

STOP THE CLOG, FIGHT FOG

WHAT IS FOG?

FOG refers to fats, oils, and grease left over during food preparation and kitchen cleanup. Some common sources of FOG include:

- Meat fats
- Food scraps
- Lard/shortening
- Baking goods
- Butter/margarine
- Cooking oil
- Sauces
- Dairy products
- Salad dressings



WHY DO CLOGS HAPPEN?

When poured down the drain, FOG can build up in your pipes. This can cause significant problems in the sanitary sewer system and at wastewater treatment plants.

Clogs can be caused by improper disposal of fats, oils, and grease. A partial or total blockage can cause floor drains, sinks, and dishwashers to back up or not work properly.

To help prevent these clogs, dispose of FOG properly by following the simple tips below.



DO:

- Place cooled oil and grease into trash bins or covered containers.
- Scrape food scraps into trash bins.
- Use a paper towel to wipe off visible fats, oils, and grease from dishes and cookware into trash bins.
- Install a screen in the sink to collect food scraps.
- Encourage family, friends, and neighbors to help keep fats, oils, and grease out of the sewer system.



DO NOT:

- Do not pour oil or grease down the drain.
- Do not put food scraps down the drain.
- Do not pour liquid foods down the drain.
- Do not run water over greasy dishes, pans, or fryers.
- Do not use chemicals to remove grease clogs, since they can damage the piping system.
- Do not rely on the garbage disposal to get rid of grease.



This material is based upon work supported by the Department of Energy and the Michigan Department of Environment, Great Lakes, and Energy under Award Number EE00008653 as part of the Catalyst Communities program. Find this document and more about the CLC Fellowship that supported this project at graham.umich.edu/clcf.

References:

<https://www.washtenaw.org/1567/Fats-Oils-Grease-FOG>
<https://www3.erie.gov/dsm/sites/www3.erie.gov.dsm/files/2021-07/fogbrochureresidential.pdf>



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**For more information on FOG,
please contact:**

Ingham County's Environmental
Health Line
(517) 887-4312



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STOP THE CLOG



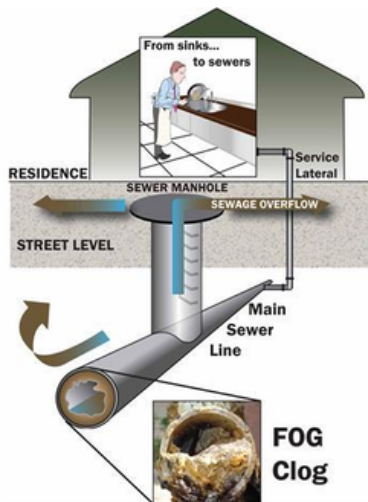
FIGHT FOG

Why Do Clogs Happen?

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Clogs can be caused by improper disposal of fats, oils, and grease. A partial or total blockage can cause floor drains, sinks, and dishwashers to back up or not work properly.

To help prevent these clogs, dispose of FOG properly by following the simple tips in this brochure.



DO

- Place cooled oil and grease into trash bins or covered containers.
- Scrape food scraps into trash bins.
- Use a paper towel to wipe off visible fats, oils, and grease from dishes and cookware into trash bins.
- Install a screen in the sink to collect food scraps.
- Encourage family, friends, and neighbors to help keep fats, oils, and grease out of the sewer system.



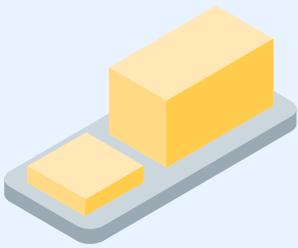
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- Do not rely on the garbage disposal to get rid of grease.



KNOW YOUR FOG

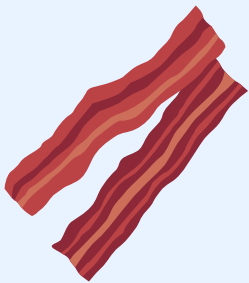
When we wash fats, oils, and grease (FOG) down the drain, they build up in pipes and create blockages that contribute to backups and sanitary sewer overflows.



FATS are solid at room temperature. Fats include butter, shortening, margarine, peanut butter, meat trimmings, uncooked poultry skin, cheese, milk, cream, sour cream, and ice cream.



OILS are liquid at room temperature. Oils include vegetable oil, canola oil, olive oil, corn oil, salad dressings, and cooking oils.



GREASE is liquid during cooking and solidified when cooled. Grease includes gravy, mayonnaise, melted meat fat, bacon, sausage, boiled poultry skin, and salad dressings.

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Reference: <https://www.gardencity-ga.gov/city-government/water-operations/fats-oils-and-grease-and-thier-impact-on-your-system>

A FOG-Free Holiday Season

Keep fats, oils, and grease out of the sewer.

As we prepare for the holiday season, the City of Lansing wants to remind residents to properly dispose of fats, oils, and grease (FOG).

FOG residue from turkey, gravy, and other classic holiday dishes accumulate in our sewer pipes and can cause backups, usually through kitchen and bathroom drains. These blockages can result in sanitary sewer overflows, which pollute our streets and streams.

To keep our wastewater flowing, make sure you dispose of FOG properly in a trash can.

Instead of pouring FOG from pots and pans down drains, pour it into a glass jar or coffee can to then dispose of in the trash can once it has cooled. Prior to washing pots, pans, and dishes, wipe away all FOG and dispose of FOG-laden paper towels in the trash can.

