Newsletter & Social Media Example Content

Topic: FATS, OILS & GREASE (FOG)

Newsletter Content:

Anyone familiar with cooking knows that it can be difficult to know exactly what to do with excess food, fat, oil and grease. Many people make the costly mistake of pouring or scraping these liquids and food scraps down the drain, which causes clogs in the pipes. Clogged pipes are not only an inconvenience but can also cause your pipes to take on a bad odor or even back up into your home and require costly repairs. Even if the clog is not in one of your home’s pipes, it could be further down the line in the sanitary sewer system – where clogs can cause sanitary sewer overflows and bring bacteria into contact with the public and our waterways. The only things that should go down the drain are water and soap. To avoid fats, oils, and grease (FOG) build up in pipes you should never dispose of any of the following down the drain:

* Grease or fat from meat
* Cooking oils, lard, or shortening
* Butter or margarine
* Dairy products
* Mayonnaise, salad dressings, or sour cream
* Food scraps

Properly disposing of fats, oils, and grease can help protect your home, your wallet, and our waterways. Cooking oil and oil for frying can be used twice if excess food is removed and it is stored in an airtight container. Fats like bacon grease can be stored in the fridge and can keep for up to four weeks. For fats that will not be reused, wait for the fat to cool and solidify then dispose of it in the trash. For cooking oil, pour it into a container or a plastic bag and dispose of it in the trash. Following these tips is not only environmentally friendly but is also easy on your wallet and reduces food waste.

[insert any additional information specific to your community such as locations of nearby oil or grease recycling stations, or the phone number or website to report sanitary sewer overflows. This information can also be added to the example social media post language below.]

Social Media Content:

* Help prevent clogs in your pipes and ours – wipes excess grease or oil from dishes with a paper towel or scrape food scraps in the trash before rinsing or washing to keep fats, oils, and grease (FOG) out of the drain.
* Did you know? Hot water may wash fats, oils, and grease (FOG) off the dishes, but when it cools later in residential or sewer pipes it can cause clogs. When doing the dishes make sure to always wipe off FOG with a paper towel or scraper and pour excess liquid into a container to throw away later.
* Pro Tip: avoid using cloth rags or towels when cleaning greasy dishware. The oils and greases will end up in your pipes when you wash them!
* Do you have a clogged drain? Fats, oils, grease and other food materials are probably to blame. Save yourself another costly plumber visit and remember to only put water and soap down the drain.
* Pro Tip: Place a screen or a catch basket in your sink when doing dishes to avoid food particles from going down the drain and avoid using the garbage disposal if you can! These simple actions can help prevent clogs from fats, oils and grease.

Other Helpful Links & Resources:

* Texas Commission on Environmental Quality - Reducing Fats, Oils, and Grease in Your Home or Apartment <https://www.tceq.texas.gov/assistance/water/wastewater/fog/home_fog.html>
* Texas Commission on Environmental Quality - Keeping Fats, Oils, and Grease out of the Sewer System <https://www.tceq.texas.gov/assistance/water/wastewater/fog>
* Galveston Bay Action Network for reporting Sanitary Sewer Overflows: <https://www.gbanmap.com/>

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* Houston 311 platform to report Sanitary Sewer Overflows in the City of Houston: <http://www.houstontx.gov/311/>

