IMPORTANT NOTE FROM AMBRIDGE MUNICIPAL AUTHORITY:

FATS, OILS & GREASE (FOG)

Did you know that nearly 50% of all sewage overflows nationwide are caused by homeowners who improperly dispose of every day Fats, Oils and Grease (FOG)? These overflows are not just public health issues, but can result in serious damage to our environment, especially pollution to our rivers and streams.

Grease is a problem in the sewage collection and treatment business. Grease is singled out for special attention because of its poor solubility in water and its tendency to separate from the liquid solution. Large amounts of oil and grease in the wastewater cause trouble in the collection pipes and wastewater treatment plant.

RESIDENTIAL/HOMEOWNER

Grease from cooking, gravy, cooking oil, and sauces may look harmless as a liquid, but when it cools it gets thick and sticky. That means if you pour grease down the drain it sticks to pipes and eventually causes clogs and messy backup into homes.

FREEZE YOUR HOUSEHOLD GREASE, THEN TOSS IN THE TRASH

COMMERCIAL/BUSINESS

Sanitary sewer overflows (SSO) and sewer line maintenance due to FOG (fats, oils & grease) waste have been on the rise. This has prompted stricter enforcement of ordinances and regulations governing FOG discharge into the sewer system. Enforcement requires the installment and proper maintenance of a pretreatment device commonly known as a GRD (Grease Removal Device).

There are two types of devices:

- 1. Grease Trap (Indoor) Intended for limited food or drink preparation, typically found very close to a pre-wash sink.
- 2. Grease Interceptor (Outdoor) Intended for food and drink operations, found outside because of large capacity for FOG.

ALL FOOD SERVICE ESTABLISHMENTS ARE REQUIRED TO HAVE A GREASE REMOVAL DEVICE

REFERENCED IN THE AUTHORITY'S RULES AND REGULATIONS, SECTION 6 – PROHIBITED USE OF SEWERS ADOPTED BY AUTHORITY BOARD ON OCTOBER 20, 2014 UNDER RESOLUTION NO. 1 – 2014.