

FOG

Fats, Oils and Grease

Keep Your Drains “FOG” Free!

What is “FOG?”

“FOG” stands for Fats, Oils and Grease. These are items that we frequently use when we cook, or are the by-products of cooking, such as cooking oil, butter or leftover grease from cooking bacon or other meats.



How Should I Dispose of “FOG?”

After cooking, wait for the “FOG” to cool down. Then, simply scrape the leftover cooking fats into the trash or other container, such as an old metal coffee can or food scrap recycling bin. Never put fats, oils or grease down the drain.

Can't I Just Wash “FOG” Down the Drain?

Never wash fats, oils or grease down the drain, even if you use hot water. These items will build up over time and block sewer lines. Blocked sewer lines can cause raw sewage to backup into your home, and could lead to costly repair bills. Raw sewage could also backup onto neighborhood streets and into storm drains, which drain to rivers and the ocean. Overflows can pose health and environmental hazards, in addition to being costly to repair.

Remember - keep your sewer lines “FOG”-free!

City of Corona

Department of Water and Power

“Protecting Public Health”

www.CoronaDWP.org

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