

DISPOSAL OF FATS, OILS, GREASE AND SOLIDS

When fats, oils, grease and solids (FOGS) go down the drain, they cool and stick to the inside of pipes, which can clog your plumbing and cause sewer backups for your business or EPCOR's wastewater collection system.

FOGS are found in many foods and ingredients—not just deep fryer oil—including sauces, dressings, soups, dairy products, coffee creamers, ice cream, cooking oil and meat scraps.

If your business prepares food commercially or institutionally, any sink or equipment that might release oil or grease must have a grease trap that's easy to open, since it needs to be inspected and cleaned regularly.

Protect your plumbing and avoid expensive repairs caused by sewer backups by training all kitchen staff to properly dispose of FOGS.

Before washing dishes:

- Scrape food scraps into the garbage.
- Wipe grease from pots and pans with a paper towel or spatula and throw it away.
- Pour used fryer oil into your outdoor grease bin and use strainers or screens in sinks to reduce the buildup of solids in your grease trap.

Clean your grease trap at least once a month, or more frequently if FOGS exceed 25% of the trap's liquid capacity. Record the FOGS percentage each time you clean it, keep those logs for two years and provide them to EPCOR Water Services Inc. if requested.

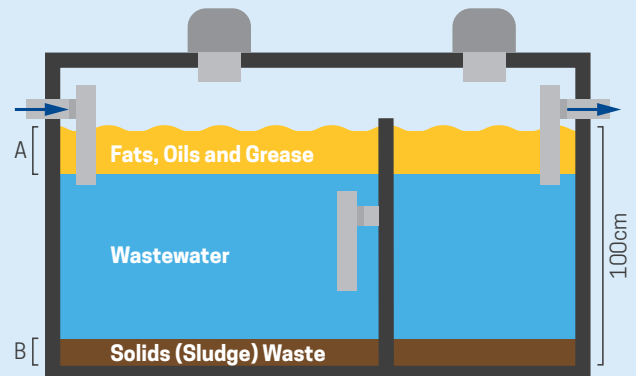
How to measure your Fats, Oils, Grease and Solids (FOGS)

For example:

A = 20 cm/100 cm = 20% Fats, Oils and Grease

B = 5 cm/100 cm = 5% Solids

20% Fats, Oils and Grease + 5% Solids = 25% FOGS



If FOGS levels exceed 25%, clean your grease trap more frequently.

All required grease traps must be installed and maintained in accordance with the Code of Practice provided in the Wastewater Collection Services Guidelines established by EPCOR Water Services Inc.



Scan the QR code to learn more about the proper disposal of FOGS, or visit **epcor.com**

If you are experiencing a sewer line backup, or observe an overflowing manhole at your business, **call EPCOR's 24/7 emergency line at 780-412-4500.**