

STOP!

Think Before You Pour

Cooking Grease Down the Drain

We need your help to keep Edgewater's sewer system working its best and keep repair costs down. Fats, oils and grease from cooking cause up to a third of all sewage overflow problems in Edgewater. This can result in potential public health issues and pollution problems.

Fats, oils and grease are found in common food and food ingredients such as meat, fish, butter, cooking oil, mayonnaise, milk, gravies, sauces and food scraps. If poured down the drain or into your garbage disposal, fats, oils and grease will build up over time by sticking to your side sewer. This could eventually cause an expensive sewer back up into your home or our natural water system. The results of a grease-blocked sewer pipe can be:



- Sewage overflows in your home or your neighbor's home.
- Expensive and unpleasant cleanup that often must be paid for by the property owner.
- Possible contact with disease-causing organisms.
- An increase in operation and maintenance costs by the City sewer system and the regional treatment system, which causes higher sewer bills for customers.

By following a few simple steps, you can help prevent sewer backups and spills:

1. Pour **cooled** fats, oils and grease into a covered, disposable container and throw it into your garbage. Never pour fats, oils or grease down sink drains or toilets.
2. Soak up remaining oils and grease with paper towels.
3. Before you wash dishes, scrape food scraps, fats, oils and grease into your compost or trash.
4. Avoid putting fats, oils and grease down your garbage disposal. Use sink strainers to catch any remaining food waste while washing dishes.

By keeping fats, oils and grease out of the drain, you directly help the City of Edgewater keep costs low for everyone!

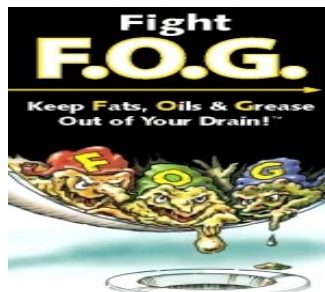


Department of
Environmental Services

What We Can Do to Fight F.O.G.

You can help us fight F.O.G. and keep it out of our sewer lines by disposing of it properly.

- Never pour grease down sink drains or into toilets.
- Scrape grease and food scraps from trays, plates, pots, pans, utensils, grills and cooking surfaces into a metal can or your kitchen trash.
- If you have grease left in a pot or skillet after cooking, let it cool and then pour into a metal can. When the can is full, simply throw it in your kitchen trash.
- Do not put grease down garbage disposals.



Too often, grease is washed into the plumbing system, usually through the kitchen sink. Grease sticks to the insides of sewer pipes both on your property and in the streets. Over time, the grease can build up and block the entire pipe.

Home garbage disposals do not keep F.O.G. out of the plumbing system. These units only shred solid material into smaller pieces and do not prevent F.O.G from going down the drain.



KEEP FATS, OILS AND GREASE OUT OF THE DRAIN!

WHERE DOES GREASE COME FROM?

Most of us know grease as the byproduct of cooking. Grease is found in such things as:

*Meat fats *Cooking oil *Shortening

*Butter and margarine *Food scraps

*Sauces *Dairy products *Baking goods

FATS	OILS	GREASE
Solid at room temperature	Liquid at room temperature	Turns to liquid during cooking, but solidifies when cooled
Butter, shortening, margarine Peanut butter Meat trimmings Uncooked poultry skin Dairy: Cheeses, milk, cream, sour cream, ice cream	Vegetable oil Canola oil Olive oil Corn oil Salad dressings Cooking oils	Gravy Mayonnaise Melted meat fat Bacon and sausage Boiled poultry skin Salad dressing



For more information or questions about **F.O.G.** Please call 386-424-2400 ext 4007