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Why You Should Not Pour Fats, Oils and Grease Down Your Drain

Did you know that fats, oils and grease (FOG) can cause serious problems for our sewer system? Fats are derived from meats, cheeses, ice cream and butters. Oils include vegetable, canola and olive oils, as well as oil-based salad dressings.

Grease is melted fat from cooking meats that becomes solid again at room temperature. If you dispose of FOG down your sink drain, it will solidify and cling to the walls of the indoor plumbing, as well as the public sewer pipes outside.

Eventually, FOG accumulation can completely block these pipes and cause sewage to backup into homes or overflow from manholes and discharge into local streams. These overflows can cost you and the city money, and pose a serious threat to the environment.

The good news is that prevention of FOG-related blockages is incredibly easy! All you need to do is make sure fats, oils and grease don't go down your drain.

- Absorb small volumes of liquid food wastes such as milkshakes and sauces with paper towels or newspaper, then dispose of it in the trash.
- Pour used oil and grease into a container with a lid and place it in the trash for disposal.
- Wipe FOG from pots, pans and plates before washing to reduce the amount of residue going down the drain.

Remember that hot water and detergents do break up FOG, but it will recombine when temperatures drop in the underground pipes and when the detergent is diluted by rinse water. In other words, hot water and detergents DO NOT prevent FOG clogs!

For more information, visit the city's website, www.peachtreecornersga.gov and click on "Stormwater," in the "Government" tab.

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