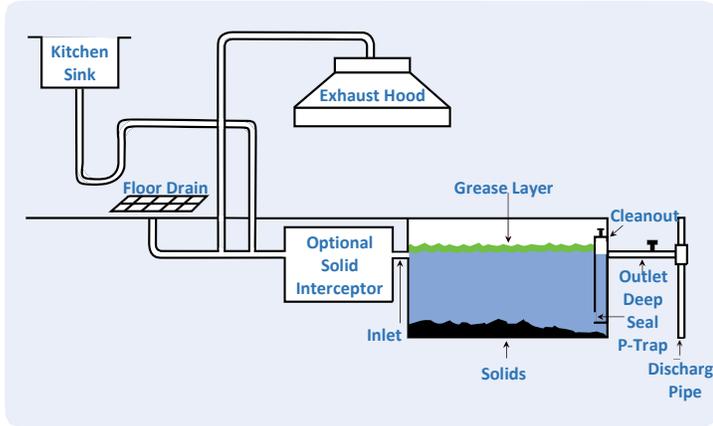


## Proper Disposal of Fats, Oils and Grease



Keeping our environment safe requires a cooperative effort between industry and government when it comes to the disposal of fats, oils and grease (FOG). If not properly disposed of, these wastes can cause serious problems if they are allowed to enter the sewer system.

With FOG materials often being in liquid form that can be poured, these liquids cool and solidify as they enter the sewer system. This can create blockages that restrict wastewater flow that can cause a backup of raw sewage. The release of raw sewage may pose a health risk to the public.

This fact sheet outlines what you can do to prevent FOG from entering the sewer system.

- The most effective way to prevent FOG build-up in sewers is to control it at the source.
- Trap oils and grease with paper towels and dispose of them properly. Before washing or rinsing pots or dishes, wipe off cooking oil, salad dressing and sauces using paper towels and discard in designated waste containers. Do not flush paper towels, rags or mops down the sewer.
- Recycle used grease by storing it in a designated waste container.
- Fluids with excess grease and oils, such as gravies, salad dressings and cooking oils should not be poured down the drain.
- Maintain kitchen equipment regularly to prevent buildup of FOG. Wash fixtures and equipment, then pour the oily, greasy water into a designated container for disposal or down a drain that is equipped with a strainer and hooked up to a grease interceptor.
- Place screens or traps on sink and floor drain openings to prevent excess food scrapes from entering the sewer pipes. Both the strainer and the drain should be cleaned as often as necessary. Dispose any cleaning products according to the instructions found on the bottles.

- Hot water and detergents that claim to dissolve grease only move the grease further down the line where it can cause problems in another area of the sewer system.
- Do not put FOG waste down garburators. These units chop food material into smaller pieces, but they do not prevent these substances from entering the sewage system.
- Grease interceptors should be cleaned out before the combined amount of FOG at the top and solids at the bottom exceeds 25% of the liquid volume of the interceptor.
- Complete removal of all liquid, FOG and solids should be performed in order to properly clean out an interceptor. Once empty, scrape walls and baffles to remove as much FOG as possible. Store all waste in containers with tight fitting lids and dispose in solid waste. Bins kept on site for the collection of used cooking oil should not be used for waste from grease interceptors. If a contractor is used for interceptor cleaning, ensure that they deposit the waste at an appropriate facility that does not connect to the sewer system.

### For more information, contact:

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### Alberta Capital Region Wastewater Commission

The Commission provides safe, reliable, cost-efficient and environmentally responsible wastewater transmission and treatment services for 13 municipalities in the Alberta Capital Region. The ACRWC is committed to sustaining the quality of life of the Region while supporting the growth and development of our member municipalities.

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