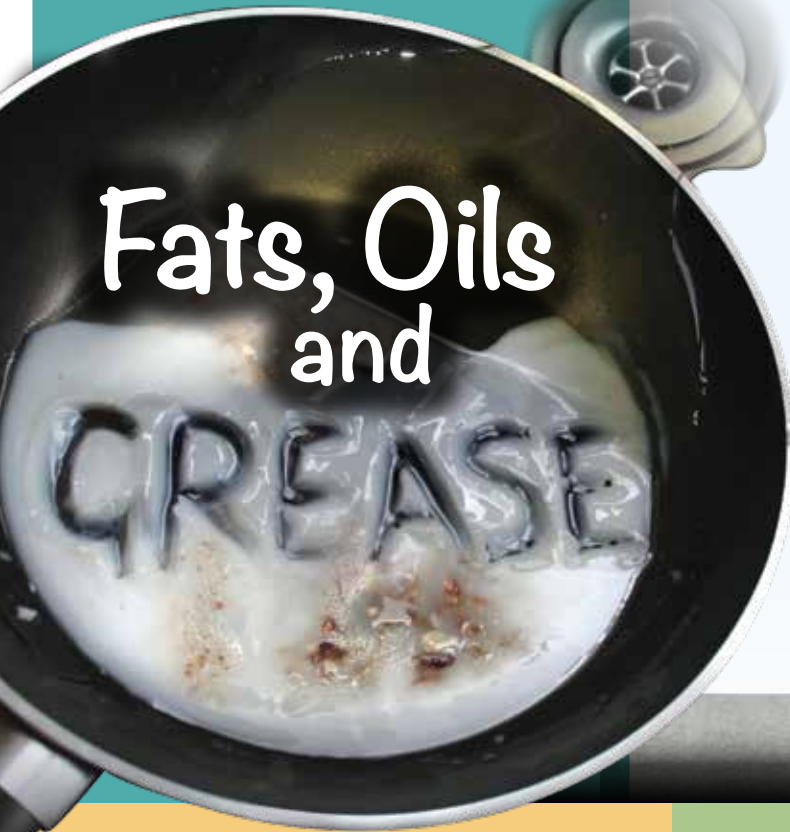


WHAT IS FOG?

Fats, oils and grease (FOG) are used in or are byproducts of cooking certain foods.

The Oneida County Sewer Use Ordinance limits FOG concentration to the equivalent of 1 teaspoon of vegetable oil in 12-13 gallons of water.

When warm or hot, FOG is often a liquid and may not seem like a big problem. However, after traveling down a sewer drain, these liquids cool and become solid, resulting in clogged pipes that cause sewer overflows into the Mohawk River and backups into your home.



WHAT ARE COMMON SOURCES OF FOG?

- » Cooking oil
- » Meat fats
- » Lard, shortening, butter and margarine
- » Fatty or greasy food scraps
- » Baked goods and pastries
- » Cream-based sauces
- » Salad dressing and mayonnaise
- » Dairy products



sewerrehabocsd.org/FOG

OPERATION
Ripple Effect™

SIMPLE STEPS: BIG BENEFITS
FOR THE MOHAWK RIVER



A residential guide to...



An Initiative of the Oneida
County Sewer District.

The cost of FOG

When FOG builds up in the sanitary sewer system, blockages occur, causing sewer backups into your home.

Not only does it cost a lot of money to clean up the mess in your home, but it also costs to clean out the sewer pipes!

If everyone does their part, together we can help to keep the Mohawk River clean!

Avoid the mess!

- » Never pour grease, fats or oil down the sink or garbage disposal.
- » Recycle liquid cooking oil by collecting it in a container and dropping it off at the Oneida-Herkimer Solid Waste Authority.
- » Carefully pour warm fat, oil and grease into jars, cans and/or other containers. Once cooled, dispose of the container in the trash.
- » Mix liquid cooking oil with an absorbent material, such as clean cat litter or coffee grounds, and place in a lidded container for disposal in your trash.
- » For greasy dishes, pour off the grease into a container as instructed above and dry wipe the remaining grease prior to washing.

Learn more!
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