

HELP KEEP



OUR RIVERS  
& STREAMS  
CLEAN

If you experience a sewer overflow, contact the Henrico County Department of Public Utilities at (804) 727-8700. After normal business hours and on holidays and weekends, call (804) 501-5025.



WE WANT **YOU**  
TO HELP STOP FOG  
NO GREASE DOWN  
THE DRAIN

For more information, please call  
(804) 501-7609 or visit  
[henrico.us/utility/monitoring-compliance/](http://henrico.us/utility/monitoring-compliance/)

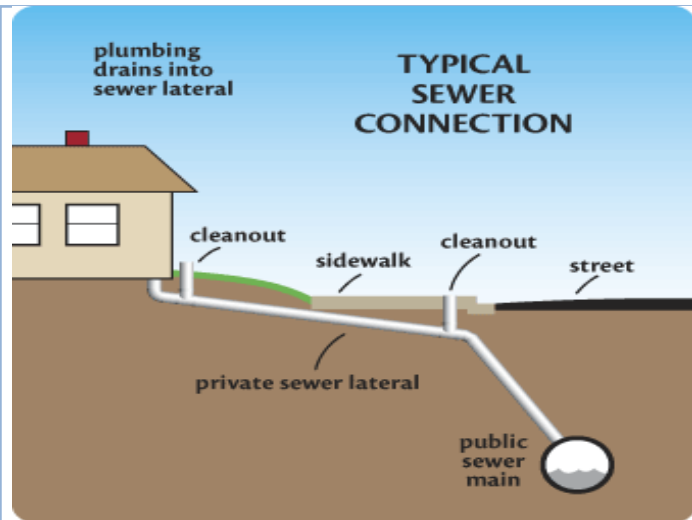
AVOID  
A  
CLOG



KEEP GREASE  
OUT OF YOUR DRAIN



HENRICO COUNTY  
DEPARTMENT OF PUBLIC UTILITIES  
HELPING TO PROTECT  
THE ENVIRONMENT



## Why shouldn't I pour used cooking oil and grease down the drain?

When fats, oil and grease (FOG) are put down your home drain, they can cause many problems further down the sewer pipe. Liquefied grease and fat from animal products will solidify and clog pipes much like a clog in a human artery. Liquid oils can also coat pipes and contribute to blockages. Blockages may cause a sewage backup into your home, resulting in expensive cleanup costs and repairs to your sewer pipes, home and belongings. Blockages may also trigger a sanitary sewer overflow (SSO) into the streets, parks or waterways creating a public health risk and threatening the environment.

Fats, Oils, and Grease are naturally produced during cooking and baking.

### Common sources of FOG include:

- Meat fats
- Lard
- Shortening
- Butter & margarine
- Dairy products
- Fatty/greasy food scraps
- Baked goods
- Sauces
- Cooking oil
- Salad dressing

**DO NOT PUT ANY OF THESE ITEMS  
DOWN THE DRAIN.**

By following the guidelines below, you may avoid sanitary sewer overflows, backups, and costly repairs:

- Pour all cooled cooking fats, oils and grease that will harden (bacon grease, meat drippings) into an old milk carton, can or container with a lid and dispose of it in the garbage.
- Scrape greasy food scraps from pots, pans, and dishes into the garbage, not a garbage disposal. Home garbage disposals do not remove grease from the plumbing system.
- Wipe down greasy pots, pans or dishes with a disposable cloth before washing. Dispose of cloth in the garbage.
- Use a strainer in the sink to catch food scraps and other solids.
- Do not use warm water and soap to wash grease down the drain. This does not prevent grease from building up in sewer pipes. Hot water will cool down in pipes causing fats and grease to harden or coagulate. Detergents that claim to dissolve grease may cause blockages to occur further down the sewer pipes.