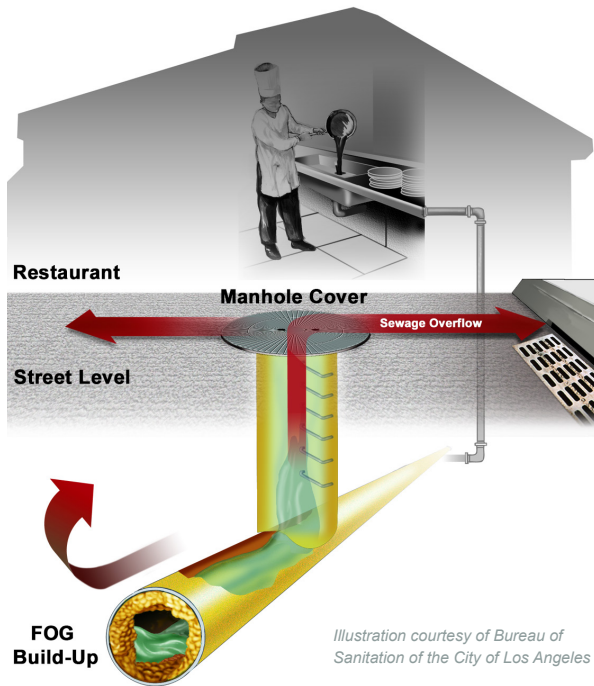
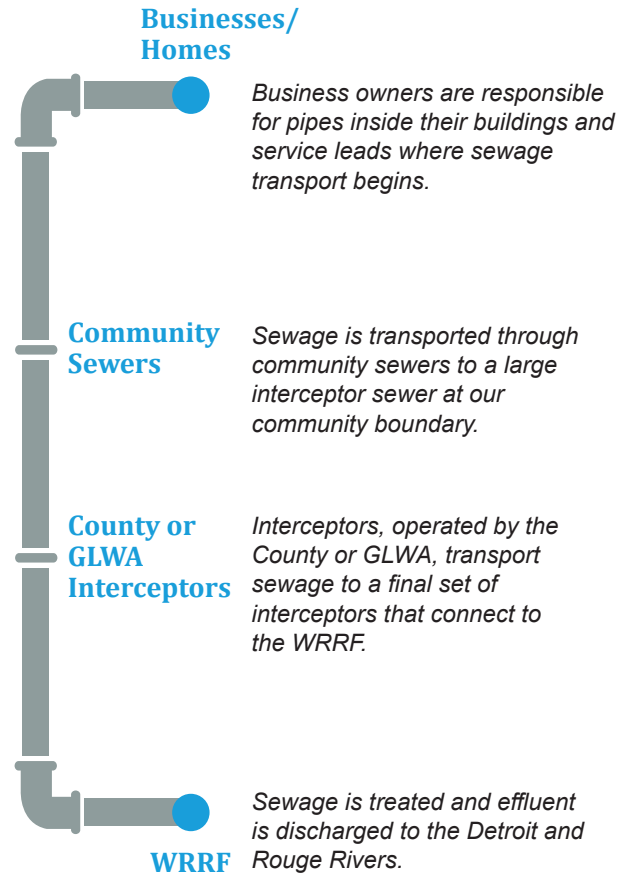


**From Sinks...  
to Sewers**



FOG enters sewer pipes through restaurant, residential and commercial sink drains. Once in the sewer, FOG sticks to the pipe and thickens. FOG can build up and eventually block the pipe and send sewage backward – out of manholes into streets and rivers, or up floor drains.

Before reaching its ultimate destination of GLWA's WRRF in Detroit, sewage flows through a network of pipes that are operated by different entities.



Take your responsibility seriously. Keep our environment clean and avoid unnecessary maintenance costs by keeping fats, oil and grease out of our sewers.



**Member Outreach**



**PREVENT FATS, OIL  
AND GREASE FROM  
CLOGGING OUR  
SEWERS**

Disposing of fats, oil and grease (FOG) is routine in commercial kitchens – from scraping the griddle to washing dishes to mopping the floor. Proper handling and disposal of food scraps, meat fats, lard, cooking oils, margarine, butter, dressings, sauces and dairy products, is critical to preventing FOG from entering sewer pipes. FOG build-up causes sewer blockages that can back up sewers and pollute the environment.



GLWATER.ORG

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Wastewater from your commercial kitchen is just beginning its journey through our sewer system, carrying everything you send down the drain with it. Fats, oil and grease (FOG) stick to the inside of sewer pipes, building up over time in commercial plumbing and pipes farther down the system. This build-up can eventually clog the entire pipe and cause sewer backups. Business owners can help control the problem by properly disposing of FOG to keep sewers clear. One kitchen's habits can impact an entire commercial area or neighborhood. Everyone is part of the solution.

Preventing sewer backups from FOG blockages will help keep your business in operation and protect the environment. FOG can attract insects and rodents, cause property damage and code violations from sewage backups, and result in expensive and unpleasant cleanup. When sewer pipes on commercial property back up, the

business owner is responsible for the cleanup. A plumber will have to be hired to clean the sewer and possibly repair plumbing inside the building.

Most southeast Michigan communities routinely clean FOG from sewers in commercial areas with restaurants. FOG build-up must be cleaned by our public works staff, increasing operation and maintenance costs for you and everyone else in our sewer system. Emergency response is also necessary when severe blockages create overflows or backups. Our staff is committed to cleaning and maintaining our sewers to keep our sewer system operating smoothly.

Wastewater collected from our community is transported to the Great Lakes Water Authority's (GLWA) Water Resource Recovery Facility (WRRF) in Detroit that treats sewage from 77 communities.



FOG build-up in sewer pipes (inset photo) requires local public works staff to go to the site and remove the blockage. The extra maintenance required to clean the sewer comes at a cost to all sewer system users.



Periodic inspection and cleaning of grease trap(s) in commercial kitchens should be part of an overall maintenance program to reduce risk to employees and customers and prevent clogging sewer pipes.

## Keep Drains Clear

### Follow These Tips:

- Train all employees to properly handle used fats, oil and grease.
- Post "No Grease" signs over sink and floor drains.
- Dispose of all fats, oil and grease in an appropriate recycling bin.
- Use vinegar and warm water or commercial products to dissolve grease in drains. Be cautious of chemicals and additives that claim to dissolve grease. Some additives simply push the grease farther down the pipe.
- Install a grease interceptor, grease trap, or oil/water separator that is sized to handle the grease or oil produced at your business.
- Have an approved grease and oil removal company regularly maintain your grease interceptor or oil/water separator. Keep records of when your equipment is cleaned.

### Do Not:

- Pour fats, oil or grease down drains or garbage disposals.
- Use hot water to rinse grease off cookware, utensils, dishes or surfaces.
- Use chemicals and additives that claim to dissolve grease. Some additives simply push the grease farther down the pipe.