



WHAT IS FOG? Fats, Oils, and Greases are a byproduct of food processing and preparation. Examples of FOG are cooking oil, butter, lard, shortening, margarine, gravy, meats, sour cream, mayonnaise, and whale fat or oil.



**GREASE IS ONE OF THE LEADING CAUSES OF SEWER OVERFLOWS!
NEVER POUR GREASE DOWN ANY DRAIN!**



TELL YOUR FRIENDS AND FAMILY ABOUT FOG AND THE PROBLEMS IT CAUSES AND HOW TO KEEP IT OUT OF THE SEWER SYSTEM.

CALL 852-6166 IF YOU HAVE ANY QUESTIONS.

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BUECI.ORG

BARROW UTILITIES AND ELECTRIC COOPERATIVE, INC. URGES YOU TO
CEASE THE GREASE!

DO YOUR PART, PROTECT OUR ENVIRONMENT FROM

**FATS
OILS &
GREASE**

OUR DILEMMA

THE PROPER DISPOSAL of used FOG is to place it in a collection container and dispose of it in the dumpster.

DISPOSABLE ITEMS THAT SHOULD NOT BE FLUSHED

down the toilet drain even if they are labeled disposable. Studies have shown the listed items below are not disposable.

- Any type of cleaning wipes
- Baby Wipes
- Diapers of any kind
- Paper Towels
- Tampons
- Tissue Paper



DO NOT EVER DISPOSE DOWN THE SINK DRAIN OR TOILET!

The following products are explosive and could create a very dangerous situation for the community.

- Gasoline
- Kerosene
- Diesel Fuel
- Automotive Cleaning Solvents
- Automotive Oils, Lubricants, Hydraulic Fluids, and Automatic Transmission Fluid
- Antifreeze
- Brake Fluid



The Discharge of FOG into the Barrow Utilidor Wastewater Collection System and the Wastewater Treatment Plant is an important environmental and public health issue. FOG will solidify and build up in the sewer lines over time causing clogs in the pipes. Attempts to keep the sewer collection system flowing is a very costly and time consuming effort. Eventually, the pipes can become blocked completely, leading to overflows of raw sewage into the utility manholes, service barrels and into your homes.

The Barrow Utilidor Sewer Collection System is currently experiencing blockages each year. The blockages occur primarily in areas where restaurants are present, but also can be caused by other business establishments and residential homes. Several of the blockages have caused sewage to overflow into buildings, and into homes. Barrow Utilities and Electric Coop., Inc. is focusing on areas of continuous problems with blockages.

PLEASE DO NOT PUT FOG DOWN THE DRAINS!

The easiest way to solve FOG problems and help prevent overflows of raw sewage is to keep this material out of the sewer system in the first place. There are several ways to accomplish this.

- **NEVER POUR FOG** down the sink drains or into the toilets.
- **SCRAPE GREASE** and food scraps from trays, plates, pots, pans, utensils, grills and cooking surfaces into grease collection containers or directly into the trash for disposal
- **ALWAYS MAKE SURE** you have allowed adequate time for the grease and oils to cool before placing in the trash or grease collection container.
- **DO NOT USE YOUR GARBAGE DISPOSAL** to grind up greasy food waste. It should only be used for non-greasy items like fruits and vegetables.

RESTAURANTS have the biggest impact on the sewer collection system. All food service facilities should be aware of the importance and proper maintenance of grease removal devices.

TIPS FOR MANAGING FOG

- **STRAIN OR FILTER OIL** in deep fryers to extend the life of the cooking oil.
- **CONTROL THE TEMPERATURE** of the deep fryers to prevent the oil from scorching and extend its life.
- **RECYCLE COOKING OIL** and leftover grease into the proper storage containers.
- **INSTRUCT STAFF** to be conservative about the use of FOG in food preparation.
- **DON'T USE YOUR GARBAGE DISPOSAL** to grind up food waste that contains grease or fats.
- **USE DRY CLEANUP METHODS** to reduce water consumption and save money. Remove food waste from pans by scraping, wiping or sweeping before using wet methods with water. Use rubber scrapers to remove FOG from cook ware.
- **USE ABSORBENT PAPER** to soak up FOG under fryer baskets.
- **USE PAPER TOWELS** to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in drains when washed.
- **MINIMIZE THE USE OF DISH SOAP** in dishwashing operations. Dish soap emulsifies FOG and enables it to pass through a grease interceptor, and will later coagulate in the sewer lines.
- **MAINTAIN YOUR GREASE TRAP.** Restaurants should have a grease trap installed in the kitchen. In order to keep your grease trap working properly, you will need to have your grease trap cleaned periodically, according to the manufacturer's specifications.