

Responsible waste disposal equates to optimal benefits for your household, your community, and the environment.



So before you put your next greasy pan in the sink to soak, take a second to think about what is going down your drain when you wash your dishes. Fats, oil, grease are the byproducts of everyday cooking and are major culprits of residential plumbing disasters, sewage treatment disruptions, and increases in wastewater maintenance and operation costs.

FOG stands for Fats, Oil, and Grease.

Some examples of FOG: Cooking oil, gravy, butter, sauces, oil from cooked meats, sour cream, mayonnaise, milk, cream, soup, food scraps

3 Easy Steps to Avoid the Clog



SCRAPE

Deposit cooled fat, oil, grease or food residue into a FOG container. Wipe out the remaining residual fats, oils, and grease with a paper towel before washing.

STORE

Seal away the grease, oils, fats, and food residues and put the FOG container in the freezer.



DISPOSE

Once your FOG container is full, simply scrape out the frozen FOG into the garbage.



For more information on FOG,
visit www.charlottesville.org/fog