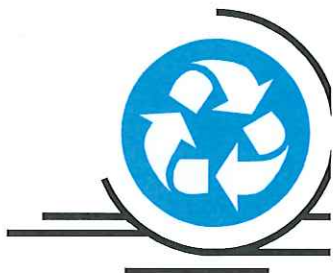


## Why this bulletin



The Oil and Grease Control Ordinance is the result of a mandate from the NC Department of Environment and Natural Resources that each municipality install a program of oil and grease control to aid in the prevention of sanitary sewer blockages and overflows that adversely impact the environment. Previous surveys and inspections of food service facilities suggest that the majority are already compliant with the main focal points of this ordinance. Inspections of facilities for compliance with the ordinance will be an on-going process.

## Town of Mount Pleasant

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**Adopted 3/6/2006**



## Town of Mount Pleasant, NC

**Fats, Oils, and Grease  
Citizens education bulletin**



**Keeping Fats, Oils,  
and Grease out of the  
Sewer System**

**Phone: 704-436-9803**

## Fats, Oils, and Grease (FOG)

Fats, oils, and grease—FOG—comes from meat fats in food scraps, cooking oil, shortening, lard, butter and margarine, gravy, and food products such as mayonnaise, salad dressings, and sour cream.

FOG poured down kitchen drains accumulates inside sewer pipes. As the FOG builds up, it restricts the flow in the pipe and can cause untreated wastewater to back up into homes and businesses, resulting in high costs for cleanup and restoration.

Communities spend billions of dollars every year unplugging or replacing grease-blocked pipes, repairing pump stations, and cleaning up costly and illegal wastewater spills. Excessive FOG in the sewer system can affect local wastewater rates.

Following these *dos* and *don'ts* will help you and your neighbors avoid expensive sewer backups, plumbing emergencies, and rate increases to cover sewer maintenance and repairs, while helping protect water quality in your community..

### Do

- Recycle used cooking oil or properly dispose of it by pouring it into a sealable container and placing the sealed container in the trash. To recycle large amounts, such as what's left over from a catfish fry or frying a turkey, contact a local recycler by looking in the yellow pages under "Greases" or "Rendering." If you have a lot of oil to dispose of, use clay cat litter. Just mix the litter, a little at a time, into the oil. When all the oil has been absorbed, pour the cat litter into a trash bag, seal the bag, then dispose of it in your regular trash.
- Scrape food scraps into the trash, not the sink.
- Wipe pots, pans, and dishes with dry paper towels before rinsing or washing them. Then throw away the paper towels.
- Place a catch basket or screen over the sink drain when rinsing dishware, or when peeling or trimming food, to catch small scraps that would otherwise be washed down the drain. Throw the scraps in the trash.
- Rinse dishes and pans with cold water before putting them in the dishwasher. Hot water melts the fats, oils, and grease (FOG) off the dishes and into the sewer pipes. Later on in the sewer, the hot water will cool and the FOG will clog the pipes.

### DON'T

- Don't use a garbage disposal or food grinder. Grinding food up before rinsing it down the drain does not remove FOG; it just makes the pieces smaller. Even non-greasy food scraps can plug your home's sewer lines. So don't put food of any kind down the drain.
- Don't pour cooking oil, pan drippings, bacon grease, salad dressings, or sauces down the sink or toilet, or into street gutters or storm drains.
- Don't use cloth towels or rags to scrape plates or clean greasy or oily dishware. When you wash them, the grease will end up in the sewer.
- Don't run water over dishes, pans, fryers, and griddles to wash oil and grease down the drain.