

**Clogged Sewer Lines lead to Costly Repairs and Higher Sewer Bills**

**Sewer Blockage Formation**



The start of a blocked pipe begins when grease and solids collect on the top and sides of the pipe interior.



The build-up increases over time when grease and other debris are washed down the drain.



Excessive accumulation will restrict the flow of wastewater and can result in a sanitary sewer overflow.

Top View: Actual photo by remote control camera of a clean sanitary sewer pipe



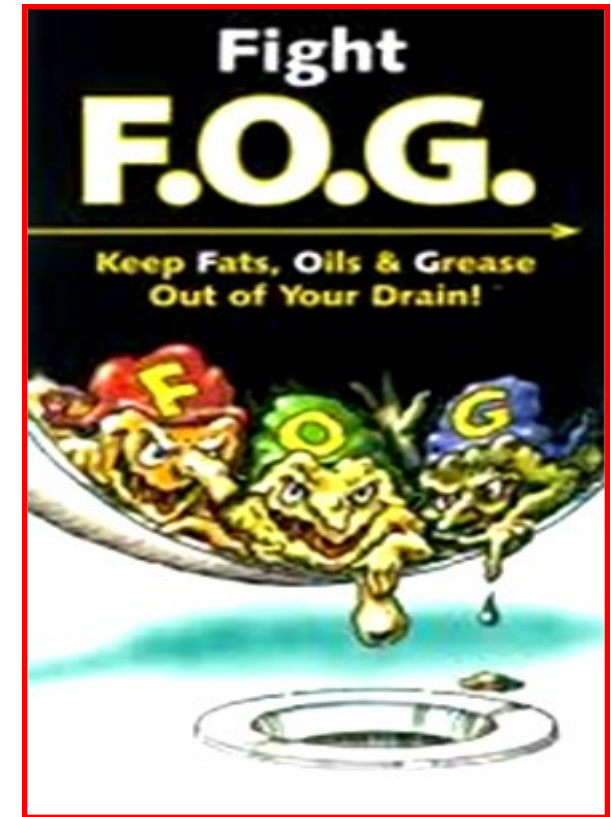
Bottom View: Actual photo by remote control camera of a grease clogged sewer pipe



**Commercial Food Businesses must comply with the North Cornwall Township F.O.G. Ordinance #307 and Residents of North Cornwall Township should follow the guidelines in this Brochure to help reduce the amounts of F.O.G. that enter the Township's Sewer System.**



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# North Cornwall Township Sanitary Sewer



**Fats, Oils, and Grease Program**

**Commercial & Residential  
FOG Information Brochure**

## What is FOG

(FOG) means Fats, Oils, & Greases from food products such as butter, lard, vegetable fats & oils, salad dressings, meats including poultry skin, gravies, cheeses, peanut butter, nuts, cereals, and ice cream.

## FOG Costs the Township and YOU!

Pouring a little bacon grease down the drain or tossing meat scraps in the garbage disposal may not seem like a big deal, but when residents and restaurants without grease traps do this, they contribute to the formation of clogs and blockages in the North Cornwall Township Sewer Collection System.

The Costs of cleaning, flushing, treatments, maintenance, & grease removal from the Township's sewer lines and pump station, and the City of Lebanon Authority's Waste Water Treatment Plant is passed on to the sewer customers in the form of higher sewer rate bills.

Sewerage backups and overflows can impact the environment and cost homeowners. Property owners are responsible for the repair and clean-up costs of their sewer lateral blockages.



## Managing FOG Best Management Practices (BMP)

Due to the increasing volume of FOG foods processed, cooked, and disposed in the homes & food service establishments (FSE) in North Cornwall Township, and the higher sanitary sewer system maintenance costs, the Township is making it a priority to reduce the amount of FOG entering the sewer line system, pump stations, and City of Lebanon Authority Treatment Plant.

## BMP - The Basics For Households Kitchens

### BMP basics for all households & establishments with kitchens without grease traps

- Pour liquid food scraps and cooled grease into a container with a lid and place in trash can.
- Pour used oil into a container with lid, so it can be reused, recycled, or placed in the trash can.
- Use mesh drain strainers to catch solid food scraps for disposal in a trash can.
- Scrape plates over trash can or dry-wipe with paper towels.
- Remember: The drain is not a dump and garbage disposals don't fight FOG.



## BMP - The Basics Food Service Establishments (FSE)

Because of the amount of food produced by FSEs, they are on the frontline of FOG prevention. The North Cornwall Township FOG Prevention Program relies on its Ordinance that outlines how the FSEs must comply and do their part to keep FOG out of the Township's sewer system.

- Must comply with the Township's FOG Ordinance #307, which includes permitting, disposal & hauling, and maintenance recording keeping.
- Depending on Business type & size - must have a grease trap or grease interceptor.
- Collect and dispose used grease to a licensed grease hauler.
- Inspect and clean grease interceptors regularly to prevent clogs and overflows.
- Implement BMPs in kitchens to reduce FOG maintenance and collection.
- Make sure all kitchen sinks, dishwashers, floor drains, woks, pulper, & can wash equip. are connected to a trap or interceptor.
- Train all kitchen staff on oil and grease management.
- Keep lids on containers, collect waste from fryers in recycling containers, and know the spill prevention & clean up procedures.
- Never "hot flush" oil and grease down sinks and drains.
- Never pour liquid fats, grease, oils, oily sauces, or dressings down the drain, or floor storm drains.

