

Keep your drains clean and pristine by properly disposing of fats, oils and grease!

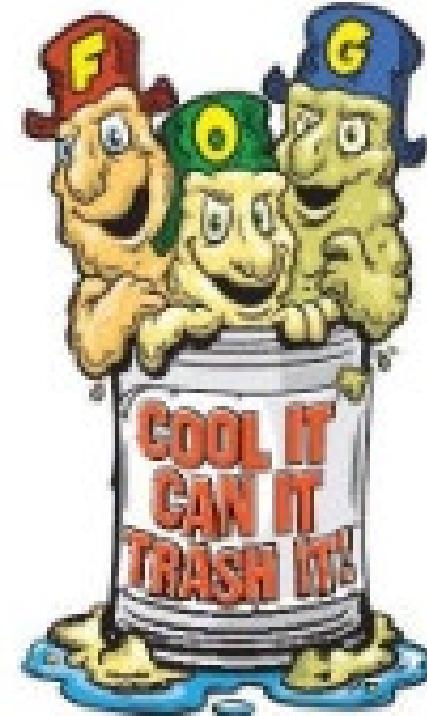


The Dangers of FOG (Fats, Oils and Grease)

If not handled properly, FOG can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common accumulations comes from your daily dish washing process. Overtime, buildup can plug your pipes and can even cause a sewer backup into your residence or place of business. As you can imagine, this can lead to some costly repairs as well.

Best Management Practices for Maintaining your Drains and Proper Waste Disposal

- Wipe grease out of pots, pans and plates with paper towel prior to washing.
- Use strainers in sink drains to catch food scraps and other solids when washing, and empty the contents from the strainer into the trash.
- If you are operating a business, make sure your employees are knowledgeable on proper disposal methods.
- If you have floor mats, grills or other larger equipment that gets a grease buildup, be sure to clean this in your MOP sink so the waste water goes directly to a grease control device, or hire a contractor to clean this equipment on a routine basis.
- If you are needing to store any FOG before disposal, make sure it is in a leak-proof container. If these containers are stored outside, they should be stored away from any nearby storm drain.
- Have a plan and materials in place when a spill of FOG could happen outside of your home or business.



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