

FAQ's

Does running hot water and soap or de-greasers down the drain with fats, oil or grease stop the hardening inside the pipe?

No, water and oil do not mix, causing the fats, oil and grease to eventually cool and harden in the pipe.

Can you flush fats, oil and grease down the toilet to avoid clogging pipes?

No, whether waste water is from a toilet, drain, shower, sink, dishwasher, or bathtub it is all connected to a single sewer pipe. Therefore, all wastewater will end up in the same sewer pipe, even from your toilet.

Which fats, oils, and grease are a byproduct of cooking and what do they include?

- Butter and margarine
- Shortening and lard
- Salad dressings, marinades and sandwich spreads
- Cooking oils (includes deep frying oils, olive oil and coconut oil)
- Sauces and gravies
- Meat fats
- Meat and food scraps
- Milk, cream and other dairy products



VILLAGE OF
VALEMOUNT

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FOG

Fats, Oils and Grease

**Maintenance for Home and
Commercial Kitchens**

**DO NOT
POUR FATS, OILS OR GREASE
DOWN THE DRAIN**



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WHAT IS THE CONCERN?

- When fats, oils, and grease are flushed down sinks, drains, or toilets, it causes problems for both you and the Village. These blockages will gradually restrict the flow of wastewater from your house, leading to sewage back-ups and the resulting damage. They also deposit grease in the public sewer main which negatively impacts the Village's sewer system and can cause problems for numerous houses.
- When fats, oils, and grease are poured or flushed down your sinks, drains, or toilets they enter the sewer system where they cool, harden and stick to the inner walls of sewer pipes. Over time, as more fats, oils, and grease are added to the system, these sewer blockages build-up and harden until they completely plug the pipes. The hardness of the blockages makes them very difficult and costly to clean out.



WHAT CAN YOU DO IN YOUR COMMERCIAL KITCHEN TO PREVENT FOG FROM CLOGGING YOUR PIPES?

- To extend the life of oil, strain or filter oil in deep fryers.
- To prevent oil from scorching and extend its life, control the temperature of the deep fryer. Less oil in the grease interceptor saves money in pumping and purchasing new oil.
- Use a barrel or bucket to recycle cooking oils and grease. Grease can be valuable. Research "grease traps" or "greases" to find grease collection or grease trap service companies.
- Educate staff to be conservative about the use of FOG.
- Avoid the use of the garbage disposal to grind up food scraps as this increases the chance of clogging due to food sticking to the grease inside your pipes.
- Reduce water consumption and save money by using a dry cleanup method. Scrape or wipe before using water with a rubber scraper to remove FOG from cookware.
- Use absorbent paper under fryer baskets to soak up FOG.
- Minimize the use of dish soap as it emulsifies FOG enabling it to pass through the grease intercept and later coagulate in sewer lines.
- Clean your grease trap according to the manufacturer's specifications in order to keep it working efficiently.



WHAT CAN YOU DO IN YOUR HOME TO PREVENT FOG FROM CLOGGING YOUR PIPES?

- Can and cool the grease to protect your home, business and the environment.
 - Before throwing liquid vegetable oil in the trash, mix it with absorbent material, such as, kitty litter or coffee grounds in a sealable container.
 - Wipe before washing. Use a paper towel to wipe out greasy pans prior to washing.
 - Keep drains clean by pouring 1/2 cup of baking soda followed by 1/2 cup of white vinegar down the drain. After 15 minutes, follow with hot water down the drain to rinse.
- ### TIPS
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- Scrape dishes before washing.
 - Use paper towels to wipe down cooking utensils and cookware before washing. Toss that paper towel into the garbage or food recycling bin.
 - Pour fats, oils and grease liquid in a container, such as a tin can or milk carton and place into your freezer. After it freezes, dispose of it in the garbage. It is not recyclable.