

# KEEPING SEWER'S FAT-FREE

## YOUR KITCHEN...

*A Danger to the Environment!*

### **The Hazards of Fats, Oils and Grease**



*Grease found in piping*

#### **FOGs, also known as Fats Oils & Grease**

Grease from your kitchen, if not properly disposed of, coats, congeals and accumulates on pipes, pumps and equipment which obstructs sewer lines. This also increases pollutant loading which increases treatment costs for the City of Whiteville Wastewater Treatment Facility.

Garbage disposals do not keep grease out of the sewer system and neither do detergents which claim to take grease away. The detergents actually take grease further down the line causing problems elsewhere.

#### **City of Whiteville Wastewater Management**

1000 Nolan Avenue • P.O. Box  
Whiteville, NC 28472  
Phone • (910) 642-5818  
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- **Do NOT** pour grease down the sink or into toilets.

- **DO** a dry cleanup.

*Scrape out food from pots, pans and dishes and wipe with paper towel prior to placing in dishwashers or sinks.*

- **Place all cooking grease, oils and fats into a sealed container and dispose of into the garbage.**

- **Do NOT** try to rinse away grease with hot water or detergents.

Simply put, keep as much grease out of the system as possible.

Use an empty vegetable can to collect used oil and grease and seal it with a grease lid. When the can is full, dispose of the can into the garbage.

Lower costs to the City for clean-up means savings for you!

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*For More Information:*

*Please contact the City of Whiteville  
Wastewater Management Pretreatment Unit*

**(910) 642-5818**

