

DONT CLOG WITH FOG

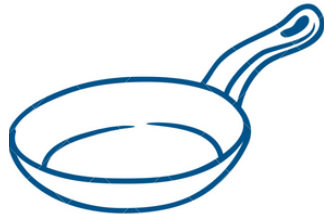
[FATS, OILS, AND GREASE]

NEVER POUR FATS, OILS, AND GREASE DOWN THE DRAIN!

Fats, oils, and grease stick to the inside of pipes when washed down the drain. Over time they can clog an entire pipe and require costly repairs.

1 COOL IT.

Allow FOG time to cool until they are safe to handle.



2 CAN IT.

Pour FOG into a disposable container like an empty can.



3 TRASH IT.

Place inside a trash can for collection.



HOW TO PREVENT FOG IN YOUR DRAIN

- Scrape food into the trash before washing dishes. Relying on the garbage disposal can make FOG buildup worse.
- Do not wash dirty pots and pans in the sink until all FOG has been disposed of in the trash can.
- Hot water will not wash away FOG. The FOG will cool and solidify further down your drain.

SOURCES OF FOG

- Food Scraps
- Cooking Oil
- Lard
- Butter, margarine, or shortening
- Foods high in fat such as sour cream, mayonnaise, gravy and salad dressings



For more information visit
<https://www.florenceaz.gov/water-quality/>