

BOYLE COUNTY F.O.G. PROGRAM

(Fat, Grease, and Oil)



Small Business Fryers



Residential Large and Small Deep Fryers

The program is **free** to Boyle County residence through the support of Boyle County Fiscal Court and Griffin Industries who collects and recycles the cooking oil, fats and grease into any number of products such as bio-fuels, make-up, crayons...etc.

The goal of the program is to protect the environment by keeping cooking fats, oil and grease out of the Danville-Boyle County sewer system and landfills. Boyle County Department of Solid Waste wants to remind residents that fat, oils and grease from cooking should not be poured down their sinks or drains. When cooking Oils are discarded into your sinks or drains it accumulates inside the sewer pipes making it difficult for wastewater to flow freely to the wastewater treatment plant. When wastewater cannot make its way through the sewer pipes, it overflows into homes, streets, lawns and storm drains eventually making its way into the water shed.

Boyle County Residents can bring their used fat, grease and cooking oil to the Gose Pike Convenience Center. For more information on the Boyle County F.O.G. Program call 859-319-4803.

For more information on Griffin Industries go to **www.griffinind.com**

Grease Myths

It's okay to pour grease down the drain as long as...



... I use the garbage disposal.

MYTH! The garbage disposal only grinds up items before passing them into your sewer pipes.

... I run hot water.

MYTH! Hot water only gives the illusion of dissolving grease. The grease will eventually cool and build up in the pipes.

... I chase it down with a dose of dish soap.

MYTH! Dish soap temporarily breaks up grease as you wash your dishes, but the soap will eventually lose its effectiveness causing the grease to solidify in the pipes.

... it is a liquid oil at room temperature.

MYTH! Liquid cooking oils, like canola oil and olive oil, float on wastewater and easily adhere to sewer pipes.