

What is the problem?

- Grease, fat and oil poured down the drain, sticks to drain pipes and to the City's sewer lines. The photograph below shows a sewer line plugged with grease.



- Grease creates operational problems at the City's wastewater treatment plant.

Why prevent sewer backups?

- Avoid having raw sewage go into homes, businesses, parks, yards, streets, ditches, rivers, or lakes.
- Prevent an offensive and expensive cleanup.
- Reduce the potential contact with a disease causing organism.
- Eliminate the need to temporarily relocate living arrangements.
- Lower the City's maintenance costs to help keep sewer rates from increasing.

Do you know that using:

- Hot water to flush grease down a drain is a waste of hot water? When the hot water contacts the cooler piping, the grease comes out of the solution and sticks to the sewer line.
- Soaps and detergents that claim to dissolve grease may pass it down the sewer line and cause problems elsewhere?
- A garbage disposal does not prevent grease from going down the drain.
- Excessive use of drain cleaners will eventually damage the sewer line resulting in costly repairs?

Questions?

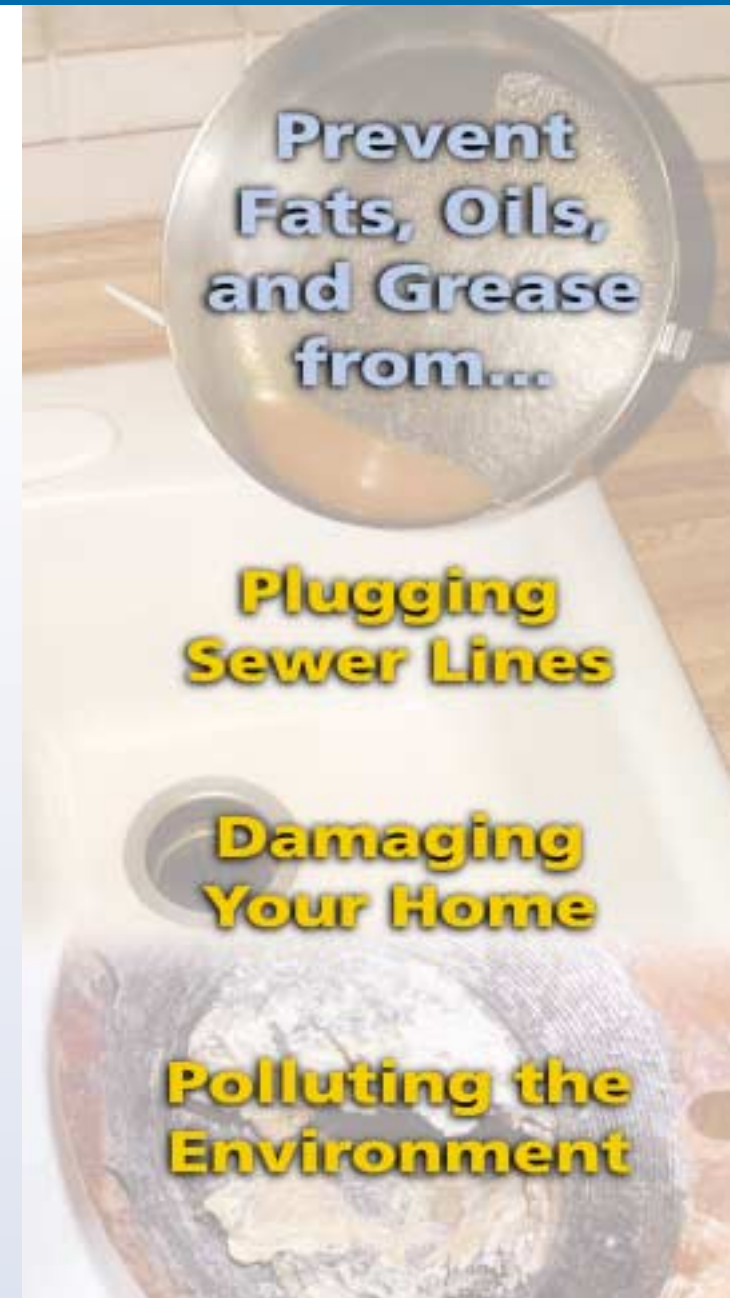
Please call the Evergreen Metro District Pretreatment Coordinator at 674-4112.



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HOW TO...



**Evergreen Metropolitan
District Pretreatment Program**

How do I help?

- Never pour grease or oil down the kitchen drain.
- Never pour grease or oil into a toilet.
- Put hot grease in a dry, metal container. Allow to cool and place in trash.
- Allow grease to cool in the frying pan. Then scrape into a suitable container. Discard in the trash.
- Allow cooking oil to cool. Then pour into a plastic bottle or container.
- Scrape food wastes into a lined trash can. Some people put the scraps in a plastic bag first and then place in the trash.
- Use a paper towel to wipe oil and grease from plates, pots, and pans. Discard in the trash.
- Use a strainer to catch food scraps from going down the drain. Empty the strainers in the trash.

Where is the grease?

People usually associate grease with cooking, such as roasting a turkey or frying meat. Other foods contain fats that also cause sewer line problems. Please put the following in the trash rather than down the drain.

- Baked goods
- Butter
- Cheese
- Cooking oil
- Fat from meat
- Gravy
- Lard
- Margarine
- Sauces
- Shortening
- Table scraps

What do restaurants do?

Restaurants and any other establishments that serve food must have a grease interceptor (grease trap) to keep grease out of the sewer system.

For the grease interceptor to work correctly, it must be:

- Designed and sized to handle the amount of flow that is expected.
- Installed properly (level and vented).
- Maintained, inspected, cleaned, and serviced on a frequent basis to ensure that the device functions properly.

Food Service Tips

- Do not put solids into a grease interceptor.
- Do not use bacteria and enzymes. They are usually ineffective and may create a grease problem in the City's sewer system.
- Prevent grease spills by making several trips to the oil recycle container. Be sure to have the container emptied before it is too full.
- Use cat litter, paper towels or other absorbent material for an oil or grease spill. Place the waste in a plastic bag and discard with the regular trash.

Don't



Do



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