

THE BAD NEWS

Fats, Oils and Grease (FOG) will clog your pipes and may cause a sewage backup into your home or a sewer spill in the street that goes down the storm drain and into streams and lakes. **FOG CLOGS**

THE GOOD NEWS

Sewer backups and sanitary sewer overflows are preventable. Just follow these Sewer Smart Tips:

1. Do not pour fats, oils and grease down the drain. Dispose of them properly.
2. Put a backflow device on your sewer cleanout if you are at risk of a sewer backflow.
3. Plant appropriate trees—but don't plant them over your sewer lateral.
4. Don't let your toilet turn on you! Be prepared for disaster.
5. Have a plan to maintain your sewer system annually.



Visit sewersmart.org for a step-by-step guide to sewer maintenance in your home.

got questions



...SPILLS..PROBLEMS...

Call our office at

336-236-3120

or

336-236-3130

SEWER SMART FACTS

1. US EPA shows that 65% of all sewer spills are FOG-related.
2. The majority of FOG-related sewer backups and spills originate in residential areas.
3. Clogged sewer pipes can cost you lots of money and inconvenience if your sewer system backs up on your property.



**Davidson County
Sewer Department**

925 North Main St.
Lexington, NC 27292

FOG

Fats, Oils, & Grease



*Don't pour
FATS - OILS -
GREASE
(FOG)
down the
drain!*



WHAT IS FOG?

Fats, oils, and grease from food preparation, packaged foods and food scraps.

WHERE DOES IT COME FROM?

Meat fats and juices, lard, cooking oil, shortening, butter, margarine, food scraps, baking goods, olive oil, dressing, sauces and dairy products.

WHY SHOULDN'T FATS, OILS AND GREASE GO DOWN THE DRAIN?

Fats, oils and grease stick to the insides of sewer pipes when washed down the kitchen plumbing system. This solidifies and can block pipes. Clogged pipes cause sewer backups and sewage spills on residential property and on the street.

HOW DOES IT AFFECT ME?

Improper FOG disposal leads to costly sewer backups and overflows, increased sewer rates, public health and environmental hazards as it washes down storm drains and into bays, waterways, lakes and creeks.

Residents make the biggest difference when it comes to reducing sewer backups and spills by adhering to Sewer Smart tips.

FOG = FATS, OILS & GREASE

WHAT CAN I DO?

Keep this brochure for reference. Call our office at 336-236-3120 or 336-236-3130 if you have any sewer questions or problems.

WHAT ARE BUSINESSES DOING?

FOG is discharged not only by residents but also by businesses. Food handling establishments are required to install and maintain grease traps or interceptors and have a management plan in place to prevent FOG discharge. Other industrial businesses are regulated and inspected regularly to ensure minimal FOG discharge. Working together we can all help prevent sewer clogging and sanitary sewer overflows (SSOs) and protect our environment.

ISN'T THROWING GREASE INTO THE LANDFILL JUST CREATING A DIFFERENT PROBLEM?

FOG effectively breaks down under landfill conditions over time. Fats, oils and grease cause greater environmental problems when they enter the wastewater system and end up in our waterways, the lakes, or ocean, impacting marine life.

Who Can I Call?
336-236-3130
or 336-236-3120



- ✓ Wipe down greasy pots and pans with a dry paper towel and dispose of it in your kitchen scrap recycling or garbage.
- X Do not pour FOG down the garbage disposal or sink drain.
- ✓ Pour cooled oil, fats and grease into a can or other container with a tight lid (coffee can, glass jar or plastic container) and dispose of it in the garbage.
- X Do not use hot water to wash the grease down the drain.
- ✓ Davidson County landfill allows disposal of food scraps—include FOG.
- ✓ Use baskets or strainers in sink drains to catch food scraps and other solids—and dispose of them in the trash.
- ✓ Drop off large amounts of FOG at your local recycling center, especially if you use a turkey fryer this holiday season and have a large amount of oil leftover. Once cooled, pour the oil into a container and dispose of it at your local collection center.