

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/

AVOID
A
CLOG

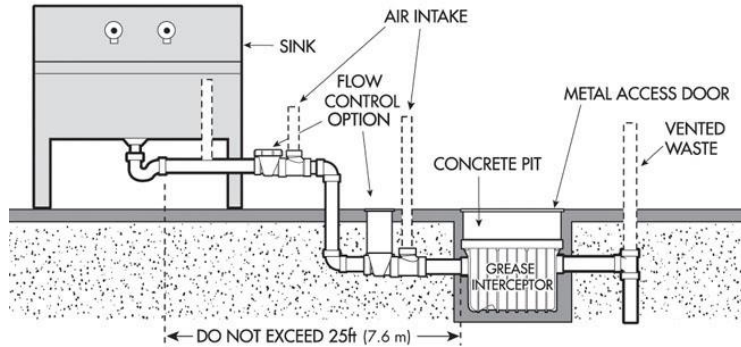


KEEP GREASE
OUT OF YOUR DRAIN



HENRICO COUNTY
DEPARTMENT OF PUBLIC UTILITIES
HELPING TO PROTECT
THE ENVIRONMENT

Typical in Floor Installation



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 approved 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. 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.

Why I should weekly maintain my grease interceptor to prevent the release of grease and a Notice of Violation.

Installation and proper maintenance of your grease interceptor is key to preventing fats, oil and grease (FOG) that are put down your drain from causing many problems further down the sewer pipe and leading to strong waste surcharges on your water and sewer bill or a Notice of Violation. Liquefied grease and fat from animal products will solidify and clog pipes much like a clog in a human artery. You're your grease interceptor is full these liquid oils will coat pipes and contribute to blockages. Blockages may cause a sewage backup into your business, resulting in expensive cleanup costs and repairs to your sewer pipes, business 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