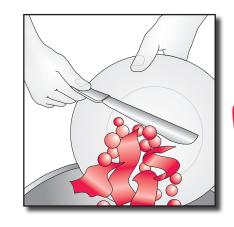
## Let's Tack e the Greas in This Kitchens

Why should I help?

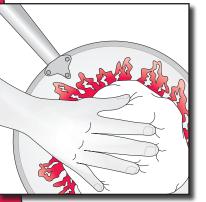
- Prevent grease buildups from blocking sewer lines.
- Stop sewer overflows into streets and storm drains.
- Save money spent on costly cleanups of sewage spills.
- Reduce the number of times you have to clean your grease trap (food service).
- Protect the quality of our water.

## **DO!**





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



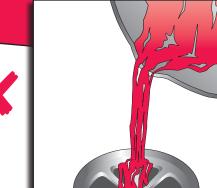
Remove oil and grease from dishes, before you skim, scrape, or wipe

pans, fryers, and griddles. Cool first off excess grease.



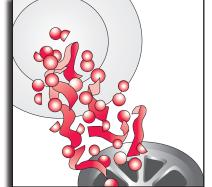
Don't pour oil and grease down the drain.

DON'T!



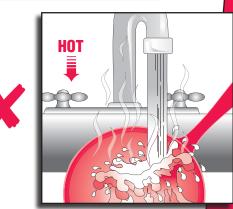
Don't put food scraps down the drain.

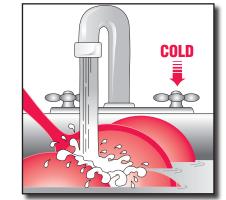




Don't run water over dishes, pans, fryers, and griddles to wash oil and grease down the drain.



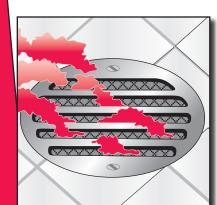




Prewash dishes and pans with cold water before putting them in the dishwasher.



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, reuse or recycle it. To find a recycler, check the phone book under "recyclers" or "rendering companies."
- If you generate small amounts of used cooking oil, reuse it as often as possible and then 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. The TCEQ publication Mulching and Composting: A "Take Care of Texas" Guide (GI-36) provides basic information to get you started.





For more information, contact the **Texas Commission on Environmental Quality (TCEQ) Small Business & Local Government Assistance Section** 1-800-447-2827 • TexasEnviroHelp.org



