

COMPANY
SERVICES

Cliff Septic 509-837-4060 Cost

\$250



Caption describing picture or graphic.



*City of
Mattawa*

**Fats,
Oils
& Grease**



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FATS, OIL & GREASE

WHAT IS FOG?

Fog refers to Fats, Oils, and Grease from food preparation, food service, and kitchen clean up, it is generated in most types of restaurants and food services establishments.



Caption describing picture or graphic.

WHY IS FOG A PROBLEM?

When poured down the drain, FOG can build up in pipes, pumps, and equipment, causing significant problems in the community sewer collection system and the wastewater treatment plant. Problems include sewer line blockages that can lead to sewer overflows and spills that cause environmental and health hazards.

Sewer Blockage Formation



The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.

WHAT SHOULD I DO?

DO

- Put oil and grease in covered collection containers.
- Scrape food scraps from dishes into trashcans and garbage bags and dispose of properly. Avoid using the garbage disposal for this type of clean up.
- Remove oil and grease from dishes, pans, fryers and griddles. Cool first before skimming, scraping or wiping off excess grease.



- Prewash dishes and pans with cold water before putting them in the dishwasher.
- Cover kitchen sink with a catch basket and empty into garbage can as needed.

DON'T

- Pour oil and grease down the drain.
- Put food scraps down the drain.
- Run water over dishes, pans, fryers and griddles to wash oil and grease down the drain.
- Rinse off oil and grease with hot water.
- DO NOT pour boiling hot water down the sink to try to dissolve fat

