

# **Businesses declare war on the Grease Menace.**

## **Here's the battle plan:**

- Make sure your kitchen drains have screens.
- Throw grease and table scraps in the trash; **not down the drain.**
- Train employees on proper grease disposal.
- Install and maintain properly sized grease interceptors.
- Contract with a waste hauler to recycle oil.



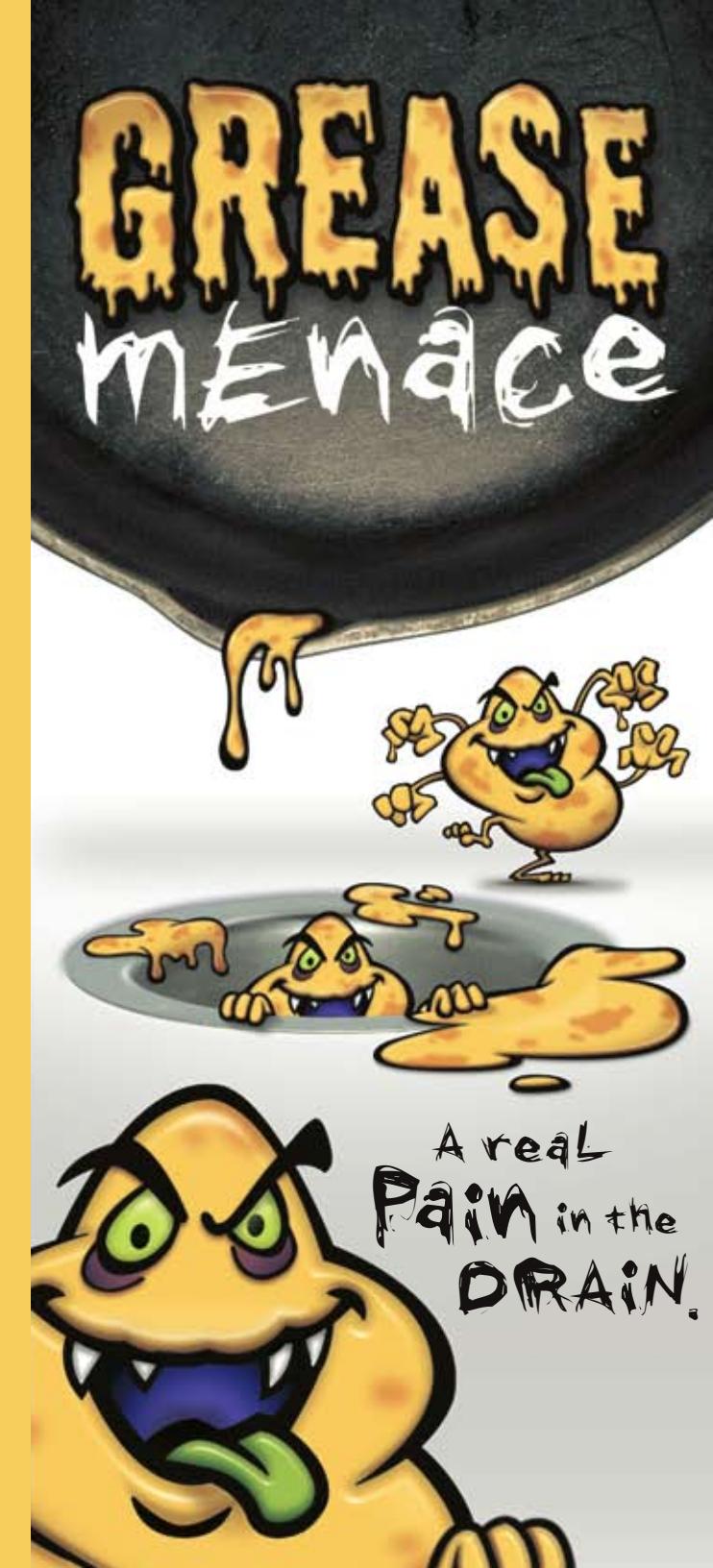
## **INDUSTRIAL PRETREATMENT PROGRAM**

### **COUNTY OF ERIE DIVISION OF SEWERAGE MANAGEMENT**

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# How does the Grease Menace get into your sewer?

When you put cooking waste, like grease, oil and food scraps, down the drain, it clings to the sides of your sewer pipes. This **Grease Menace** clogs your pipes and causes sewer back-ups.



## Grease is a menace to your sewer line.

**Never pour grease down the drain. Here's why:**

- It clogs your sewer line, resulting in an expensive visit from the plumber.
- It plugs city sewer lines and makes it harder to treat waste water. The cost of cleaning and repairs leads to higher sewer rates for you.
- It causes sewer back-ups which are hazardous to your health and harm the environment.

## Fight the Grease Menace.

1. Pour grease from cooking into a can, let it cool, and throw it in the trash.
2. Throw food waste into the trash; not down the drain.
3. Recycle all used fryer oils.  
Businesses must contract with a certified waste hauler.
4. If you are a food service establishment, you must clean your grease traps and interceptors regularly!

