

B.1. Fact Sheet #1: What Is FOG and Why Is It a Problem?



City of Tuscaloosa, AL

FOG Management Program WHAT IS FOG - FACT SHEET

What is FOG?

- FOG stands for Fats, Oils or Grease.
- FOG is liquid or solid material composed primarily of fat, oil and grease from animal or vegetable sources.
- Examples of FOG include kitchen cooking grease, vegetable oil, lard, shortening, margarine, meat fats, bacon grease, food scraps, sauces, and dairy products.

Where Does FOG Come From?

- FOG is generated by everyone who prepares and cooks food.
- Industries that generate FOG include restaurants, hotels, bakeries, food preparation businesses, cafeterias in schools, hospitals, retirement centers, residential office complexes, prisons, churches, stadiums, military bases, etc.

Characteristics of FOG

- Lighter than water (floats)
- Coagulates
- Forms clogs
- Dense solidification
- Odorous (STINKS!)

What Happens with FOG in Pipes?

When FOG enters the sewer lines, it cools, solidifies and sticks to the insides of the pipes, trapping food particles and other debris. Over time, this solid mass continues to grow and creates the potential to obstruct the flow of wastewater, which may lead to pipe blockages and sanitary sewer overflows (SSOs).



Grease in the pipe. It generally accumulates from the top of the pipe down while other debris accumulates from the bottom up.

Why is FOG an issue for my business?

- FOG accumulates in sewer pipes and causes blockages. Grease blockages cause sewer overflows and basement backups.
- Restaurants and other food service establishments can be closed down due to blockages and backups.
- Restaurants and other food service establishments can also be held financially responsible for damages resulting from blockages and backups.