

Big Valley Rancheria Water District



Fats, Oils & Grease (FOG): A Bad Diet for the Body and also clogs Plumbing drains

Fats, Oils, and Grease (FOG) are from, cooking oil, bacon grease, meat fats, food scraps, shortening, lard, butter and margarine, gravy, and food products such as mayonnaise, salad dressings, and sour cream.

When poured down kitchen drains they accumulate inside sewer pipes builds up, restrict the flow and cause untreated wastewater to back up into homes and businesses, resulting in high costs for cleanup and restoration.

Manholes can overflow into parks, yards, streets, and storm drains, contaminating local waters, including drinking water.



Best FOG Management Practices

DO NOT pour FOG down sink drains or toilets. Pour these into disposable waste containers (trash cans).



When the container is full of FOG let it solidify in the freezer, under sink, or at plain room temperature. Seal and dispose of in the garbage/trash can.



- Scrape fats, grease and food from plates and cooking utensils into the trash.
- Use basket strainers in sinks to catch food particles and empty them into the trash.
- Maintain your grease trap/interceptor by cleaning it out periodically
- Use absorbents to clean up greasy spills before mopping

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