



## Fats, Oil and Grease in Lyons

### Reference Guide

### Getting rid of Fats, Oil and Grease During the Holidays and Everyday

#### Excess fats, oils, and grease (FOG)

FOG is fats, oils and grease that can build up in sewer lines. When grease is washed down the sink or toilet, it coats and sticks to the inside of sewer pipes. FOG can also be a problem for the Town of Lyons' sewage collection and treatment system. So please, during the holidays and everyday, take a moment to follow these four simple basics to help keep your sewage rates down, decrease the risk of a sewer backup and overflow, and give our operators a safer place to work.

#### The Basics

1. Dry-wipe any oily pots, pans, and dishware with a paper towel prior to dishwashing. Toss the used paper towel in the trash. **Don't** rinse off oil and grease with hot water. Running hot tap water will **not** help grease float through the sewer pipe because the water will eventually cool as it flows through the pipe and the grease will become solid again.
2. **Never** pour grease or used cooking oil down sink drains or toilets! Dispose of cooled cooking fats, oils and grease in a waxed container such as a milk carton, ice cream carton or a tin can. Dispose of the container in the garbage.
3. Scrape fats, grease and food from plates and put it in the **garbage**, not down the drain. While a garbage disposal is convenient, such waste creates havoc for wastewater systems. Use baskets or strainers in sinks to catch food scraps. Empty the scraps into the trash can.
4. Do not use the toilet for disposal of food scraps, sanitary items, rags, cloths or towels.

#### Where Does **FOG** Come From?

- ✓ Meat Fats (bacon, sausage)
- ✓ Lard
- ✓ Cooking Oil, butter or margarine
- ✓ Food scraps
- ✓ Baking products
- ✓ Milk, ice cream, yogurt, sour cream
- ✓ Cream based sauces, salad dressings, cheeses, mayonnaise

Keep these **foods** out of all **drains**!  
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