Let's Tackle the Greas In This Kitchen

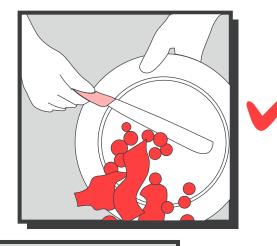
Prevent grease buildups from blocking sewer lines.

Stop sewer overflows into streets and storm drains. Why should I help?

- Save money spent on costly cleanups of sewage spills.
- Reduce the number of times you have to clean your grease trap (food services).
- Protect the quality of our water.

DO

Put oil and grease in covered collection containers.



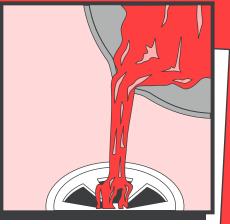
Scrape food scraps from dishes into trash cans and garbage bags and dispose of properly. Avoid using your garbage disposal.

Remove oil and grease from dishes, pans, fryers, and griddles. Cool first before you skim, scrape, or wipe off excess grease.

DON'T!

Don't pour oil and grease down the drain.





Don't put food scraps down

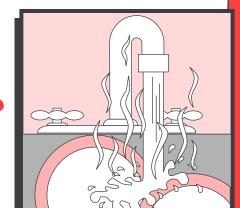
the drain.



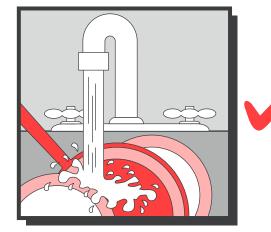




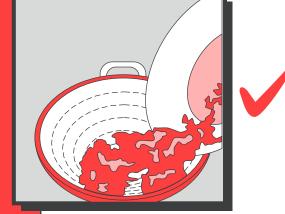
Don't rinse off oil and grease with hot water.



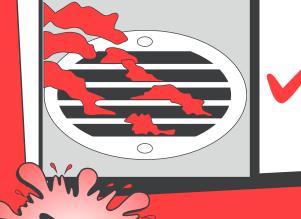




Prewash dishes and pans with cold water before putting them in the dishwasher.



Cover kitchen sink with catch basket and empty into garbage can as needed.



Cover floor drain with fine screen and empty into garbage can as needed.

More Ways to Tackle Grease

- Use environmentally safe cleaning products instead of harsh detergents or cleaners that can damage sewer lines.
- If you generate large amounts of used cooking oil, recycle it. To find a recycler, check the phone book under "recyclers" or "rendering companies."
- If you generate small amounts of used cooking oil, pour it into a container you can throw away. Never pour it down the drain.
- Start a compost pile at your home with scraps that are not meat. Find out about composting in the TCEQ publication, "A Green Guide to Yard Care" (GI-028).

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