



Facts about FOG

FOG refers to Fats, Oil and Grease found in most kitchens. About 30 percent of the foods we eat contain FOG; including things like:

- frying oil
- salad oil
- meat drippings
- bacon fat
- greasy leftovers
- gravies
- deep-fried dishes
- cookies
- pastries
- butter

- Cooking grease coats pipelines similar to the way that fatty foods clog human arteries. The grease clings to the inside of the pipelines, eventually causing complete blockage.
- Costly home plumbing bills are often the result of grease-clogged pipelines. Residential pipelines clog easily since they are only 2"- 4" in diameter.
- Many people are unaware that pouring hot water and detergent down the drain only breaks up grease temporarily. Grease should NEVER be poured down the drain. If small amounts of grease accidentally get into your drain, flush immediately with COLD water.
- Flushing grease down the toilet also causes sewer backups.

Why should I care about FOG?

FOG is the main cause of most wastewater collection system blockages which often result in spills. These spills present a potential health hazard and clean-up is difficult, time consuming and costly. When sewer lines become blocked, untreated wastewater may back up onto streets, parking lots and into nearby businesses and residences. If the blockage originates on your property, you are likely to be the first affected. The City of Manvel Public Works Utilities maintains the city's sewer lines, lift stations and wastewater facility which is the final treatment of all substances discharged into the sewer system. The city has a video camera capable of tracking problems visually within the sewer system. Sources of FOG problems can be identified this way and enforcement action initiated to ensure compliance with the City's Pretreatment Program and Ordinances.

Report Spills!

If you see or smell something you think might be a sewer spill, report it immediately by calling (281)489-1212. Be prepared to describe the location and the nature of the problem.

What is the City doing to combat FOG?

1. The City's Utility Department has begun monitoring grease build up in city's manholes, lift stations and wastewater treatment plant.
2. The City has implemented a degreasing plan for our sanitary sewer collection system that includes powerful grease reducing chemicals at strategic locations to minimize the amount of grease in our collection system.
3. The City utilizes a certified waste disposal contractor to properly dispose of fats, oils, and grease.

What can YOU do?

1. Scrape food from plates before washing in the sink or dishwasher.
2. Liquid grease and oil should be kept in a tight sealing container until it cools and then dispose of in the trash.
3. Garbage disposals should be used only for small particles left over after scraping in the trash. Even food particle that pass through a garbage disposal can contribute to blockages.
4. Running hot water or pouring soap down the drain will not help!!!! As the grease cools in your service or in the city's main, it becomes a solid again and can cause a blockage.
5. Dishes and pots that are coated with greasy leftovers should be wiped clean with a disposable towel prior to washing or placement in dishwashers.
6. Large quantities of cooking oil largely from food establishments can be recycled through the use of a contract with a licensed vendor.

COOL IT!

SCRAPE IT!

BIN IT!