

10 EASY WAYS TO PREVENT FOG



Put oil and grease into covered collection containers.



Scrape food scraps from dishes into trash cans and dispose of properly. Avoid your garbage disposal.



Remove oils and grease from dishes, pans, fryers, and griddles. Cool first before skimming, scraping or wiping grease.



Prewash dishes and pans with cold water before putting them in the dishwasher.



Cover floor drains with fine screen and empty into the garbage can as needed.



Cover the kitchen sink with a catch basket and empty into the garbage can as-needed.



Don't pour oils and grease down the drain.



Don't rinse off oils and grease with hot water.



Don't put food scraps down the drains.



Don't run water over dishes, pans, fryers, and griddle to wash oils and grease down the drain.

DON'T CLOG WITH FOG FATS OILS & GREASE

