



PROBLEMS CAUSED BY GREASE

- Clogged drains and toilets
- Sewage backups into your home or business
- Sewer overflows into local parks, yards, parking lots and streets
- Unpleasant odors
- Potential contact with bacteria and viruses that can cause serious illness
- Expensive cleanup, repair, and replacement of damaged property (often paid by the property owner)
- Higher operating and maintenance costs to the municipality, potentially resulting in higher sewer bills for you

SIMPLE THINGS YOU CAN DO TO HELP:

- Wipe food scraps and oils from cookware and dishes before washing. Dishwashing detergents only temporarily dissolve grease.
- Use a strainer in your sink to catch grease and food scraps so you can empty in the trash instead of rinsing down the drain.
- Carefully collect hot grease in a metal coffee can, let it cool, and dispose properly.

DID YOU KNOW?

**COOKING GREASE
IS ONE OF THE
MAIN CAUSES OF
RESIDENTIAL
SEWER OVERFLOWS**



A metal coffee can or empty soup can make excellent grease collectors. Line your can with disposable heat resistant oven-bags. Throw the liners away after the grease cools and re-use your can.

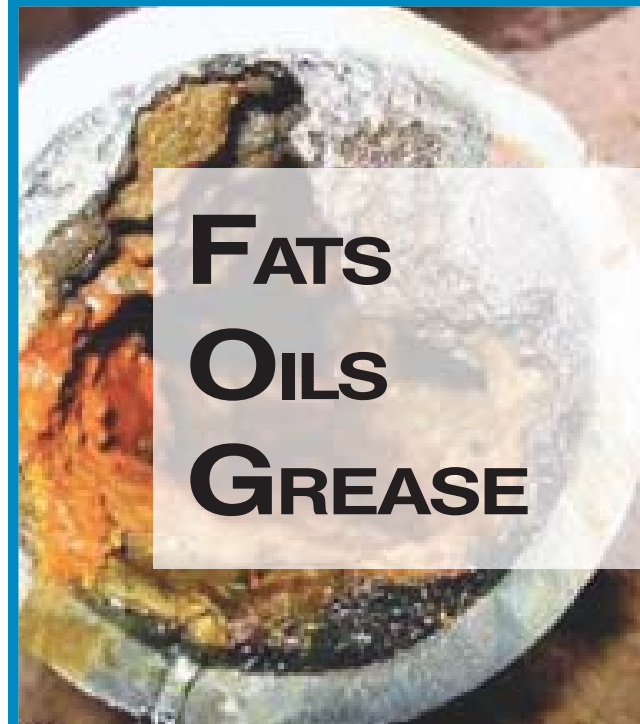
HEALTH AND SAFETY

If you have a sewer backup, avoid direct contact. If you come in contact with the backup, wash thoroughly with soap and water, and contact your Healthcare Provider with further concerns regarding contamination and your health.

Always wash your hands before preparing or eating food, after using the bathroom, and after touching objects exposed to a backup.



City of St. Clair Shores
Department of Public Works and Water
19700 Pleasant Drive
St. Clair Shores, MI 48080
P: 586.445.5363



**FATS
OILS
GREASE**

Property Owner's
Preventative Maintenance Guide

Maintenance Tips for Reducing Basement Backups



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Fats, oils, and grease (FOG) are often generated during cooking and food preparation in restaurants and homes. When dishes and equipment are cleaned, the FOG materials are washed down the drain where they cool and separate from the dishwater. The separated FOG gradually accumulates in private sewer lines, sewer pipes, and other sewage collection and treatment structures.



Accumulated FOG creates blockages in private sewer lines and sewer pipes, causing serious problems, including sewer back-ups into homes and businesses. FOG blockages can also lead to sewage overflows onto streets and parking lots, and interfere with sewage treatment processes at the wastewater treatment plant.

WAYS TO PREVENT FOG AT HOME

- Do NOT scrape grease and other food scraps from cookware and dishes into any sink, toilet or drain.
- Do NOT rely on your garbage disposal for getting rid of grease. It only breaks the grease into smaller pieces.
- Never pour grease down the sink, toilet, or any drain.
- Running hot water after pouring grease down the drain doesn't work. The grease will eventually cool, congeal and coat your pipes.



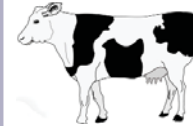
It is important to **can, cool, and dispose** of grease safely in the trash.



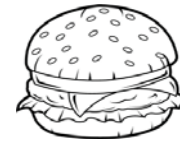
COMMON PLACES FOG IS HIDING IN YOUR KITCHEN



Mayonnaise, Salad Dressings, Cooking Oils, Gravy and Sauces



Butter, Lard, Shortening, Ice Cream, Sour Cream and other Dairy Products



Fats and oils from cooking meat, Fried Foods, Food Scraps and Baked Goods

When you pour cooking grease down the drain, it will build up and may block your pipes causing unpleasant odors or problematic sewage backups in your home or business. It can also clog internal drain pipes and sewer lines.

GREASE IS THE #1 CAUSE OF SEWER OVERFLOWS, WHICH IS A THREAT TO OUR HEALTH, HOMES AND THE ENVIRONMENT.

By taking simple steps to properly dispose of FOG in your home and business, you can greatly decrease the risk of a backup or overflow.