# Let's Tackle the Gr in This Kitchen

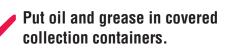
Prevent grease buildups from blocking sewer lines.

#### Why should I help?

- 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!





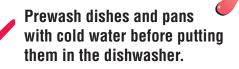


Scrape food scraps from dishes into trash cans and garbage bags and dispose of properly. Avoid using your garbage disposal.



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



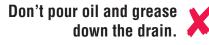


Cover kitchen sink with catch basket and empty into garbage can as needed.





### DON'T!



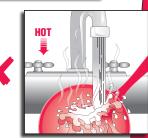


Don't put food scraps down the drain.



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

> 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



