Keeping Fats, Oils and Grease out of the Sewer System

Fats, oils, and grease (FOG) comes from meat fats in food scraps, cooking oil, shortening, lard, butter and margarine, gravy, and food products such as mayonnaise, salad dressings, and sour cream.





FOG poured down kitchen drains accumulates inside sewer pipes. As the FOG builds up, it restricts the flow in the pipe and can cause untreated wastewater to back up into homes and businesses, resulting in high costs for cleanup and restoration.

Manholes can overflow into parks, yards, streets, and storm drains, allowing FOG to contaminate local waters, including drinking water. Exposure to untreated wastewater is a public-health hazard.

FOG discharged into septic systems and drain fields can cause malfunctions, resulting in more frequent tank pump-outs and other expenses.

Communities spend billions of dollars every year unplugging or replacing grease-blocked pipes, repairing pump stations, and cleaning up costly and illegal wastewater spills. Excessive FOG in the sewer system can affect local wastewater rates.





So, keeping FOG out of the sewer system helps everyone in the community.

Fats, oils, and grease poured or washed into stormwater collection systems can accumulate and impair stormwater flow, and these pollutants ultimately discharge directly into a local waterway, untreated.

Pour grease and cooking oil into a lidded coffee can or other disposable container and trash it.



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