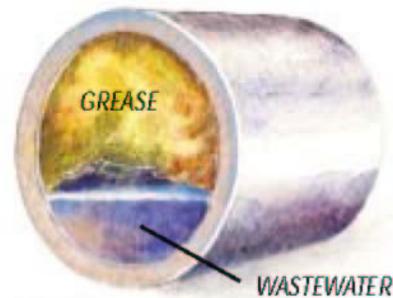


# HELP DECREASE THE GREASE!

## **Don't pour grease down your drain.**

Did you know that putting the byproducts of your home-cooked meals down the kitchen sink can cause sewer overflows? All year long grease builds up in pipes and causes blockages, which can lead to sewage backups and overflows into your house.



## **What to do instead.**

Pour cooled grease and food scraps into a can and put it in the trash. **Garbage disposals do not stop grease from entering the plumbing or sanitary sewers.**

*Here's how you can help:*

- Do not pour dairy products, fats, oil, grease or greasy foods down the drain.
- Freeze small amounts of fats, oils and grease in a lidded container, even mixing small amounts with an absorbent material such as cat litter or coffee grounds, then dispose of it in a trash receptacle.
- For large quantities of cooking oil and other fats (1 gallon or more), call the Household Hazardous Waste Collection Facility at (800) 646-1431 for guidance.

*Simple steps can prevent major clogs:*

- Minimize garbage disposal use; rather, place food scraps in the garbage.
- If you soak a greasy pan, place a paper towel over the drain basket to catch grease and food particles as you pour the water down the drain.

*In the food service industry:*

- Clean your grease traps and interceptors thoroughly and often.
- Reduce odors by allowing your traps and interceptors to dry completely after each cleaning, and then refill them with clean water.
- Make sure the company that hauls your grease away provides you with a manifest indicating the name of a legal dump site. You are legally responsible for the disposition of the grease even after it leaves your establishment.

## **Why install a grease trap?**

- Protect your plumbing.
- Reduce environmental damage.
- Minimize sanitary sewer operating costs for less impact on the customer's bill.

***If you DO have a backup, call us first!***  
**24-HOUR EMERGENCY NUMBER**  
**338-7700**

