

Clear the

FOG



Fats, oils and grease (FOG) that go down the drain can create unpleasant odours, clog pipes, and can lead to costly sewer back-ups in your business and in the community.

COMMON SOURCES OF FOG:

Fats:

Butter, shortening, lard
Creamy sauces
Soups

Oils:

Olive oil and cooking oils
Salad dressings, etc.

Grease:

Bacon grease
Gravy, drippings from roasted meats, etc.

Clear the **FOG** by following these simple steps:



1 Scrape FOG off dishes and cooking equipment.



2 Wipe dishes and cooking equipment before washing.



3 Ensure the sink strainer is in place before washing dishes or pouring anything down the sink.



Questions about clearing fats, oils and grease?

Visit www.saskatoon.ca/sewer, email bylaw.compliance@saskatoon.ca or call 306-657-8766

