



Keep F.O.G. out of the drain! Wipe grease off pots and pans before rinsing or washing.



Don't put food waste in the drain. Dispose of in the garbage or compost.



Keep screens in all drains to catch food waste and other debris that can clog your pipes.

IT'S TIME TO FIGHT F.O.G.

F.O.G. stands for Fats, Oils, and Grease that is found in common food and food ingredients such as meat, butter, cooking oil, mayonnaise, sauces, and food scraps. If not handled properly, F.O.G. solidifies and sticks to the sides of your kitchen drains and sewer pipes. The most common accumulation comes from your daily dishwashing process. Over time, F.O.G. buildup can plug pipes and cause sewer back-ups in your home or business.

The Kitsap County Sewer Utility has seen an increase in F.O.G. in our sewer systems and at wastewater treatment plants. Clogs in the system reduce capacity and increase the hours and costs for repair and maintenance. At the treatment plant, additional energy and capacity is needed to handle excess grease in the system. F.O.G. can also affect the performance of microorganisms that treat our wastewater, reducing the effectiveness and efficiency of the treatment process.



A sewer pipe clogged with F.O.G.

Here are a few simple steps you can follow at home to help prevent sewer backups:

- Pour cooled fats, oils and grease into a covered, disposable container and toss it in the garbage. NEVER pour fats, oils or grease down sink drains or toilets. Cool it, contain it, and trash it.
- Soak up remaining fats, oils and grease with a paper towel and dispose of in your garbage.
- Before you wash dishes, scrape food scraps from your plates, pots, and pans into your garbage.
- Avoid using garbage disposals. Use sink strainers to catch any remaining food waste while washing dishes.
- Clean your sink drains regularly by mixing one-half cup each of baking soda and white vinegar and pouring it down the drain. Wait 15 minutes, then flush thoroughly with hot water.

More F.O.G. tools for residential customers:

- Request your free "Can the Grease" kit by calling Kitsap1 at 360.337.5777 or email help@kitsap1.com. The kit includes a scraper to transfer grease from the pan to the can and a reusable lid that fits most standard-size food cans.
- Recycle residential used cooking oil (must be liquid) at your closest Kitsap County recycling facility.

WHAT IS F.O.G.?

F.O.G. stands for Fats, Oils, and Grease. If poured down the drain, F.O.G. can cause plumbing blockages in homes and restaurants as well as problems in sewer systems.

It is estimated that F.O.G. causes over 50% of all sewer overflows across the U.S.

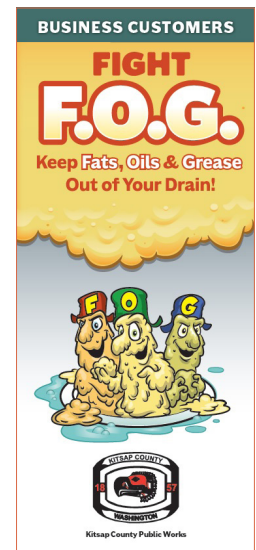
FREE F.O.G. POSTER FOR RESTAURANTS AND OTHER FOOD HANDLING BUSINESSES

Businesses that cook with fats, oil and grease or process food for sale need to educate employees on proper F.O.G. disposal and maintain grease removal devices. Kitsap County Code Reference 13.12 prohibits discharge of pollutants, including F.O.G., that will cause obstructions in the sewer system.

Your Sewer Utility offers a free brochure and poster for our business customers with F.O.G. best practices. Request yours by calling Kitsap1 at 360.337.5777 or email help@kitsap1.com.

Here are some tips on how to fight F.O.G. in a commercial kitchen:

- If you don't have a grease removal device, install a grease interceptor or trap, sized for the volume of business to keep F.O.G. from entering the sewer system. Traps are for small volumes and installed under sinks where interceptors are for medium and large volumes and typically installed below ground outside.
- Maintain your grease interceptor or trap. An interceptor with more than 25% accumulation indicates it is not working properly.
- Maintain a F.O.G. log. Your log should indicate who performed maintenance, date cleaned, how much waste removed, and where it was disposed.
- Maintain a spill kit to clean up F.O.G. spills inside or outside your business.
- Provide a sink plumbed to a grease interceptor for cleaning mops, washing floor mats and greasy equipment.
- Install and maintain screens on all sink and floor drains.
- Educate employees on the importance of controlling F.O.G. Display information in a visible location for all kitchen employees.



RECYCLE USED COOKING OIL

Kitsap County Public Works contracts with a local biodiesel firm to provide cooking oil recycling for residents. Stations are for residents with cooking oil from their home kitchens. Cooking oil from businesses cannot be recycled at these stations.

The used cooking oil collected here in Kitsap County gets a second life as biodiesel, a cleaner-burning alternative to petroleum diesel. Recycling fats into a biodiesel product helps our local economy. Biodiesel has also been proven to be much less toxic than diesel fuel and is readily biodegradable.

Used cooking oil recycling is available at the following locations:

- Olympic View Transfer Station, 9380 SW Barney White Road, Bremerton, WA 98312
- North Kitsap Recycling and Garbage Facility (Hansville), 7791 NE Ecology Road, Kingston, WA 98346
- Central Kitsap Recycling & Garbage Facility (Silverdale), 8843 NW Dickey Road, Silverdale, WA 98383
- South Kitsap Recycling and Garbage Facility (Olalla), 2850 SE Burley – Olalla Road, Olalla, WA 98359

Visit kcowa.us/dropoff for hours and directions.

Recycling Tips:

1. Transport - LIQUID cooking oils in a secure container to recycle
2. Avoid Spills - pour slowly and with care into collection tank
3. Leave Nothing Behind - take your containers with you to dispose at home
4. Do Not Contaminate - with bones, food particles or motor oil



UTILITY ASSISTANCE AVAILABLE

If the economy has hit you hard and you are having trouble playing utility bills, Kitsap Community Resources may be able to help. The Kitsap Eviction Assistance Program (KEPA) can back clients back rent and utilities for up to 12 months for those that are behind and can pay for move in costs for those that have to relocate due to COVID-19.

To be eligible for this program you need to be behind on rent or utilities, have experienced a financial hardship due to COVID, and be under 50% Area Median income. Please check the Kitsap Community Resources website at kcr.org or call the Housing Solutions Center at (360) 473-2035 for the latest information on rent assistance and to see the income qualification chart.

Applications are accepted online at kcr.org or in person at 1201 Park Avenue in Bremerton. If you apply in person, please bring your KEPA Pre-Application filled out. The Pre-Application and more information are available on Kitsap County's KEPA website: <https://www.kitsapgov.com/hs/Pages/HH-KEPA.aspx>.

Once your application is submitted, you will be placed on a waitlist for rent assistance. If you have any questions, please call the Housing Solutions Center at (360) 473-2035. This program is expected to continue throughout 2022.

Kitsap Community Resources is committed to creating hope and opportunity for low-income Kitsap County residents by providing resources that promote self-sufficiency and stability. Learn more about their programs and how to get involved at kcr.org.

