Let’s Tackle the Grease in This Kitchen!

**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!**

- 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.
- 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.

**DON’T!**

- Don’t pour oil and grease down the drain.
- 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.
- Don’t rinse off oil and grease with hot water.

**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

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