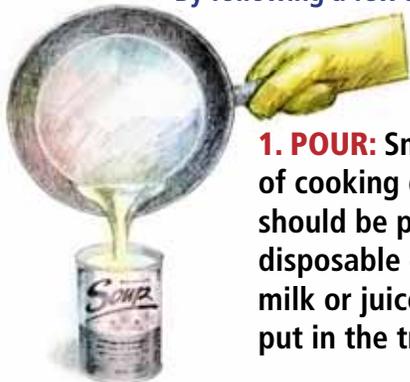


THE CORRECT WAY TO DISPOSE OF FATS, OILS, AND GREASE (FOG)

By following a few simple steps, you can keep your pipes clog-free and help prevent sewer spills.



1. POUR: Small amounts of cooking oil and grease should be poured into a disposable container (can, milk or juice carton) and put in the trash.

2. DUMP: Scrape meat, scraps, and trimmings into the trash. The garbage disposal is not a trash can.



3. WIPE: Dishes and pots coated with grease should be wiped clean with disposable paper towels prior to being washed.

Illustrations Courtesy of Central Contra Costa Sanitary District



Goleta Sanitary District

One William Moffett Place
Goleta, California 93117
Phone (805) 967-4519
www.goletasanitary.org

**Learn more about proper grease disposal,
household hazardous waste disposal, and
more at lessisMore.org or GoletaSanitary.org.**

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FATS, OILS, AND GREASE (FOG) CLOG PIPES AND CAUSE SEWER SPILLS

Fats, Oils and Grease (FOG) are the second leading cause of sewer spills. Cooking grease coats sewer lines in much the same way that fatty foods clog human arteries. The grease clings to the inside of pipes, builds up, eventually causing a complete blockage. Pouring hot water and detergent down the drain only breaks up grease temporarily. If a small amount of grease gets in your drain, flush immediately with cold water. By following a few simple steps, you can help prevent sewer spills.



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Never dispose of cooking oil or grease down your drain.

Costly home plumbing bills are often the result of grease-clogged sewer lines.

Residential sewer lines clog more easily since they are only 2 to 4 inches in diameter.

Large amounts of used cooking oil, such as from turkey deep-fryers should be brought to the Household Hazardous Waste Collection Facility. For information go to lessismore.org



DID YOU KNOW?

The days following Thanksgiving are the busiest of the year for plumbers.

