



FATS, OILS & GREASE

CLOG WASTEWATER LINES



Do

- Recycle used cooking oil or properly dispose of it by pouring it in a safe container.

- Scrape food scraps into the trash, not the sink.

Place a strainer in the sink drain to catch small food scraps.

- Wipe pots, pans, and dishes with dry paper towels before washing them.
- Rinse dishes and pans with cold water before putting them in the dishwasher.

Don't

- Don't use a garbage disposal or food grinder.
- Don't pour cooking oil, pan drippings, bacon grease, salad dressings, or sauces down the sink or toilet.
- Don't run water over dishes, pans, fryers, and griddles to wash oil and grease down the drain.
- Don't flush any type of wipe down the commode. This gives FOG something to cling to and build up more quickly.

Keep the Drain Clear of FOG

COOL IT



SCRAPE IT



TRASH IT



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