



Monday, June 13, 2011

Fats, Oils and Grease (FOG) Program

Residents:

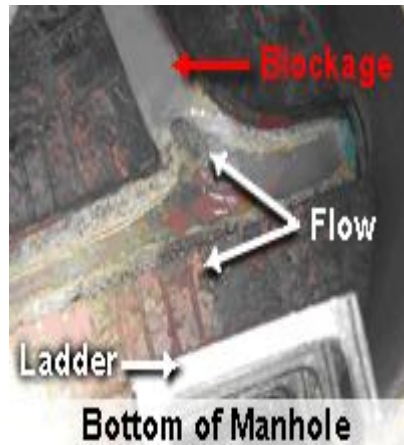
Did you know that nearly 50 percent of all sewage overflows nationwide are caused by homeowners who improperly dispose of everyday fats, oils and grease (FOG)? These overflows are not just public health issues, but can result in serious damage to our environment, especially pollution of our streams, rivers and Bay.

As the lead agency that responds to sewage overflows, the City of Hollister Utilities has taken on the challenge of educating residents on how they can and should dispose of these fats, oils and grease which are found in foods and food ingredients we use in our homes everyday: meat, cooking oil, butter, shortening, margarine, baked goods, sauces and dairy products.

What happens when you fry bacon, broil hamburgers or bake meat? When you're finished, what remains in your cooking pan? The answer is FOG – a real enemy of our sewer system – a substance that, when poured down your drain or into your garbage disposal, will build up over time, constrict the flow of wastewater and eventually cause sewers to back up into homes, overflow sewage into streams, rivers and the Bay.



Both liquid oils and solid fats should be placed in absorbent containers prior to trashing.



Blockage from grease build Up

The City of Hollister Utilities quickly responds to and resolves these backups and overflows. However, prevention is the best and wisest solution to this growing problem.



Sewer Manhole Overflow



Sewer Maintenance



First and foremost, we must reduce the amount of F.O.G. (FATS,OILS AND GREASE) that enters the City of Hollister sanitary sewage system. To do this, we are asking Homeowners to follow these simple steps when they are recycling or disposing of fats, oils and grease:

- First, minimize the use of excess cooking oils and grease when cooking or frying.
- The best way to handle used cooking grease is to pour it from the pan while it is still somewhat warm into a container that you can freeze, preferably one you'd have to throw away because it's not accepted by your local recycling program. (Frozen juice cartons work well because they won't melt when they come in contact with hot grease.) Use a rubber spatula to scrape as much of the grease out of the pan as possible, and then it should only take one disposable paper towel to wipe the pan clean.
- Store the container in the freezer, which will keep the grease solid, and pull it out whenever you have fats, oils and grease to dispose of. When it gets full, dump the whole container in the trash.

In conclusion we as a community have the tools and ability to reduce the unnecessary impact and potential problems created within our infrastructures.

On behalf of the City of Hollister we thank you for taking the time to participate in preserving and protecting our system and environment.