

What is this program?

The Fats, Oils and Grease (FOG) Control Program is designed to reduce the number of sewer pipe blockages and related overflows by educating residents about properly disposing of fats, oils and grease.

What food items are considered fats, oils and grease?

Fats, oils and grease are natural by-products of the cooking and food preparation process. Common sources include food scraps, meat fats, cooking oils, lard, baked goods, salad dressings, sauces, marinades, dairy products, shortening, butter and margarine.

Why is it important to properly dispose of fats, oils and grease?

Preventing grease-related sewer blockages and overflows benefits your home, your pocketbook and the environment. The build up of fats, oils and grease in the sewer system eventually results in sewer backups that can overflow onto streets and even into homes, damaging properties and the environment.

Sewer system maintenance in neighborhoods that experience sewer blockages due to fats, oils and grease is expensive and can contribute to the amount that customers pay for sewer service.

What are the proper methods for disposing of fats, oils and grease in the kitchen?

- 1. Fats, oils and grease should never be poured down the sink. Sink drains and garbage disposals are not designed to properly handle these materials.
- 2. Before washing, scrape and dry wipe pots, pans and dishes with paper towels and dispose of materials in the trash.
- 3. Pour fats, oils and grease after it has cooled into a container, such as an empty glass jar or coffee can. Once the container is full, call the City of Roseville at 774-5780 for pick-up.
- 4. Use sink strainers to catch food items, then empty the strainer into the trash.

