

What is F.O.G.?

F.O.G. stands for Fats, Oils, and Grease. These include any type of fats, cooking oils, or grease from cooking things like bacon. While it is easy to dispose of these down the kitchen sink. It's not the best idea and can cause issues in the sewer.

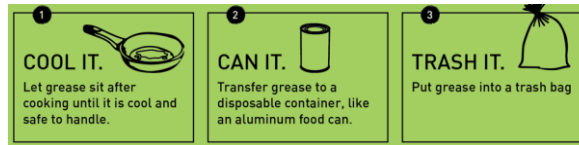
FATS	OILS	GREASE
Solid at room temperature	Liquid at room temperature	Turns to liquid during cooking, but solidifies when cooled
Butter, shortening, margarine Peanut butter Meat trimmings Uncooked poultry skin Dairy: Cheeses, milk, cream, sour cream, ice cream	Vegetable oil Canola oil Olive oil Corn oil Salad dressings Cooking oils	Gravy Mayonnaise Melted meat fat Bacon and sausage Boiled poultry skin Salad dressing

When will it be implemented?

The new F.O.G program will be fully implemented and enforced beginning **January 1st, 2025**. Businesses are welcome to voluntarily participate by adding grease traps/interceptors at any time, but if there is notable F.O.G. buildup, the district will reach out to businesses or residents individually.

F.O.G. Best Practices

- Never dump F.O.G. into your drain, even if it is chased by hot water.
- Dump your grease into a container and dispose of it in the trash. Alternatively, you can add it to your compost or make various items such as soaps from old F.O.G.
- After pouring F.O.G. into containers, wipe your pan with paper towels.
- Optionally, add a grease trap or interceptor if you are a business that produces excessive grease.



Questions about what type of grease trap to get, or if you even need one? Do you have other questions about F.O.G.? Please Contact Us!

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**JACKMAN
UTILITY
DISTRICT**

*Introduction to our Fats, Oil,
& Grease program*



A float partially covered in grease.

What do you mean new F.O.G. program?

The district has never chased the sources of F.O.G. in the collection system. However, there is plenty of it. The new program will hold high contributors of F.O.G. accountable and will require food service establishments to keep maintenance records on any necessary grease equipment for 3 years.

Who will this new F.O.G. program affect?

Both commercial and residential customers will be expected to be in compliance with the program. There are different tiers depending on the type of establishment and amount/type of food sold in businesses. **This will not impact most residential homes.**

Each year the Jackman Utility District has to have F.O.G. removed twice from the collection system at a total cost of \$6,000 annually.

How do I comply with the F.O.G. program?

The easiest way is to reduce the amount of Fats, Oils, & Grease that your home disposes of into the sanitary sewer by following the best practices.

If best practices do not reduce F.O.G. contribution, a grease trap may be deemed necessary and would require annual maintenance.

How do I know if I am creating a F.O.G. problem?

The Jackman Utility District routinely camera's the sewer mains to search for F.O.G. buildup and potential breaks. Starting in 2025, if excessive grease is found coming from your sewer stub, the district will reach out individually and work to reduce incoming F.O.G. *before* we require the addition of the grease trap/interceptor. However, any commercial establishment may voluntarily add these fixtures before being required to. Most residences should be in compliance simply by following the best practices, but each case will be handled individually.

I've dumped grease down my drain for years without any problems. Why should I make changes now?

You should make these changes now because we're more educated about the issues F.O.G. causes. By limiting the problems in the collection system, we can work to keep costs lower and pass a better system on to the next generation. Any residence or commercial establishment that knowingly refuses to address their problematic F.O.G. contributions will receive a yearly fine.