

After cooking, let fats, oils, and grease cool before disposal. FOG congeals once cooled, causing pipe buildup.

-Know Your Fats: Such as butter, margarine, and cooking oil.

-Allow oils and grease to cool before disposal.

-Seal it Tight: Use sealed containers to store cooled oils and grease.

## **SCRAPE IT, WIPE IT**

-Dispose of food scraps in the trash and wipe off remaining fats, oils, and grease before washing pans and utensils.

> Scan or Click for FOG **Website**



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