

GREASE

From the PAN to the CAN

Important Facts

Cooking oils, grease and fat are great for frying and coating pots and pans. DID YOU KNOW, they also clog drain pipes and cause sewer pipes to back up?

Household kitchen drains are a big source of residential fats, oil and grease. When grease and oils are repeatedly washed down the sink or flushed down the toilet they can accumulate in your plumbing system, as well as the town's sewer system at large.

Commercial additives, including detergents that claim to dissolve grease only pass grease down the line and cause problems in other areas.

Cooking grease coats pipelines similar to the way the fatty food clog human arteries. The grease clings to the inside of the pipelines, eventually causing complete blockage.

The results can be:

- Raw sewage backing up into your home.
- An unpleasant and expensive cleanup.
- Raw sewage overflowing into yards and streets.
- Potential contact with disease-causing organisms.
- Increased cost of operation and maintenance of the City's sewer system which can cause higher sewer bills for customers.

Many people are unaware that pouring hot water and detergent down the drain only breaks up grease temporarily causing it to solidify further down the line.

Helpful Hints

Keep your pipes running free. Cool down your cooking oil, grease and fat and pour them into a can NOT DOWN THE DRAIN. Trash the can, not your pipes.

Keep your drains clean by pouring ½ cup baking soda down the drain followed by ½ cup of vinegar. Wait 10 to 15 minutes then rinse with hot water.

NEVER pour grease down sink drain or toilets.

INSTEAD pour or scrape grease from pots and pans into a can, not down the drain.

ALWAYS put cooking grease containers, food scraps and fat trimmings from meat in a plastic bag before disposing them in your trash.

