



FATS, OILS & GREASE



Public Announcement: Fats, Oil & Grease (FOG)
Supported by: American Water JBLM Military Services Group
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American Water JBLM Military Services Group regulates the introduction of Fats, Oils and Grease (FOG) into the JBLM sanitary sewer collection system. Many of these products are introduced into the system through residential households and commercial kitchens that do not follow simple steps and practices to eliminate them from the system. Please be aware of the effective actions you, as a resident and/or business, should follow regarding FOG. Also remember rags/wipes, even those that are labeled as flushable, can clog your sewer pipes. The actions you take today will prevent clogged sewer lines and sanitary sewer overflows tomorrow.

Follow these DO's and DON'Ts for FOG-free sewer pipes. **You're part of the SOLUTION to prevent FOG clogs!**

DO

Pour cooled FOG into their original container or another sealable container like a soup can. Once solidified, place the container in the trash. If you have a lot of FOG, mix it with kitty litter and dispose of it in a trash bag. Examples: meat fats, lard, cooking oil, shortening, butter and margarine.

Scrape all fatty and greasy food scraps into the trash before washing your dishes. Any excess grease can be absorbed with a paper towel and tossed into the garbage. Examples: baking goods, dairy products, food scraps, Sauces.

Use a sink strainer while rinsing dishes to catch any remaining fatty food items or other trimmings.

DON'T

Put FOG down the drain.

Use hot water and soap to "dissolve" FOG and wash it down the drain. The FOG will harden when cooled.

Use your garbage disposal to wash fatty and greasy food scraps away. Meat scraps and other fatty items tossed down the drain can clog sewer pipes.

Put eggshells down your drain or disposal. The shells mix with FOG to create a plaster-like substance that blocks sewer pipes.

We are all affected by how we care for our environment. Being good environmental stewards and preventing sewer overflows helps every person to live in a safer and healthier area.

****All commercial kitchens and large FOG producers (restaurants, prisons, schools, daycares, dining halls, etc.) are required to have and maintain an adequate grease removal system. This may include a large volume grease interceptor, under sink grease trap, containment of grease for pickup, or a combination of all these approaches.**

We thank you for your continued support in reducing the strain on our valuable infrastructure.