HELP FIGHT F.O.G.!

These products are available to you at the Utility Billing Office
500 East 3rd Street - Loveland

We turn waste cooking oil into fuel

DID YOU KNOW?

Leftover cooking oil can be recycled at the LOVELAND RECYCLING CENTER at 400 North Wilson Avenue

“Can the Grease” Lids
fit on a traditional tin can so you collect and store F.O.G. in your freezer rather than put down your drain. When the can is full, trash it and save the lid for future use.

“Plate Scrapers”
will help remove any remaining F.O.G. from plates, pots and pans.

For questions on discharges to the sewer system:

Loveland Water and Power Pretreatment Program
200 N. Wilson Avenue
Loveland, CO 80537
970.962.3000

visit us at: cityofloveland.org/Pretreatment
email us at: pretreatment@cityofloveland.org
WHAT IS F.O.G.?

F.O.G. STANDS FOR FATS, OILS & GREASE

They are found in common food such as: meat, fish, butter, cooking oil, mayonnaise, dressings, gravies, sauces and food scraps.

If poured down the drain or into your garbage disposal, F.O.G. will build up over time by sticking to your sewer.

F.O.G. CAN COST YOU MONEY!

As a homeowner or tenant, you have a vested interest in the sewer line that runs from your building to the Wastewater Treatment Plant.

Every step you take to reduce F.O.G. and food scraps from going into the sewer benefits you and the City economically (directly or indirectly) and environmentally.

WHAT CAN YOU DO?

FOLLOW A FEW SIMPLE STEPS TO HELP PREVENT SEWER BACKUPS:

1. Pour cooled fats, oils & grease into a disposal container, seal it and throw it into the garbage. Never pour fats, oils or grease down the sink, drain or toilet.
2. Soak up remaining fats, oils & grease with a paper towel and dispose with your food and yard waste.
3. Before you wash dishes, scrape food scraps from your plates, pots, and pans into a compost bin or the trash.
4. Avoid using your garbage disposal. Use strainers to catch any remaining food scraps while washing dishes.

HOW SHOULD YOU DISPOSE OF FOOD SCRAPS?

Food scraps should be placed in the trash or compost bin. Non-compostable food scraps and food soiled paper should be placed in the trash.

Many food items are stringy, fibrous, or difficult to grind in a garbage disposal. Food waste can cause a garbage disposal motor to jam, damage the grinding blades, create odors by clinging to sidewalls, or worse, lead to a clogged drain.

COMPOSTABLE FOOD SCRAPS INCLUDE:
- Fruit, vegetables, bread, pasta, grains
- Eggshells, nutshells
- Coffee grounds, filters, tea bags

NON-COMPOSTABLE FOOD SCRAPS INCLUDE:
- Meat, bones, fish and shellfish shells
- Milk, butter and cheese

GARBAGE DISPOSAL OPERATION

REMEMBER... If you use the garbage disposal limit the amount of food scraps discarded.

1. Don’t turn off the garbage disposal or water until grinding is complete.
2. When grinding is complete, turn off the garbage disposal first. Let the water continue to run for 10-15 seconds to flush out particles then turn off the water.

TO REDUCE GARBAGE DISPOSAL ODOR

Use equal parts of white vinegar and baking soda.

Pour into disposal, let it sit for a few minutes, then flush with warm water.

For stubborn odors
Add 3 – 4 tablespoons of Borax in the disposal drain and let it sit for an hour, then flush with warm water.