

## DISPOSE OF GREASE FROM COOKING

### NEVER POUR FATS, OIL, OR GREASE DOWN THE DRAIN

This photo may be disturbing to look at, but it's a powerful reminder that you should never pour any fats, oil, or grease down your drains after cooking. This image is of a kitchen sink drain completely clogged by a build-up of oil, fats and food debris.

While cooking, the fats, oil, and grease may appear to be liquid when they're heated. However, once they are poured down the sink they solidify and can lead to disastrous sewage system clogs. The best way to dispose of cooking grease is to pour any excess oil or grease into a disposable container such as the Styrofoam tray used to package raw meat. Refrigerate or allow the grease to solidify at room temperature and dispose in the garbage as you would with other solid waste.

Let's keep all our drains clear of this and our plumbing repair costs down. We all pay for our common drain clogs.

