

**BY FOLLOWING THE
GUIDELINES BELOW,
YOU MAY AVOID SEWER
OVERFLOWS, BACKUPS, AND
COSTLY REPAIRS:**

-Pour all cooled cooking fats, oils and grease that will harden (bacon grease, meat drippings) into an old milk carton, can or container with a lid and dispose of it in the garbage after it solidifies.

-Scrape greasy food scraps from pots, pans, and dishes into the garbage, not a garbage disposal. Home garbage disposals do not remove grease from the plumbing system.

-Wipe down greasy pots, pans or dishes with a disposable cloth before washing. Dispose of cloth in the garbage

-Do not use warm water and soap to wash grease down the drain. This does not prevent grease from building up in sewer pipes. Hot water will cool down in pipes causing fats and grease to coagulate. Detergents that claim to dissolve grease may cause blockages to occur further down the pipeline.

-Use a strainer in the sink to catch food scraps and other solids.

IF YOU EXPERIENCE A SEWER OVERFLOW, CONTACT THE HENRY COUNTY PSA AT (276) 634-2550. AFTER NORMAL BUSINESS HOURS AND ON HOLIDAYS AND WEEKENDS, CALL (276) 638-8751.



SCRAPE

GREASE SOLIDS DIRECTLY INTO A LINED TRASH CAN.



POUR

COOLED LIQUID GREASE INTO A SEALABLE CONTAINER AND ALLOW TO SOLIDIFY OR MIX WITH KITTY LITTER.



WIPE

REMAINING GREASE AND DEBRIS WITH A PAPER TOWEL.



**HENRY COUNTY
PUBLIC SERVICE
AUTHORITY**

GUIDE ON THE PROPER
DISPOSAL OF FAT, OIL
AND GREASE

WHY SHOULDN'T I POUR USED COOKING OIL AND GREASE DOWN THE DRAIN?

When fats, oils and grease (FOG) are put down your home drain, they can cause many problems further down the sewer pipe. Liquefied grease and fat from animal products will solidify and clog pipes much like a clog in a human artery. Liquid oils can also coat pipes and contribute to blockages.

Blockages may cause a sewage backup into your home, resulting in expensive clean up costs and repairs to your sewer pipes, home and belongings. Blockages may also trigger an overflow of sewage into the streets, parks or waterways creating a public health risk and threatening the environment.

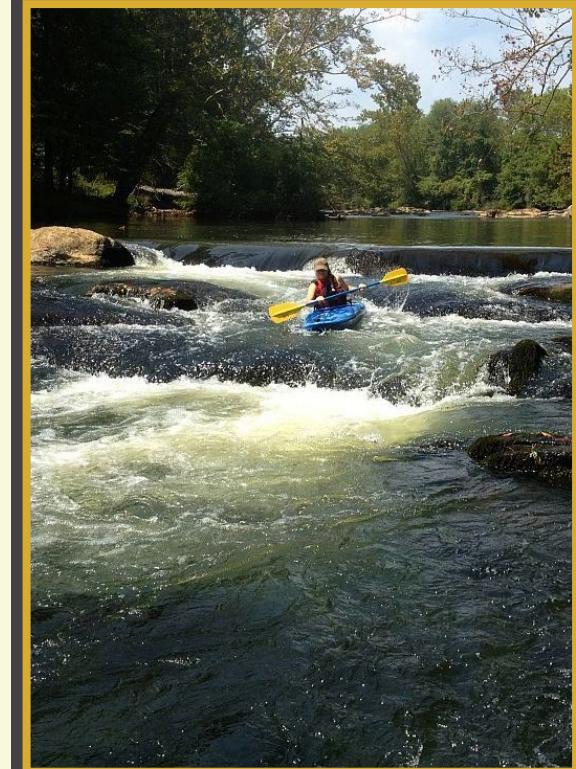


FATS, OILS, AND GREASE ARE NATURALLY PRODUCED DURING COOKING AND BAKING.

COMMON SOURCES OF FOG INCLUDE:

- MEAT FATS
- LARD
- SHORTENING
- BUTTER & MARGARINE
- DAIRY PRODUCTS
- FATTY/GREASY FOOD SCRAPS
- BAKED GOODS
- SAUCES
- COOKING OIL
- SALAD DRESSING

HELP KEEP OUR RIVERS AND STREAMS CLEAN!



FOR MORE INFORMATION,
PLEASE CONTACT MIKE WARD
AT (276) 634-2540 OR VISIT
WWW.HENRYCOUNTYVA.GOV