

# Fact

# Tips on how not to CLOG with the FOG

Is your home connected to the City's Sanitary Sewer System or do you have an on-site Septic System? In either case, discharging



**Fats, Oils, and Grease (FOG) down the drain will eventually clog your sewer pipes which may lead to raw sewage backing up into**

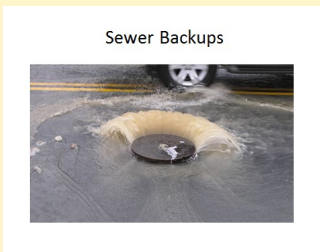
your home. Costs can easily run into thousands of

dollars to unplug your sewer pipes from a FOG Clog and to clean your home



from a raw sewage back-up. Many items such as carpets and upholstered furniture cannot be properly cleaned and must be discarded.

Raw sewage flowing in our streets from a grease back-up in the sanitary sewer system



can easily make its way into the City's storm drainage system and end up discharging into Long Island Sound.

The Water Pollution Control Authority spends hundreds of thousands of dollars clearing fats, oils, and grease from the sewer system to try and prevent sewer back-ups from happening.

Fats, oils, and grease are found in many food products such as meat, dairy, dressings, butter, margarine, sauces, soups, and gravy.

So what can you do to prevent clogging your pipes with FOG? Here are some tips.

- ◆ Never pour or discard cooking fat, oil or grease down the drain.
- ◆ Store bacon fat and used cooking oil for recycling in clean leak proof metal or glass containers with lids. Keep your grease storage containers out of reach of children and pets. Note: Wait for bacon fat and cooking oil to cool before pouring or scooping it into a storage container for recycling. Never attempt to pour hot oil and grease from your pots and pans. Hot oil and grease can easily spatter which may cause severe burns to you and others close by. The fats, oils, and grease that remain in your pots and pans from cooking are considered renderable grease and can be recycled.

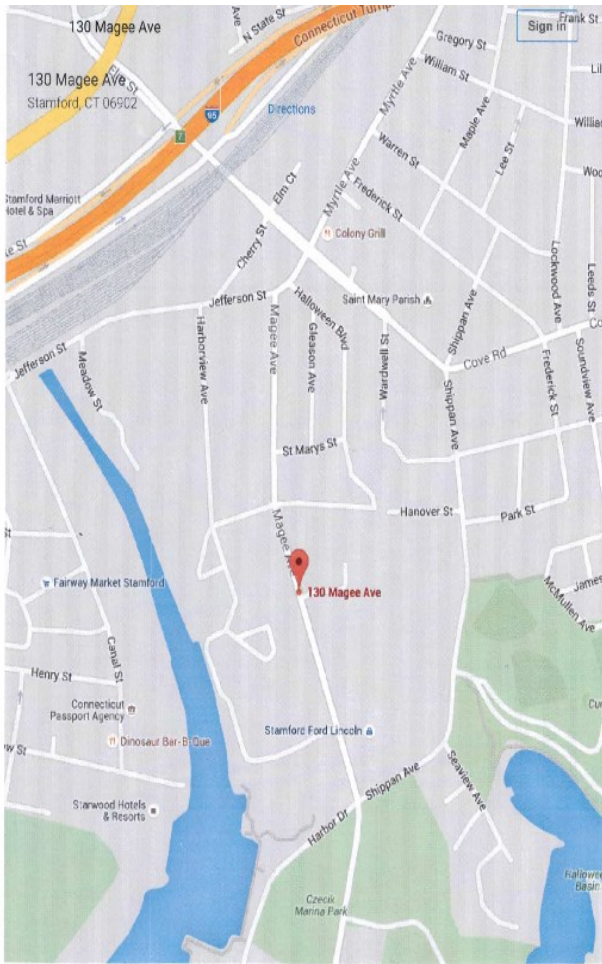


Recycled grease is used in animal feed, cosmetics and soaps. You can bring your left over cooking grease to the Katrina Mygatt Recycling Center on Magee Avenue for disposal and recycling.

- ◆ After removing the cooled grease from your pots and pans for recycling, use disposable towels to wipe any remaining food waste, oil and grease from your dishware, pots, pans, and utensils prior to washing. Discard the food waste, oil, grease, and soiled towels in the trash.
- ◆ Do not flush items like paper towels, disposable or flushable wipes down the toilet. They do not breakdown and those items can get hung up on the inside of your wastepipes.



- ◆ Make sure your sinks have strainer baskets to stop food particles from going down the drain. Empty the strainer baskets in the trash.
- ◆ Use caution with garbage disposals or garbage grinders. Prevent food waste containing fats, oils, or grease from going in them and discharging down the drain.



**Bring your used cooking oil  
(FOG) for recycling to:**

**Katrina Mygatt Recycling Center**

130 Magee Avenue, Stamford

Hours: M-F 7:30am –3:00pm

Sat. 7:30am-3:30pm

Phone: 203-977-4117

203-977-4140



(Stamford Residents)

*So let us all do our part  
not to  
**Clog**  
our pipes with the  
**FOG!***



*For more information  
Call SWPCA at  
203-977-4790*



*111 Harbor View Avenue  
Stamford, CT*

City of Stamford  
Water Pollution Control Authority

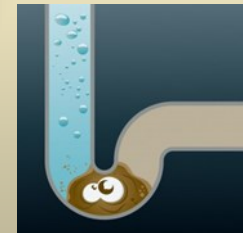
Fats, Oils, & Grease  
Abatement Program

*Don't  
Get*

**Clogged**

*By the*

**FOG**



A Homeowners Guide