



Waterford Township Department of Public Works



Fats, Oil, and Grease (FOG)

Questions and Answers

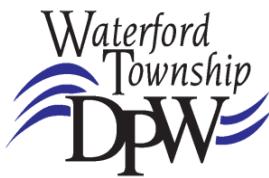
Q: What is FOG?

A: FOG refers to fats, oil, and grease, which are by-products of food preparation, cooking and baking. While they may add extra flavor to your food, if they are poured down the drain, they can interfere with the sewer system by forming clogs and blockages that lead to sewer back ups.

Q: Doesn't using soap or the garbage disposal take care of FOG?

A: FOG does not mix with water, and detergents used to “wash it down the drain” typically separate from FOG after sometime, which means that it ends up clinging to the pipes, restricting the flow of wastewater. The garbage disposal just chops up the bits of food you put into it, basically moving the problem downstream. The bottom line is that using soap or the disposal is not the solution to reducing FOG.





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Q: But if I don't have a sewer back up, does FOG really affect me?

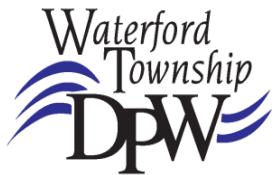
A: Yes! If you are within Waterford Township, then you should have interest in the reliability and condition of the sewer system. Even if you never experienced a sewer back up, the rates you pay on your bill fund the maintenance, repair, and replacement of our system. Plus if there is a sanitary sewer overflow (SSO) that gets into a waterway, Waterford Township could be fined and have to pay other clean up costs as well. There is also the potential for ecological damage to the waterways that contribute to the quality of life for all residents.



Q: What should I do with leftover oil or grease?

A: You can pour used oil back into its original container (or another container with a top) once it has cooled and then put it in the trash can.





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Q: How do I know what foods are sources of FOG?

A: Sources of FOG are food scraps, meat trimmings, poultry skin, the “skim” from soups and gravies, cooking oils, lard and shortening, salad dressings, sauces and marinades, dairy products (including ice cream), and butter and margarine. And if you use your garbage disposal to dump coffee grounds, eggshells, or other items down the drain this will accelerate FOG related clogs since it provides extra surfaces for everything to stick to.



Q: What about restaurants? They generate more grease than residents do

A: It is true that restaurants and food service establishments (FSEs) generate more grease than residents. However, they must comply with the Waterford Township's Ordinance Code which lays out the steps they have to follow to keep as much FOG as possible out of the sewer system. This includes having onsite grease traps that must be cleaned and inspected on a regular basis; they are also required to keep records on hand showing their maintenance practices. The Department of Public Works employs two full-time inspectors who ensure that FSEs in the Township are in compliance with the FOG ordinance.



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Q: What happens to the grease from restaurants and FSEs?

A: Grease haulers licensed by the state pump the grease from traps and dispose of it properly. Some types of oil and greases can be recycled and used in an assortment of everyday products such as pet food, cosmetics, skin care products, soap, and more.

Q: What can I do to help clear up FOG?

A: Being a part of the solution is as easy as following some standard practices around the kitchen.

<u>DONT'S</u>	<u>DO's</u>
<ul style="list-style-type: none">- Wash food scraps (solid or liquid) down the drain, dump them in the toilet, or grind them up in the garbage disposal- Wash contents of soaking pots and pans down the drain- Use water to "pre-wash" plates- Pour used oil down the drain- Pour hot grease (including poultry skimming) down the drain- Pour grease down the storm drain.- Mesh drain screens, paper towels and original oil containers are good tools for fighting FOG	<ul style="list-style-type: none">-Use mesh drain strainers to catch solid food scraps for disposal in a trash can-Pour liquid food scraps, e.g. sauces, milkshakes, into a container and place in the trash can-Scrape plates over the trash can or dry wipe with a paper towel-Pour used oil into a container with a top (the original if available) so it can be reused, recycled, or placed in the trash can for disposal-Pour cooled grease into a grease can or other container for disposal and/or absorb with paper towels or newspaper-Pour cooled grease into a container, seal it and place it in the trash.- Reporting any illegal dumping or spills