GREASE MANAGEMENT



ECU & YOU

EASLEY COMBINED UTILITIES

GREASE MANAGEMENT

WHAT IS FOG?



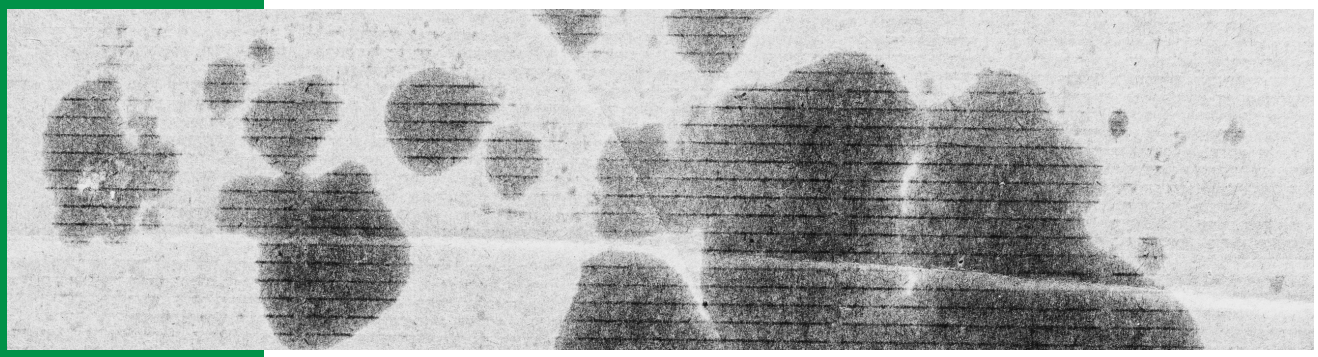
Fats, oils and greases (FOGs) are generated by everyone who prepares and cooks food.

Whenever food is cooked in oils there is a need to get rid of the cooking oils and greases.

FOG in the wastewater decreases pipe capacity and hampers effective treatment at the wastewater treatment plant.

GREASE MANAGEMENT

ECU has developed a fats, oil and grease (FOG) program. This program requires all food service facilities to properly size, install, and maintain their grease traps and interceptors. A food service facility is a facility that prepares and/or packages food or beverages for sale or consumption, on and off site, with the exception of private residences.



WHAT IS ECU DOING ABOUT FOG?

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WHAT CAN I DO ABOUT FOG?

Scrape excess grease in a container and dispose of it in the trash or containers specifically designated for grease.

Place food scraps in waste containers or garbage bags for disposal with solid wastes, or start a compost pile; promote the use of scraping ware prior to washing.

Do not send fats, oils, or grease down your drains!

