

Help The Agawam Department of Public Works Stop the “FOG”!

WHAT IS “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 is a major cause of sanitary sewer clogs and overflows.



Grease clog in sewer pipe.

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 dressing, cheeses, mayonnaise

Keep these foods out of all drains!

WHY IS “FOG” A PROBLEM?

Sewer pipes can become clogged by FOG and cause backups into basements, roadways and waterways and water bodies. Sewer backups create health hazards, can result in expensive property damage, and threaten the environment.



Sewer backup in residential basement.

Best Management Practices for Home Owners

- ◆ Never pour grease or oil down sinks, drains or toilets.
- ◆ Dispose of cooled cooking fats, oils and grease into a waxed food container such as a milk carton or container with a lid and dispose of it in the garbage.
- ◆ Use baskets or strainers in sinks to catch food scraps. Empty scraps into the trash can.
- ◆ Scrape food scraps from dishes and pans into the trash can for disposal, before washing.
- ◆ **DO NOT** use the toilet for disposing of: food scraps, sanitary items, rags, cloths, diapers, paper towels, napkins, face tissues, cat litter, “Flushable” wipes, medicines.

Did you know?

Liquid dish detergents that claim to dissolve grease may actually pass grease down the sewer line, which could cause a sewer backup. It is important to scrape greasy foods off all dishes.



Best Management Practices for Food Service Establishments

Agawam Town Code §175-29 requires Grease Interceptors (Grease Traps) for all facilities that have on-site food preparation/processing/handling/service or have other related activities.

- ◆ Train Kitchen Staff on methods to reduce the amount of grease.
- ◆ Post “No Grease in Drain” Signs as a reminder to employees.
- ◆ Dry Wipe Pots, Pans, and Dishware prior to dishwashing.
- ◆ DO NOT dispose of waste food through a garbage disposal.
- ◆ Inspect and clean Grease Interceptor ROUTINELY and keep records.



- ◆ Cover floor and sink drains with strainers to catch food scraps. Empty scraps into the trash can.
- ◆ Clean up grease spills with paper towels and disposal of the towels in the trash.



Working Together We Can Cease the Grease!



If you have any questions please call the Agawam DPW at 413-821-0600 www.agawam.ma.us
Created in partnership with the Springfield Water and Sewer Commission www.waterandsewer.org