

## Did You Know?

### MYTH:

Running hot water and soap or degreasers down the drain with fats, oils or grease (FOG) will stop it from hardening inside the pipe.

### FACT:

Water and oil do not mix. Fats, oils and grease will eventually cool and harden in the pipe which could lead to a blockage that may be costly to repair.

### MYTH:

Flushing FOG down the toilet won't clog pipes.

### FACT:

Wastewater from every toilet, drain, shower, sink, dishwasher and/or bathtub is connected to a single sewer pipe from your home. Fats, oils and grease hardens and collects in pipes and sanitary sewers causing costly blockages and infrastructure problems.

### MYTH:

Pouring FOG down the drain is okay if you have a food waste grinder (i.e. garburator).

### FACT:

A garburator grinds up items before passing them into your sewer pipes. It does not break down FOG.

Even ground up particles of food waste can contribute to clogged pipes. It's best to screen out food particles before they go down the drain.

For more information, including the current Sewer Use Bylaw, please visit [york.ca/fog](http://york.ca/fog) or email [sewerusebylaw@york.ca](mailto:sewerusebylaw@york.ca) or call **1-877-464-9675**

The Regional Municipality of York  
17250 Yonge Street  
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# PROPER DISPOSAL OF FATS, OILS AND GREASE (FOG)



Keeping our water safe



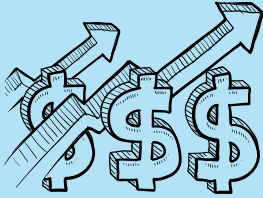
## Why are fats, oils and grease (FOG) a concern?

Improper disposal of FOG can have a serious impact on your home plumbing and the environment. When poured down your sinks, drains or toilets, FOG eventually cools and can clog the pipes that take wastewater from your home to our treatment plants.

Sewer blockages can cause untreated sewage to back up and flood your basement or those of your neighbours.

It could also back up onto streets and surrounding areas, polluting the natural environment.

Repairing sewer pipes due to FOG damage is time consuming, costly and can lead to increased water rates.



## FATS, OILS AND GREASE ARE BYPRODUCTS OF COOKING AND INCLUDE:

- Butter or margarine
- Olive oil, coconut oil
- Shortening
- Sauces and gravies
- Lard
- Meat fats
- Salad dressings
- Milk, cream and other dairy products
- Cooking oils (includes deep frying oils)
- Marinades
- Sandwich spreads



## HOW TO PROPERLY DISPOSE OF FOG

- Fats, oils and grease are organic waste that should be placed in your green bin once solidified
- Before washing pots, pans and dirty dishes, wait for FOG to cool and harden, then scrape it into the green bin
- If FOG is in liquid form leave it to cool in the pan. Alternatively pour the liquid into a heat-resistant container such as a tin can or bowl, and place in the fridge to cool. Solidified grease can be scraped into the green bin.
- Leftover fats and grease can also be used to make suet (i.e. hard raw fat) to feed birds
- Liquid cooking oils such as vegetable, canola, corn, olive, etc., can be collected in a container and dropped off at any York Region waste depot for recycling into biodiesel. Solidified oils (i.e. cold-pressed oils like coconut oil) should be placed in your green bin

## LIQUID COOKING OIL DROP-OFF LOCATIONS

Liquid cooking oil can be dropped off in a tightly sealed container, (no more than four litres per day) for recycling at one of the following drop-off depots throughout York Region:

East Gwillimbury Household Hazardous Waste and Recycling Depot  
225 Garfield Wright Boulevard  
Town of East Gwillimbury

Georgina Transfer Station, Household Hazardous Waste and Recycling Depot  
23068 Warden Avenue  
Town of Georgina  
(Tuesdays and Saturdays only)

Markham Household Hazardous Waste Depot  
Rodick Road, south of Miller Avenue  
City of Markham

McCleary Court Community Environmental Centre  
130 McCleary Court  
City of Vaughan

Elgin Mills Community Environmental Centre  
1124 Elgin Mills Road East  
Town of Richmond Hill

For more information visit [york.ca/wastedepots](http://york.ca/wastedepots) or call 1-866-665-6752

