

# FATS, OILS, AND GREASE PROGRAM

## Frequently Asked Questions

### WHAT IS FOG?

Fats, Oils and Grease (FOG) come from animal or vegetable based foods used for cooking. It's not just from deep frying! Examples include oils, salad dressings, margarine, sauces and dairy products.

### WHY IS FOG A CONCERN?

When FOG enters the sewer system, it congeals, restricting the flow of wastewater. When the system is clogged by FOG, raw sewage can back up into sinks, toilets, basements and can overflow into Casco Bay.



Pipe congealed with FOG

### WHAT IS THE FOG PROGRAM?

An educational program for homeowners and tenants to learn how to dispose of FOG properly, keeping it out of the sewer system.

### WHY DOES PORTLAND HAVE A FOG PROGRAM?

The City is required by federal law to implement a FOG program. It will help reduce raw sewage back-ups into sinks, toilets, basements and overflows into Casco Bay.



CITY OF PORTLAND

DEPARTMENT OF PUBLIC WORKS,  
DIVISION OF WATER RESOURCES

Keeping F.O.G out of  
your drain is the best  
way to keep sewage out  
of your house!

For more information visit our website:

[http://www.portlandmaine.gov/1548/  
Fats-Oils-and-Grease-Program](http://www.portlandmaine.gov/1548/Fats-Oils-and-Grease-Program)

(207)874-8846  
[FOG@portlandmaine.gov](mailto:FOG@portlandmaine.gov)



FATS, OILS, AND GREASE (FOG) PROGRAM

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HOMEOWNERS GUIDE  
FOR MANAGING F.O.G



You can help reduce  
Fats, Oils and Grease

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# ACTIVITIES YOU CAN DO TO HELP!

Imagine the sewer system as a human artery. When **Fats, Oils and Grease** enter the system, they collect and clog the system, just as it would in our bloodstream. F.O.G. clogs could lead to backups into your home.

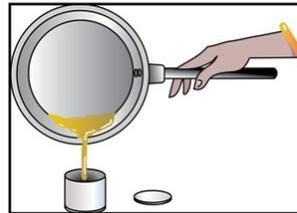
**What does F.O.G. look like in your home?**

## FATS, OILS, AND GREASE CONTRIBUTORS

<b>MEAT FATS</b>	<b>COOKING OIL</b>
<b>FOOD</b>	<b>SALAD</b>
<b>DAIRY PRODUCTS</b>	<b>BUTTER &amp; MARGARINE</b>
<b>SAUCES</b>	<b>SHORTENING</b>
<b>GRAVY</b>	<b>FRIED FOODS</b>

## DO THIS!!

**DRY WIPE PLATE/ COOKWARE BEFORE CLEANING**



**POUR GREASE INTO SEPARATE CONTAINER FOR PROPER DISPOSAL**

**ALWAYS USE A DRAIN SCREEN**



**NEVER POUR GREASE DOWN THE DRAIN**

**PLACE FOOD SCRAPS INTO TRASH, NOT IN GARBARGE DISPOSAL OR DOWN THE SINK!**



## TO AVOID THIS!!

