

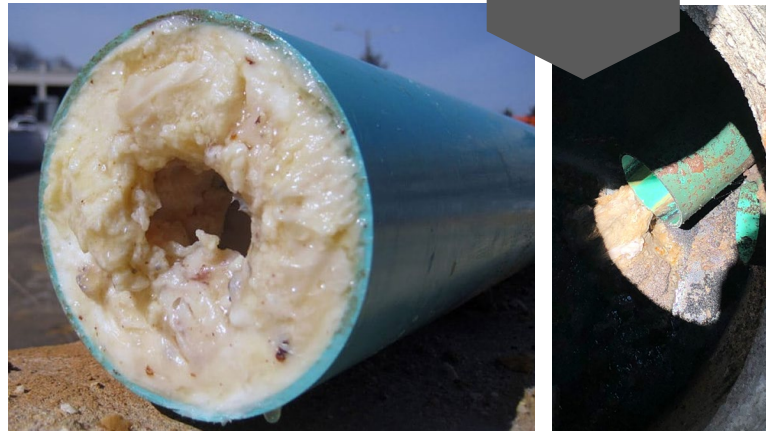
# RWRA FATS, OILS & GREASE MANAGEMENT POLICY

Fats, Oils, and Grease (FOG) are generated during food preparation. When water is used to clean kitchen, FOG is washed down the drain where it cools and separates. The separated FOG accumulates in and sometimes clogs drains, sewer pipes and collection systems, and wastewater treatment facilities. FOG clogs damage wastewater infrastructure, including home plumbing.

RWRA's FOG Management Policy requires Food Service Establishments to properly use grease interceptors to prevent FOG related issues in the sewer system.

## KEEP YOUR DRAINS CLOG-FREE WITH THESE EASY STEPS:

- **Can the grease** - Find an empty, heat-safe container, like a soup can to pour cooled grease into for containment. Once solidified, toss the can into the trash.
- **Scrape the plate** - Wipe all pots, pans, dishes, and cooking utensils with a paper towel to absorb grease before washing.
- **Catch the scraps** - Eliminate using the garbage disposal by using a strainer to catch food scraps in the sink, then toss them into the trash.
- **Recycle** - Large quantities of used cooking oil can be recycled



**Contain it, don't drain it**

