

Frequently Asked Questions about FOG (Fats, Oils and Grease)



What is FOG?

FOG stands for Fats Oils and Grease. They are natural by-products of cooking and food preparation.

What do I do with leftover cooking grease?

Allow grease to cool down at a safe temperature and place it in a container with a lid, empty jars, milk jugs or “to go” coffee cups can be used.

Once placed in container it can be discarded in the garbage or take it to the oil recycling drop off at the J.C. Elliott Citizen Collection Center. Excess grease can be absorbed with a paper towel and tossed into the garbage.

What are the sources of FOG?

Common sources of FOG are meat fats, dairy products, food scraps, cooking oils, baked goods, sauces, dressings, sandwich spreads, gravies, marinades, shortening, lard, butter and margarine.

Can the City of Corpus Christi tell where the grease is coming from?

Yes. By checking manholes and using closed circuit television inside wastewater pipes, the City can tell which sanitary service area and which specific building or neighborhood grease is coming from.

Should I use detergent or hot water to grease down the drain?

No. Products such as detergents that claim to dissolve grease may pass the grease down the pipeline and cause problems elsewhere.

Should I use my garbage disposal?

Home garbage disposals do not keep grease out of the wastewater pipes. In fact, garbage disposals contribute to the problem. Food particles stick to the grease that clings to pipe walls and speed the blockage of pipes.

What should I do if I experience a pipe blockage?

Call the City of Corpus Christi Call Center at (361) 826-2489. A Utilities Department crew will come and determine whether the blockage is on your property or City property. If the blockage is on City property, the City staff will fix the problem. If the blockage is on your property you will have to hire a plumber to fix the problem.

