

KNOW YOUR FOGs

FATS • OILS • GREASES

Fats, oils, and greases, or FOGs, should never be drained in the sink because they can solidify and cause sewer backups into houses or streets, bringing with them health risks.



Did you know that FOGs include more than just cooking grease and frying oils? These are some of the less known FOGs that also need to be disposed of properly:

- **Dairy Products** (such as cheese and butter)
- **Shortening**
- **Meat Fats** (including bacon grease)
- **Sauces, dressings, and gravies**
- **Icing**



Make sure to dispose of these foods properly, by simply putting of them in your compost or trash bin instead of garbage disposal.



Or place them in a sealable container and discard them with your other garbage.



Dispose of FOGs properly to avoid costly pipe replacement and a greasy, smelly mess of pollutants entering your house or community!



Learn more tips about proper FOG disposal at [BayWise.org/Residential/FOG](https://www.baywise.org/Residential/FOG)



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