

CEASE THE GREASE

FOG Prevention-
Reducing Fats, Oils, and Greases at
home will help keep them out of the
SEWERS.

KNOW YOUR FOG

FATS



Solid at room temperature:
butter, shortening, margarine,
peanut butter, meat
trimmings, uncooked poultry
skin, cheese, milk, cream, sour
cream, ice cream.

OILS



Liquid at room temperature:
vegetable oil, canola oil, olive
oil, corn oil, salad dressings,
cooking oils.

GREASE



Liquid during cooking,
solidified when cooled:
gravy, mayonnaise, melted
meat fat, bacon, sausage,
boiled poultry skin, salad
dressings.



For more information,
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**FOG IS NO
LAUGHING MATTER**

Reducing Fats, Oils, and
Greases at home





WHAT IS FOG?

FOG stands for fats, oils, and grease, which are produced from animal fat, vegetable fat, and oil used in food preparation and cooking. Common favorite fried foods and pan-seared meats can produce substantial amounts of fats, oils, and grease.



WHY DOES IT MATTER??

When excessive amounts of fats, oils, and greases are washed down drains, they can lead to buildups that block sewer lines, preventing them from flowing properly to the water treatment plant. Blocked sewer lines can force wastewater to back up into neighborhoods and even homes in destructive and costly ways.

The Town of Whiteland encourages all residents to follow these tips to help keep our sewer lines clean and pristine!

Remember, all drains in your home flow into the same sewer pipe!

WHAT CAN YOU DO?



Never pour oil, grease, or fats down drains, sinks, or toilets. Instead, once the grease has cooled, transfer it to a disposable container and throw it in the trash.



Scrape food leftovers into the trash instead of into the sink. Sending more food waste to the trash is better for the plumbing.



Use mesh strainers in kitchen sinks to catch any solid food particles that didn't make it to the trash.



Use a paper towel to wipe grease from dishes and cookware before washing them. This method helps prevent grease from entering the sewer system, which can occur when washing greasy cloth towels.



Rinse dishes with cold water before placing in the dishwasher. Hot water temperatures will melt grease, but it will re-solidify once it encounters cooler temperatures-
IN YOUR PLUMBING.