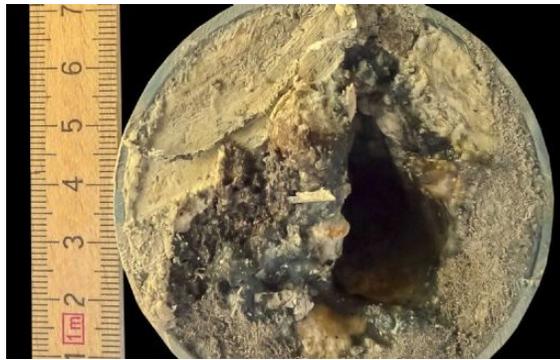




QUESTIONS/PROBLEMS?
CALL 942-7480

Grease Disposal Reminders

A little bit of grease does not go a long way. No matter how much hot water is flushed down the drain, eventually the water cools and the grease solidifies. Grease buildup can cause major problems in the property owner's sewer lines, as well as in the City sewer lines and pump stations. Grease causes system interference, clogging, and unnecessary down time and maintenance of equipment. This equipment is needed to safely transport waste water for treatment before it is discharged to the Columbia River.



An example of grease buildup in a city sewer.

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

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 it 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 oil

Cooking oil can be safely reused for frying. Below are some tips to keep used cooking oil fresh and reusable:

- 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.

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 at a collection area at the Horn Rapids Landfill in Richland.

Pour used oil into a container with a screw on lid and label the container. Drop it off at the landfill, 3120 Twin Bridges Road, from 8 am to 4 pm, Monday through Sunday. Call 942-7498 for more information.



If you suspect sewer problems that go beyond your kitchen or bathroom or are unsure, call Wastewater at 942-7480 or after hours at 545-2763.