



FREQUENTLY ASKED QUESTIONS

The City of Portland is asking the community to capture FOG at the source to keep it out of the sewer systems.

WHAT IS FOG?

Fats, Oils, and Grease (FOG) come from animal or vegetable based foods used for cooking. Examples include lard, oils, shortening, salad dressing, margarine, sauces, and dairy products.

WHY IS FOG A CONCERN?

When FOG enters the sewer system, it congeals, restricting the flow of wastewater. When the system is clogged by FOG, raw sewage can back up into sinks, toilets, basements and can overflow into Casco Bay.



Pipe with congealed FOG

WHAT IS THE FATS, OILS, AND GREASE (FOG) PROGRAM?

For Food Service Establishments:

A compliance program to capture FOG before it enters the sewer system. It includes specific grease control equipment, maintenance requirements and enforcement penalties for not having or not maintaining equipment sufficiently.



For residents:

An educational program for homeowners and tenants to learn how to dispose of FOG properly, keeping it out of the sewer system.

WHY DOES PORTLAND HAVE A FOG PROGRAM?

The City of Portland is required by federal law to implement a FOG program. It will reduce the volume of raw sewage that overflows into Casco Bay during rain events. To reduce these overflows, our sewer system cannot be clogged as a result of FOG.

WHAT CAN YOU DO?

Utilize best management practices like dry wiping, proper training, separate storage of FOG for trash or compost disposal, and maintain grease control equipment regularly with maintenance records.

WHERE CAN I FIND MORE INFORMATION ABOUT THE FOG PROGRAM?

<http://www.portlandmaine.gov/1548/Fats-Oils-and-Grease-Program>

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