

## FOG Myths

**Myth:** Pour hot water and detergent or degreasers into the drain to dissolve oil or grease.

**Fact:** Hot water pushes oil or grease deep into the sewer pipe where it cools and coats the inside of the pipe and eventually creates clogs.

**Myth:** Storm drains and catch basins are for disposal of dirty water, debris, etc.

**Fact:** Outside drains are built to direct storm water runoff to the nearest creek or wetland. Using them for any other purpose is a violation of the Federal Clean Water Act and Rochester City Ordinance 146A.

**Myth:** If the sewers back up, the City will fix it.

**Fact:** Owners are responsible for the sewers on their property. If they damage or back up the public sanitary sewer or drainage systems, they must pay for cleanup and repair and may be subject to fines and penalties.



Water Reclamation  
Plant

First Class City, First Class Service



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## Fats, Oil and Grease Program

RESIDENTIAL INFORMATION

FOG CONTROL PRACTICES

## What is FOG?

Fats, oil and grease, also referred to as “FOG”, are by-products from cooking with items such as:

- meat fats
- lard/shortening
- cooking oil
- butter/margarine
- food scraps
- salad dressings
- sauces
- dairy products

Any of these have the potential to enter the sanitary sewer system from residential homes during food preparation, cooking, and clean up.



## Why do clogs occur?

When fats, oil, and grease are disposed of down the drain, they solidify and build up in the pipes. Blockages from FOG can cause back-ups in kitchens or basements, or can lead to sanitary sewer overflows. These back-ups and overflows are health risks and can cause unpleasant odors.



## FOG DO

- Place warm oil and grease into a container, such as an old coffee mug or tin can, for cooling.
- Place cooled oil and grease into trash bins or covered collection containers.
- Scrape food scraps into trash bins.
- Manually wipe or scrape off all visible fats, oils, grease, and food residue from dishes and cookware into trash bins.
- Use a strainer in the sink to collect excess food particles.
- Encourage neighbors to help keep fats, oils, and grease out of



## FOG DON'T

- Don't pour oil or grease down the drain.
- Don't put food scraps down the drain.
- Don't pour liquid foods down the drain.
- Don't run water over greasy dishes, pans, or fryers prior to scraping grease into the trash.
- Don't use chemicals to remove grease clogs; they can damage the piping system.
- Don't rely on a garbage disposal to get rid of grease. Remove food scraps and grease before they enter the sink.