

Rise of the fatbergs

The damage from downstream releases of fats, oil and grease (FOG) into waterways poses a clear and present danger to public health and safety.

As the major source of FOG discharges, the food industry is failing to manage and divert the pollutants it produces.

Many of the grease interceptors used by restaurants and food service outlets have reached their end of life. They suffer from microbial and chemical corrosion that causes them to deteriorate and malfunction, releasing grease into the wastewater.

What's more, improper or lax management of grease interceptors results in overflows, allowing raw food residue to enter sewers and storm drains.

Once FOG is released into sewer systems, it comes in contact with improperly disposed items, such as wet wipes, and binds with them to form fatbergs.

These supersized, congealed blobs grow and multiply. They generate foul odors, block sewers and (eventually) snap pipes—sending raw sewage spilling into the streets.



In 2017, workers in London, England discovered a fatberg measuring over 800 ft. long and weighing an estimated 130 metric tons—the size of 11 double-decker buses.¹





A growing, disgusting and costly problem

Today, fatbergs cost taxpayers millions of dollars to treat.

New York City spent \$18 million over five years fighting fatbergs, where grease causes 71 percent of sewer backups.² Even smaller cities are battling FOG: Ft. Wayne, IN, spends half a million dollars per year cleaning grease out of sewers.¹

The environmental costs of FOG are also severe: the FOG-related impact on ecosystems has been linked to the death of aquatic and terrestrial animals.³

FOG busting upstream

To prevent FOG damage, governments and regulators are taking a proactive approach by taking a fresh look at grease interception technology.

While the traditional gravity grease interceptor (GGI) has changed little since it was invented in the late 1800s, recent innovations in hydromechanical grease interceptors (HGIs) have made FOG capture much more affordable, efficient and easier to implement.

Rethinking grease interception

At Endura®, we believe that interception is the best defense. That's why we work with cities, municipalities and regulatory agencies across the U.S. to develop long-term solutions that benefit everyone. As part of that effort, we've developed a Grease Management Certification program, Interception Rethink, to educate stakeholders on the impacts of FOG.

For more information on ways to manage FOG in your area, visit us at: EnduraGreaseManagement.com

- 1 https://news.nationalgeographic.com/2017/08/fatbergs-fat-cities-sewers-wet-wipes-science/
- 2 http://www.nyc.gov/html/dep/pdf/reports/state-of-the-sewers-2016.pdf
- 3 McKelvey R.W., Robertson I., Whitehead P.E. Effect of non-petroleum oil spills on wintering birds near Vancouver. Mari. Pollut. Bull. 1980;11:169–171. doi: 10.1016/0025-326X(80)90146-0.



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