



SANGAMON COUNTY WATER RECLAMATION DISTRICT

GREASE ORDINANCE GREASE REDUCTION PRACTICES

The best way to reduce FOG in your plumbing and the City's sanitary sewer system is to keep it from going down the drain in the first place. Controlling grease at its source goes a long way toward eliminating blockages and backups that result from grease build-up.

- Be careful of what you put down your drains. Make sure all drain screens are installed.
- Practice dry clean-up. Scrape, or dry wipe, excess grease from frying pans, pots and dishes into containers or a plastic garbage bags for disposal in the garbage.
- Pour all cooking oils (including salad oils, frying oil/grease, bacon fat, marinades, etc.) into a container for recycling, or ultimate disposal with the trash.
- Place leftover foods, meat trimmings, etc. in the trash and not down the garbage disposal.
- Preventing spills reduces the amount of food waste that enters the wastewater system. Empty containers before they are completely full. Use a cover to transport grease trap contents to the grease barrel.
- All staff should be aware of and trained to perform correct cleaning procedures, particularly for under-sink traps that are prone to break down due to improper maintenance.
- Never dump motor oil or other lubricants down the drain. Take them to a collection station.
- Never use the toilet for disposal of kitchen wastes. Also, do not flush paper towels and other bulky paper products down the toilet. These bulky items, combined with the grease build-up will stop the flow of wastewater through private plumbing and the sewer system.