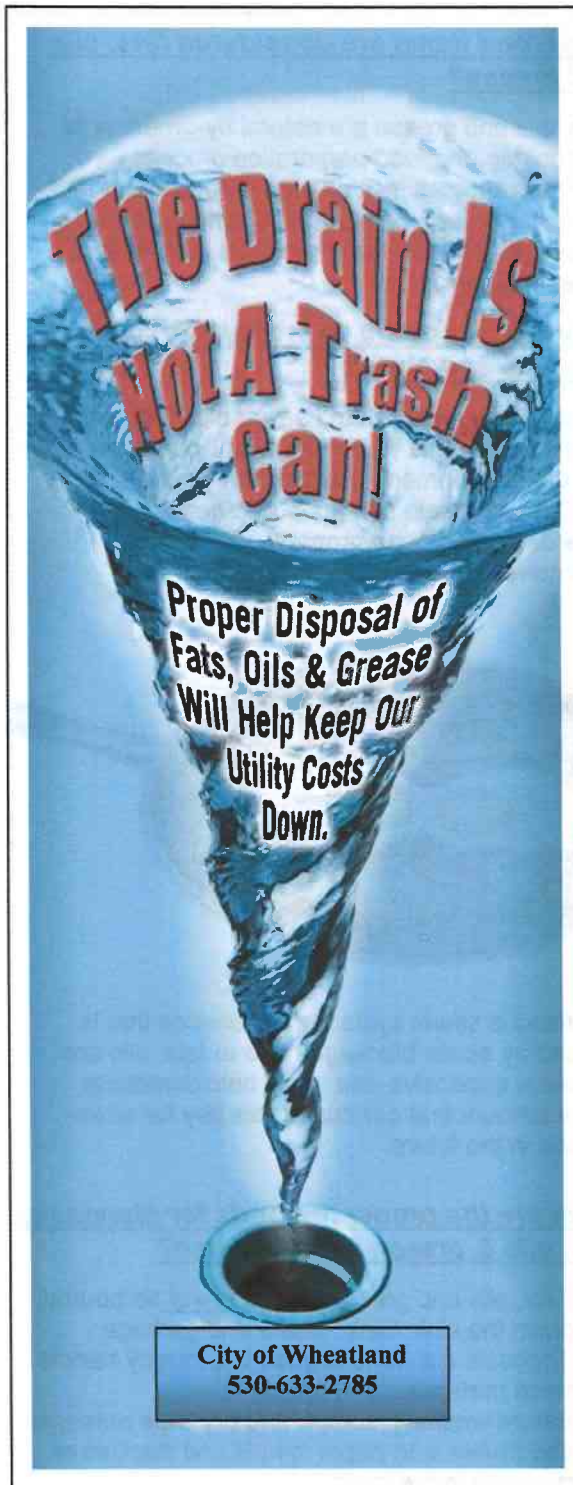


Cleaning FOG build-up from sewers increases maintenance costs for everyone in the sewer system. FOG can create sewer overflows. Keep our environment clean and avoid unnecessary maintenance costs by keeping fat, oil and grease out of our sewers.



CITY OF WHEATLAND

Fats, Oil, and Grease Prevention Program For Residents



Protect our environment and keep drains clear of Fats, Oil and Grease

WHEATLAND GREASE, OIL, & FATS CONTROL PROGRAM

What is the Fats, Oils & Grease (FOG) Control program?

The Fats, Oils and Grease (FOG) Control Program is designed to reduce the number of sewer pipe blockages and related overflows by educating residents about properly disposing of fats, oils and grease. With this pamphlet we hope to educate our users on the problems that FOGs can cause and what you can do to help eliminate partial or complete blockages in sewer piping for your home and in the city sewer pipes. Sewer system maintenance is required to deal with these blockages which raise the city's cost to maintain the sewer system and those costs are passed along in your utility rates. Did you know that approximately 80 % of grease-related sewer blockages and overflows originate in residential areas? All households play an important role in preventing neighborhood sewer system blockages.

How does this happen?

Too often, grease is washed into the plumbing system, usually through the kitchen sink. Grease sticks to the insides of the sewer pipes (both on your property and in the streets) and accumulates over time, which greatly restricts or completely blocks the flow of sewage causing sewer backups known as sanitary sewer overflows (SSOs). FOG build-up in sewer pipes (shown below) is costly to clean requiring local public works staff to go to the site and remove the blockage



What food items are considered fats, oils and grease?

Fats, oils and grease are natural by-products of the cooking and food preparation process. Common sources include food scraps, meat fats, cooking oils, lard, baked goods, salad dressings, sauces, marinades, dairy products, shortening, butter and margarine.

Why is it important to properly dispose of fats, oils and grease?

Preventing grease-related sewer blockages and overflows benefits your home, your pocketbook and the environment. Sanitary sewer overflows (SSOs) can create serious public health hazards and damage property, which is expensive and unpleasant to clean up.



Continuous sewer system maintenance that is caused by sewer blockages due to fats, oils and grease is expensive and could help contribute to the amount that our customers pay for sewer service in the future.

What are the proper methods for disposing fats, oils & grease in the kitchen?

- Fats, oils and grease should never be poured down the sink. Sink drains and garbage disposals are not designed to properly handle these materials.
- Before washing, scrape and dry wipe pots, pan and dishes with paper towels and dispose of materials in the trash.

- Allow grease to cool or freeze in the container before throwing it in the trash.
- Use sink strainers to catch food items and then empty the strainer into the trash.
- Use your garbage disposal sparingly. If you can scrape it from your plate into the garbage don't grind it down your garbage disposal.
- Mix liquid vegetable oil with an absorbent material such as cat litter or coffee grounds in a sealable container before throwing it in the trash.
- Keep drains clean by pouring a ½ cup of baking soda down the drain followed by ½ cup of vinegar. Wait 10 to 15 minutes and then rinse with hot water.

FOG Affects Everyone

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

Negative Effects of FOG:

- Attracts insects and rodents
- Property damage from sewage backups that is not always covered by insurance.
- Sewage overflows in streets or rivers.
- Expensive and unpleasant cleanup.
- Higher operation and maintenance cost for local sewer departments and residents.