

There's an evil FOG lurking in the pipes beneath you. **Fats, Oils, and Grease** (aka FOG) collects in pipes and clogs them.



Pouring used cooking oil, grease and fat down the drain helps FOG clog drains, overflow sewers, and flood your home or business.



Why should I care about FOG?

Residential households contribute greatly to the build-up of FOG in the sewer lines because of the amount of grease washed into the plumbing system, usually through the kitchen sink. The results can be: **raw sewage overflowing in your home** or your neighbor's home; an **expensive and unpleasant cleanup**; raw sewage flowing into parks, yards, and street; Potential contact with **disease causing organisms**; and an increase in operation and maintenance costs for Springfield, leading to higher sewer bills for customers.

Homeowners can help defeat FOG by following the tips in this [video](#). The simple steps below also show what homeowners can do.

DO!

Put oil and grease in covered collection containers and put in garbage when full.



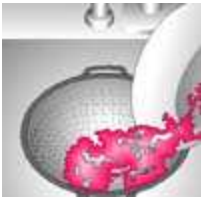
Scrape food scraps from dishes into trash can and garbage bags and dispose of properly. Avoid using garbage disposal.



Remove oil and grease from dishes, pans, fryers and griddles. Cool first before you skim, scrape, or wipe off excess grease.



Prewash dishes and pans with cold water before putting them in the dishwasher.



Cover kitchen sink with catch basket and empty into garbage can as needed.



Cover floor drain with fine screen and empty into garbage can as needed.

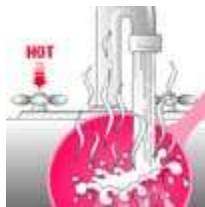
DON'T!



Don't pour oil or grease down the drain or any city stormdrain.



Don't put food scraps down the drain.



Don't rinse off oil and grease with hot water. Don't run water over dishes, pans, fryers, and griddles to wash oil and hot grease down the drain.

Adapted with permission from City of Dallas, Texas.

Information for auto repair businesses, machine shops, restaurants, and other large producers of waste oil and grease

Chapter 916 of City Code prohibits discharges of any water or wastes containing fats, waxes, greases, or oils, whether emulsified or not, in excess of 100 mg/L. Violation of Chapter 916 may lead to fines up to \$5000.

Avoid fines! Inspect your grease trap regularly and have it pumped out as needed. Restaurants, in particular, should ensure that all their traps are cleaned. Often restaurants have a small trap beneath the kitchen sink and another large trap outside the building.

[Video of proper kitchen grease trap maintenance](#)

[Video of proper exterior grease trap maintenance](#)

[Ohio EPA offers compliance assistance "to help small businesses understand and comply with the environmental regulations that apply to them." The services of the office are free, non-regulatory and available to small businesses with fewer than 100 employees.](#)

For more information on reducing FOG, please contact Springfield's Stormwater Coordinator, 937-324-7739.