

CAN IT, COOL IT, AND TOSS IT!

That residual grease and oil from frying or cooking should never be poured down your drain or into your toilet — instead, pour it into an empty container like a tin can, let it cool then toss it in the trash.



GREASE IS NOT THE ONLY PROBLEM....NO WIPES IN PIPES!

Toilet paper is the only paper product that should be flushed. Please place the following products in the trash can:

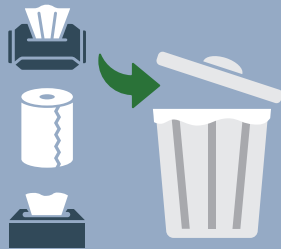
- “Flushable” wipes
- Paper towels
- Disinfectant wipes
- Tissues
- Feminine hygiene products
- Dental floss
- Q-tips or cotton balls
- Diapers
- Medicines and pharmaceuticals

So-called “flushable” wipes are not flushable and, unlike toilet paper, they do not break down. These wipes, along with the other products mentioned above, wreak havoc on the city’s sewers, pump stations, and treatment facilities. When combined with grease, these materials form blockages in the sewers or “fatbergs” that can lead to backups into homes or overflows into the environment.

TOILET PAPER ONLY



EVERYTHING ELSE GOES IN THE TRASH



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More information can be found and
downloaded at:

[https://www.salemma.gov/city-engineer/
pages/fat-oils-grease-fog](https://www.salemma.gov/city-engineer/pages/fat-oils-grease-fog)



WHAT AM I SUPPOSED TO DO WITH ALL THIS COOKING GREASE AND OIL?

**The answer to
that question
and more...**



Salem Grease Management Program:

**A Resident's Guide to
Understanding the Effects of
Fats, Oils, and Grease (FOG)
in Municipal Sewer Systems**

WHAT IS FOG?

Fats, Oils, and Grease (FOG) are found in dairy products, meat, cooking oil, butter, margarine, lard, sauces, dressings, and baking products.

FOG has a negative impact on Salem's sewer system. These materials, generated from food preparation and disposal, congeal in sewer pipes and can cause sewer backups in homes, or sanitary sewer overflows (SSOs) that have an impact on public health, and affect the ocean, ponds, and rivers in the City.

Instead of dumping cooking oil and other fats, oils, and grease by-products from cooking into the sink, store it in a used tin can or another heat resistant container. These containers can be thrown into the trash.

FOG may be composted through curbside collection. Check your curbside collector's website for details.



FOG DOs & DON'Ts

- ✓ **DO** be careful to let cooking by-products cool before moving, storing, or disposing of them
- ✓ **DO** dispose of food scraps in trash
- ✓ **DO** use a can, or other heat resistant container to store FOG by-products before disposal
- ✓ **DO** allow grease to cool in the pan, then wipe out with a paper towel and dispose paper towel in the trash
- ✓ **DO** scrape and wipe pans and dishes into the trash before you wash them
- ⊘ **DON'T** pour grease down the drain or toilet
- ⊘ **DON'T** pour gravy, sauces, batters, dressings, etc. down the drain or toilet
- ⊘ **DON'T** put food scraps down the drain or toilet
- ⊘ **DON'T** overuse your garbage disposal



WHY DISPOSE OF GREASE PROPERLY?

- Protects pipes in your home from grease build-up
- Prevents the build-up of grease in the sewer system that results in Sanitary Sewer Overflows (SSOs) and other community health hazards
- Increased FOG in the sewer system requires additional maintenance and cleaning costs, resulting in higher sewer bills for residents



FOG clogs up our sewers and contributes to unhealthy Sanitary Sewer Overflows

