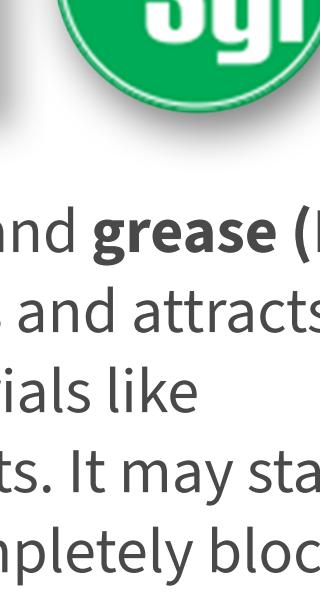


THINGS YOU SHOULD KNOW ABOUT FATBERGS



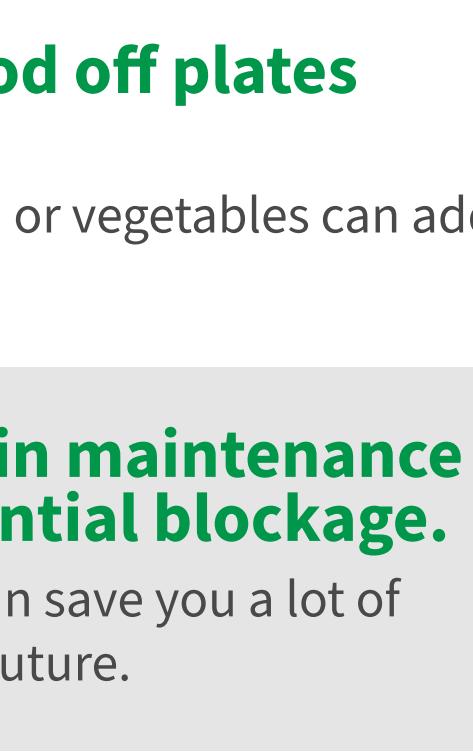
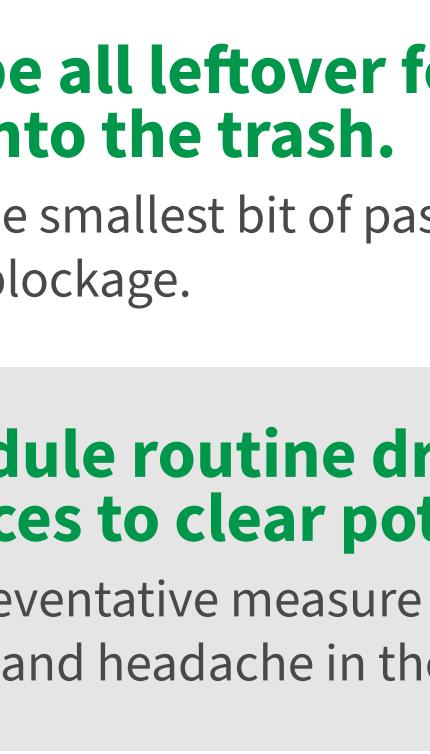
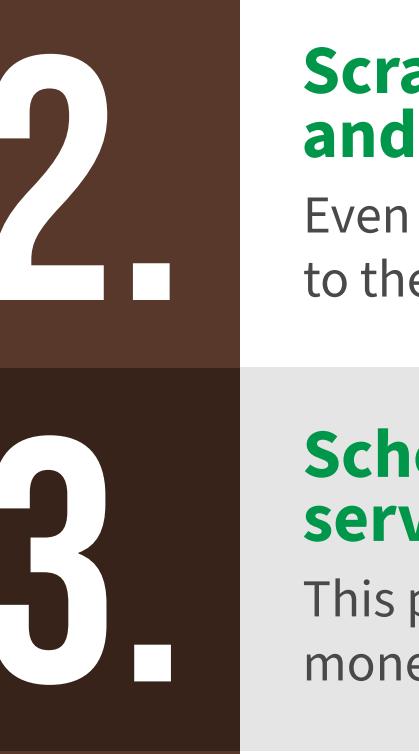
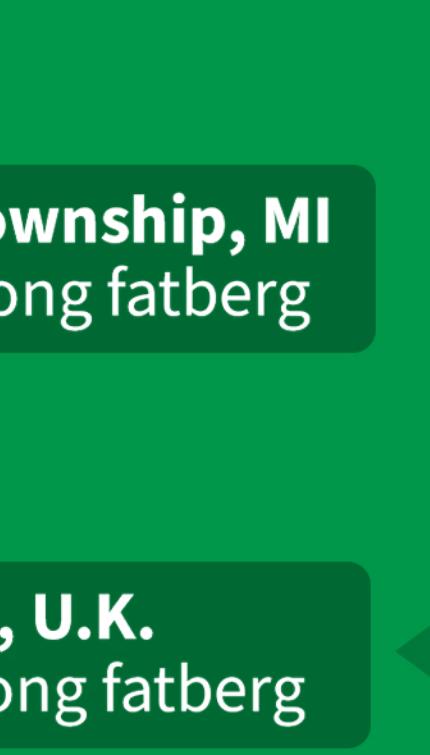
Fatbergs are created by the **fats, oils and grease (FOG)** that sticks to the walls of sewage pipes and attracts a collection of non-biodegradable materials like “flushable wipes” and sanitary products. It may start small, but over time a **fatberg** can completely block a pipe and cause sewage problems for the city and homeowners or businesses in Georgia.

Stages of a FATBERG



1. FOG, wipes and other non-biodegradable materials are disposed of down the drain or flushed down toilets
2. That FOG cools and congeals in sewer pipes
3. Other non-biodegradable items like cotton balls or trash get caught in the mass of wipes and FOG
4. The process repeats itself over and over until the fatberg is discovered and removed

The following items should **NOT** be **flushed or put down the drain**



Take Note!

HISTORICAL FATBERGS

○ 2014

London, U.K.
262-foot-long fatberg

This fatburg was as long as a Boeing 747!

○ 2017

London, U.K.
820-foot-long fatberg

This fatburg weighed 143 tons... that's the same weight as 11 double-decker buses!

Baltimore, MD
20-foot-long fatberg

Belfast, U.K.
220-ton fatberg

○ 2018

Clinton Township, MI
100-foot-long fatberg

This fatburg was longer than the height of the Leaning Tower of Pisa!

- 186 FEET

○ 2019

Sidmouth, U.K.
210-foot-long fatberg

How to AVOID A FATBERG

1.

Do not flush or drain materials or substances that cannot break down.

Toilet paper is the only biodegradable product you can flush.

2.

Scrape all leftover food off plates and into the trash.

Even the smallest bit of pasta or vegetables can add to the blockage.

3.

Schedule routine drain maintenance services to clear potential blockage.

This preventative measure can save you a lot of money and headache in the future.

4.

Collect grease in your home kitchen.

Do not pour hot grease down the drain. Instead, pour it into a can or jar that can be disposed of in the trash.

5.

Properly maintain your kitchen's grease trap.

Atlanta law requires food service businesses to have their grease traps professionally cleaned regularly.



southern green industries

Southern Green Industries is focused on minimizing the likelihood of fatbergs in our sewage systems and helps local businesses maintain compliance with Georgia's FOG ordinances.

Learn more about our grease trap cleaning and fryer oil recycling today.

Call Today!
(404) 419-6887

To Schedule Your **Free
Grease Trap Cleaning Quote**