



PROTECT  
YOUR  
PIPES!

# FOOD SCRAPS & FATS, OILS, & GREASE (F.O.G) DISPOSAL AWARENESS



Protect your pipes! Proper disposal of fats, oils and grease (F.O.G) will keep you in compliance with the law and protect your pipes from clogging.

## Did you know?

Senate Bill 1383 requires food scraps, fats, oils and grease to be disposed of in the green organic waste bin. This includes:

- Butter
- Margarine
- Shortening
- Lard
- Marinades
- Meat fats
- Meat bones
- Sauces and gravies
- Salad dressings
- Solidified cooking oils
- Grease-soiled paper products
- All customer & kitchen food scraps

Cayucos Sanitary District recommends that you make cleaning your grease trap part of your weekly maintenance.

**Best Practice:** Scrape solids from the trap weekly and mix with the food scraps, yard waste, or used napkins that are already in your green organic waste bin.



## Why Are Fats, Oil and Grease of Concern?

How you dispose of F.O.G. can have a serious impact on your business and the environment. When poured down your sinks and drains, F.O.G will cool, harden and clog the pipes that take the wastewater from your business to Cayucos Sanitary District's wastewater treatment plant. This can cause untreated sewage to back up and flood your business. It could also back up onto streets and surrounding areas, polluting the environment.



**Cayucos Sanitary District has observed a recent influx in F.O.G. entering the sewer system.**



As a result, we will be performing random spot checks in the coming months to help enforce compliance with SB 1383, governing Ordinance #24, and the mandatory Grease Trap Inspection Program. Noncompliance may result in Notices of Violation, penalties and fines.

Please ensure F.O.G. is disposed of properly to avoid damaging impacts to human health, Cayucos Sanitary District's wastewater treatment plant, and the environment.