

# FOG Flyer Folding Example

Inside

**WHAT ARE FATS, OILS & GREASE?**

- ▶ **Fats**  
Fatty meats, poultry skins, heavy cream, butter, soft cheeses, bacon, and ice cream.
- ▶ **Oils**  
Vegetable oils, margarine, mayonnaise, salad dressing, peanut butter, avocado, and mixed nuts.
- ▶ **Grease**  
Grease comes from animal fats and vegetable oils (will harden once cooled).
- ▶ **Scraps**  
FOG-containing scraps include meats, dairy, baked goods, and more.

**HELP PROTECT OUR PIPES**

**COOL IT**  
After cooling, let fats, oils, and grease cool before disposal. FOG congeals once cooled, causing pipe buildup.

**CAN IT, TRASH IT**  
Cool oils and grease before disposal. Store in sealed containers and then trash them.

**SCRAPE IT, WIPE IT**  
Trash food scraps and wipe off fats, oils & grease before washing.

**Questions?**  
ccupretreatment@charlottecountyfl.gov

**AFFECTS OF FOG IN YOUR PIPES**

**Unwanted Clogs**  
Once F.O.G. cools it sticks to the walls of your pipes. Over time fats, oils and grease will accumulate causing a clog. *Hot water alone may not always prevent clogs.*

**Overflow**  
Once your pipes become restricted, flooding into wastewater can happen.

**FOG**  
FATS OILS & GREASE  
CONTAIN IT. DON'T DRAIN IT

**CHARLOTTE COUNTY**  
Utilities  
Residential FOG Practices

Cover page



# PRACTICE GUIDE

What to do with fats, oils & grease?

- 1 Cool it
- 2 Scrape it
- 3 Can it
- 4 Trash it
- 5 Wipe it

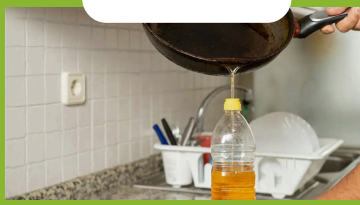
## Have left over Cooking Oil?

### SAVE



Recycle various cooking oils.

### SEAL



Store cooled oils in sealed containers, separate from grease.

### DELIVER



When full, drop off cooking oil at our recycling facilities.

Visit our Mini-Transfer & Recycling Facilities



# FOG

FATS OILS & GREASE

CONTAIN IT, DON'T DRAIN IT



## CHARLOTTE COUNTY

### Utilities

Residential FOG Practices

# WHAT ARE FATS, OILS & GREASE?

## Fats

Fatty meats, poultry skins, heavy cream, butter, soft cheeses, bacon, and ice cream.

## Oils

Vegetable oils, margarine, mayonnaise, salad dressing, peanut butter, avocado, and mixed nuts.

## Grease

Grease comes from animal fats and vegetable oils (will harden once cooled).

## Scraps

FOG-containing scraps include meats, dairy, baked goods, and more.



# HELP PROTECT OUR PIPES

## COOL IT



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

## CAN IT, TRASH IT



Cool oils and grease before disposal. Store in sealed containers and then trash them.

## SCRAPE IT, WIPE IT



Trash food scraps and wipe off fats, oils & grease before washing.

## Questions?

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# AFFECTS OF FOG IN YOUR PIPES

## Unwanted Clogs

Once F.O.G cools it sticks to the walls of your pipes. Over time fats, oils and grease will accumulate causing a clog. *Hot water alone may not always prevent clogs.*



## Overflowing Sewage

Once your pipe(s) become clogged, the flow becomes restricted, resulting in wastewater flooding into your home. Untreated wastewater can harm you, businesses, and the environment.

## Unwanted Costs

An expensive cleanup that often must be paid for by you or the homeowner. Be proactive by following proper fats, oils, and grease disposal.

Scan to  
View FOG  
website

