



City of Yreka Public Works Department

Introduction to Fats, Oils, and Grease (FOG)

This is the first in a series of articles designed to educate the residents of Yreka about fats, oils and grease (FOG), the problems it can cause, and some ways to prevent FOG from excessive build ups.

FOG is generated during food preparation, cooking and clean up. In addition to cooking oil and cooking grease, FOG includes meat fats, lard/shortening, butter/margarine, food scraps, dairy products, batters, icing, dressing and other sauces.

When FOG goes down your drain and into a sewer line, it can build up and choke off the flow of wastewater. Extra cleaning is often required by City maintenance workers to help clear FOG build ups in sewer mains.

Even with the extra cleaning, FOG can still cause a Sanitary Sewer Overflow (SSO). A SSO is the unintentional discharge of untreated wastewater from the top of a manhole or cleanout that is caused by a blocked sewer pipe. FOG can also cause blockages in your sewer lateral, which will cause wastewater to back up and overflow out of a cleanout on your property or a drain in your house. SSOs are not only hazardous to public health, and the environment, but they can also cause the City to incur large fines.

As part of the City's required Sewer System Management Plan, the City's FOG Source Control Program was prepared and presented to the City Council in 2012, and the City is currently working on implementing the Program.

For more information and to learn how to help prevent excessive FOG build ups, visit:
ci.yreka.ca.us/utilities/fog