



QUESTIONS?
CALL 942-7480

Wastewater Pretreatment Program Offers Grease Control Information

Grease from the kitchen can cause major problems in the pipes of homes, businesses, and City sewer lines and pump stations.

No matter how much hot water is flushed down the drain, eventually the water cools and the grease solidifies.

Excess grease causes system interference, clogging, and unnecessary down time and maintenance of equipment.

Please follow the recommendations below to avoid sewer back-up problems, costly labor intensive cleaning and repair, and environmental harm.



An example of grease build-up in city sewers.

1. Never pour grease down the drain. The grease cools and solidifies as it moves through the sewer line. Hot water does not solve the problem.
2. Pour warm grease into a metal container and allow to solidify or freeze before placing the trash. A lid is required on containers holding liquid grease.
3. Pour cooled grease into a plastic sealable freezer bag or container with a lid. Place in trash.
4. Scrape food and grease from dishes and pans prior to washing. Solid forms of grease can be placed in the trash.
5. Use a basket or strainer in the sink to catch greasy food scraps. Empty regularly into the trash.

Deep Frying Safe to reuse the oil

Cooking oil can be safely reused for frying.

- Remove from the heat or turn the heat off quickly after cooking. Extended exposure to heat speeds up the oil decomposition process (leads to rancidity).
- Cool the oil and remove food particles with a fork, filter or strainer.
- Place the used oil in a sealed container for reuse.

Replace the oil if you notice foaming, darkening, excessive smoking, rancid smell, no bubbles when food is added, or pours slowly.

Always read and follow the manufacturers instructions.

Grease is typically a byproduct of food preparation, cooking, and serving. Sources include:

- Meat Fats
- Lard
- Cooking Oil
- Butter and Margarine
- Shortening
- Food Scraps
- Baking Goods
- Sauces
- Dairy Products

How to Dispose of Used Cooking Oils

Used cooking/fryer oil can be disposed of in the collection tank located at the Horn Rapids Landfill.

Collect used cooking oil in a container with a screw on lid and empty into the container Monday through Saturday, from 8:00 a.m. to 4:00 p.m.

