

# DEFEND YOUR DRAIN

## PREVENT FATS, OIL AND GREASE FROM CLOGGING OUR SEWERS



Disposing of fats, oil and grease (FOG) is one of the dirtier parts of running a restaurant or other food service establishment. From scraping the griddle to emptying grease traps, FOG byproducts require proper care and handling to avoid expensive business disruptions. FOG sticks to the inside of sewer pipes, building up until it eventually clogs them, causing sewer blockages that damage pipes, waste money and pollute the environment.



Everything you put down the drain makes its way to the sewer system. Sewage flows through a network of pipes before reaching its ultimate destination, the Great Lakes Water Authority's Water Resources Recovery Facility.

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### KEEP DRAINS CLEAR

1. Dispose of all fats, oil and grease in an appropriate recycling bin.
2. Train all employees to properly handle used fats, oil and grease.
3. Use vinegar and warm water or commercial products to dissolve grease in drains.
4. Install a grease interceptor, grease trap, or oil/water separator that is sized to handle the grease or oil produced at your business.
5. 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.

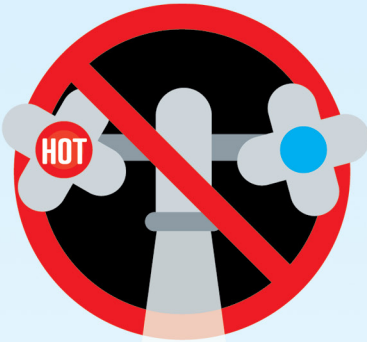


# PREVENT FATS, OIL AND GREASE FROM CLOGGING OUR SEWERS



## DO NOT

Pour fats, oil or grease down drains or garbage disposals.



## DO NOT

Use hot water to rinse grease off cookware, utensils, dishes or surfaces.



## DO NOT

Use chemicals and additives that claim to dissolve grease. Some additives simply push the grease farther down the pipe.

## FOG FACTS

A sewer backup isn't just messy; it's a financial drain and a health hazard. When sewer pipes back up, the building owner is responsible for the cleanup. Sewer repair fees and cleanup costs can be much greater than a hauler's service fees.

FOG build-up in sewer pipes farther down the system must be cleaned by your community's public works staff, increasing operation and maintenance costs for you and everyone else in our sewer system.

Fats, oil and grease combine with "flushable" wipes and other materials in the sewer system, creating blockages known as fatbergs. These fatbergs can wreak havoc across the region, clogging sewer pipes and burning up expensive pump motors, needed to move sewage to the Water Resources Recovery Facility.

In 2018, workers in Macomb County removed a 19-ton, 100-foot fatberg, a deposit of fat and grease, mixed with wipes. The process cost about \$100,000. Across the country, FOG clogs cost the United States an extra \$25 billion tax dollars a year.



## FATS, OIL AND GREASE ARE FOUND IN:

- Food scraps
- Meat fats
- Lard
- Cooking oil
- Butter, margarine and shortening
- Dressings and sauces
- Dairy products



Member Outreach