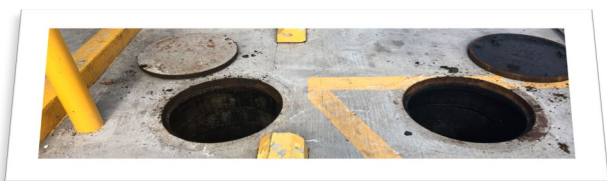


Fat-Free Sewers

Grease traps protect our local waterways by significantly reducing the amount of FOG (fats, oils and grease) entering wastewater treatment systems.



At Wyoming Valley Sanitary Authority (WVSA), a grease trap inspection program is managed by our Industrial Pretreatment Department. The program is designed to reduce the occurrence of sewer line blockages or overflows caused by the accumulation of FOG.

For more information, including a Local Limits Table, visit the Industrial Pretreatment section of our website at wvsa.org.

Recognized for our commitment to environmental initiatives, collaboration and community service, Wyoming Valley Sanitary Authority is a proud recipient of the 2018 Governor's Award for Local Government Excellence and the 2018 Governor's Award for Environmental Excellence. To learn more about wastewater treatment and stormwater management services, visit our website at www.wvsa.org.



Avoid the Clog

Trash the



Questions or Comments?

Contact:

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Office (570) 825-9483
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In the trash...
Not the drain



What to do with

Fats, Oils & Grease (FOG)

Fats, oils and grease are often the byproduct of cooking. They could be found in

Scrape leftover food into the trash.

Grease trap FOG refers to fats, oils and grease. When poured down a drain, FOG cools and hardens as it flows down the sewer pipe and attaches to solids normally found in the sewers forming clumps. These clumps eventually stick to the sides of the pipes and slow the flow of sewage.

When not disposed of properly, FOG builds up in the sewer system constricting flow, which can cause sewer backups. Sewer overflows and backups can affect health, damage homes and threaten the environment.

They can also interfere with sewage treatment at Wyoming Valley Sanitary Authority's (WVSA) wastewater plant. In addition, improper disposal of FOG can lead to

- ⇒ **Costly cleanups for property owners**
- ⇒ **Potential contact with disease-causing organisms**
- ⇒ **Municipal operational and maintenance expenses—often passed onto property owners**

Meat fats

Butter & margarine

Cooking oil

Lard & shortening

Food scraps

Baking goods

Sauces & salad dressings

Dairy products, including ice cream, yogurt & cheese

***Pour** cooled oil or grease into a container.*

Do not pour them down the drain.

***Place** a strainer in the kitchen sink drain to catch food scraps and other solids, then empty the strainer into the trash.*

***Soak** up grease after frying by using paper towels and place them in the trash.*

***Pour** small amounts of used cooking grease into a container with a lid or that's sealable (e.g., a coffee can or empty milk carton). Refrigerate to harden and then place it in the trash.*

***Restrict** disposing FOG related foods through any garbage disposal.*

