

Fats, oils and grease

are a major cause of sewer line blockages. When FOG enters the drain it continues to the sewer system. It joins with other



waste, sticks to pipes and causes clogs. These clogs can block the sewer lines and result in raw sewage to enter your home, street or stream, killing animals and spreading

disease and overall affecting the quality of our water. Cleaning up the overflow of wastewater is labor intensive and costly. These costs could eventually end up reflected on sewer customers' bills in the form of higher sewer rates.



Here's how you can help prevent sewer backups:

Don't:

- ✗ Pour grease down drains (kitchen or bathroom to include tubs and toilets)
- ✗ Put food scraps down drains
- ✗ Run water over dishes or pans to wash oil or grease down the drain
- ✗ Rinse off oil or grease with hot water
- ✗ Depend on heavy-duty drain cleaners to fix a grease clog (These cleaners do NOT melt the grease. Grease will re-solidify inside the sewer lines and cause blockages.)

COOL IT - CAN IT - TRASH IT

Do:

- ✓ Pour cooled grease into a covered disposable container & put it into the garbage. (Empty plastic containers from butter, cheese and other foods works well.)
- ✓ Soak up remaining fats, oils and grease with paper towels and dispose with your trash.
- ✓ Before you wash dishes, scrape meats and food with fat and grease into the trash.
- ✓ Put baskets or strainers in sink drains to catch food scraps and other solids, and empty the drain basket or strainer into the trash.
- ✓ Only use garbage disposals for fruits, vegetables, and organic waste.



Did You Know?

- **74%** of people are aware of proper FOG disposal methods
- **42%** of people dispose of FOG improperly

More ways you can help

- Use environmentally safe cleaning products
- If you generate large amounts of used cooking oil, reuse or recycle it! Check the phone book for recyclers or rendering companies.
- Start a compost pile with your vegetable and fruit scraps (not meat).

Types of FOG: (Fats, Oils, & Grease)

Solid at Room Temperature:



- Butter, Shortening, Margarine
- Peanut Butter
- Meat Trimmings
- Uncooked Poultry Skin
- Dairy: Cheeses, Milk, Cream, Sour Cream, Ice Cream

Liquid at Room Temperature:



- Vegetable Oil
- Canola Oil
- Olive Oil
- Corn Oil
- Salad Dressings
- Cooking Oils

Turns to liquid during cooking but solidifies when cooled:



- Gravy
- Mayonnaise
- Melted Meat Fat
- Bacon & Sausage
- Boiled Poultry Skin
- Salad Dressing



Per Cumberland County Public Utilities Division's Water and Sewer Ordinance *it is illegal to dump anything in the sewer system:*

Article II, Section 16, Item 6

Discharge or cause to be discharged any pollutant or wastewater into the Publicly Owned Treatment Works (POTW), directly or indirectly, which will interfere with the operation and/or performance of the POTW or cause pass through. These general prohibitions apply to all users of the POTW whether or not the user is a Significant Industrial User or subject to National Categorical Pretreatment Standards or any other National, State or Local pretreatment standards or requirements.



CUMBERLAND
COUNTY
NORTH CAROLINA

For more information,
you can visit our website at
http://www.co.cumberland.nc.us/public_utilities.aspx
or call 678-7682

Don't CLOG With FOG!

Help Keep Our Water System Clean!

(Fats, Oils, & Grease)



Keep Fats, Oils and Grease out of our sewer lines and storm drains.