



# FOG

FATS | OILS | GREASE

*Dispose of Fats, Oils and Grease Properly*

## CLOGS ARE A PAIN IN THE DRAIN



### FOG ITEMS FOR DISPOSAL

Cooking Oils, Salad Dressings, Sauces, Grease, Food Waste, Ice Cream, Butter, and Yogurts



### PROPER DISPOSAL

Collect FOG in containers or scrape food and dispose in the trash. Recycle used cooking oil at designated recycling centers.



### COMMON DO'S + DON'TS

- ✓ Never pour FOG down the sink, toilet or garbage disposal.
- ✓ Scrape food and wipe grease with paper towels.
- ✓ Empty containers before they are full to avoid accidental spills.
- ✓ Perform routine maintenance of any GRD (Grease Removal Devices) to ensure proper operation.
- ✗ Rain can wash FOG into storm drains so don't leave it outside.
- ✗ Don't try washing FOG with hot water – it can solidify down the drain.
- ✗ Don't break up FOG clogs with harsh chemicals.
- ✗ Food grinders should not be used because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.



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