

6 Holiday Tips for Properly Handling Fats, Oils, and Grease (FOG)

1 Don't Pour FOG Down the Drain

Fats, oils, and grease can solidify in pipes, leading to clogs and costly plumbing issues.

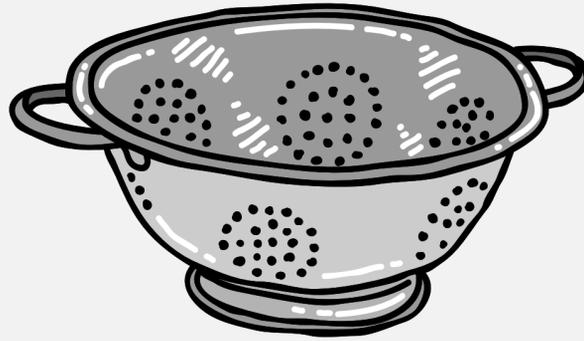
Pour cooled grease into a container, like an empty can or jar, and dispose of it in the trash.



4 Avoid Overloading the Garbage Disposal

Garbage disposals are not designed to handle large amounts of food.

Only dispose of small, solid food scraps in the disposal. FOG should never go down it.



2 Use a Strainer to Catch Food Scraps

Food scraps can stick to oils and fats, making them harder to clean and dispose of.

Place a strainer over the sink drain to catch solid bits before washing the pan.

5 Wipe Pots and Pans

Prevent leftover oils and fats from going down the drain.

Before washing, use a reusable scraper or paper towels to wipe excess grease off pots, pans, and plates.

3 Avoid Using Hot Water to Flush FOG

Hot water melts the fats, oils, and grease off the dishes and into the sewer pipes.

The grease solidifies again once it cools in pipes, leading to clogs in your plumbing or the sewer system.

6 Educate Guests on FOG Disposal

The holiday season brings many visitors who may not know proper disposal methods.

Inform and encourage guests to follow best practices for grease disposal.

