FOG - an acronym that stands for fats, oil and grease.

If you have questions/concerns about FOG, call the City of Alhambra Environmental Compliance Division at 626-570-3277. If you have a city-related sewer problem, call the Utilities Department Customer Service Division at 626-570-5061.

Food items containing fat, oil and/or grease that are washed down the drain contribute to the effects of FOG by adhering to and clogging sewer lines, leading to the need for increased cleaning, maintenance and replacement of lines. FOG can clog wastewater collection and treatment systems, septic tanks and holding tanks causing sewage spills, manhole overflows, property damage, environmental problems, and health hazards.

The easiest way to solve problems caused by FOG is to keep grease out of the drains in the first place. The TIPS in this flyer are provided for the benefit of both residents and businesses.

CONTROLLING FATS, OIL & GREASE to keep from entering drainage/sewer systems

TIPS ABOUT FOG

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TIPS ABOUT FOG
FOG – TIPS for Residents

- Grease comes from food items including meat fats, lard, cooking oil, shortening, butter and margarine, food scraps (meats, sauces, salad dressings, deep-fried dishes, cookies and pastries), and dairy products.

- Scrape food scraps from dishes and then dispose of them in the trash. Do not pour fats, oil or grease in the garbage disposal or down the drain.

- Place a drain basket or strainer in the sink drain to catch food scraps and then empty any discharges into the trash.

- Wipe dishes and pans with a paper towel before washing, then prewash with COLD water before putting them in the dishwasher. You will use less soap and decrease the chance for possible clogs.

- Place the fat, oil and/or grease in a can or mix with coffee grounds (but let it cool first), and then put the can in your trash bin on the day your trash is collected.

- For moderate amounts, use cat litter to solidify the grease or oil. Put the cat litter in a double-lined plastic bag and pour the grease into the bag. Be sure there is no free liquid before tying the bag shut.

- Do not use products such as detergents that claim to dissolve grease as they may pass the grease down the pipeline and cause problems elsewhere.

FOG – TIPS for Businesses

- Never pour oil or grease into sinks, floor drains, onto a parking lot, or down a storm drain or catch basin. Outside drains are built to direct storm water runoff to the nearest creek, wetland or ocean.

- Install screens, baskets or strainers in sink and floor drains to catch food debris.

- Post “No Grease” signs above sinks and on dishwashers.

- Before dishwashing, “dry wipe” pots, pans and other dishware.

- Use absorbent paper under fryer baskets. Use absorbents such as cat litter or paper towels to pick up oil and grease spills before mopping.

- Do not use emulsifiers or solvents other than common dishwashing detergents, as these agents break down grease causing a problem in the sewer downstream.

- Food service facilities in the City of Alhambra are required to install and maintain an approved and adequately sized grease trap or grease interceptor to prevent harmful fats, oil and grease from entering the wastewater system.

- Grease traps may be cleaned by the restaurant or food service facility, but due to their size interceptors must be cleaned by a cleaning service. Grease haulers must completely remove all grease liquids, water and solids from a trap or interceptor each time it is pumped.

- Keep a maintenance log.

- Keep liquid waste out of trash or dumpster.

- Do not use hot water to flush sewer lines, as this just pushes oil or grease deep into the sewer pipe where it cools and coats the inside of the pipe.

- Misuse of the public sanitary sewer and drainage system may result in penalties, fines, and other costs to property and business owners who are found liable for water quality violations.

- Sewage backups can result in expensive cleanups, property damage and possible closure of your facility due to health code violations.