

3 Easy Steps to Cease the Grease

1. *Have a Container Ready*

Keep an empty metal can, glass jar, or porcelain container next to the sink at all times. Disposable grease bags are sold in many stores, and can be used to line the container.

2. *Scrape Your Plate*

After preparing a meal that leaves behind grease, immediately wipe down small amounts with a paper towel and dispose of in the trash. For larger amounts of grease, pour the grease into the nearby container to cool and solidify.

Avoid using the garbage disposal whenever possible.

3. *Get it in the Garbage*

When your grease container is full, simply let it solidify and dispose of it in the trash.



Wipe down small amounts of grease with a paper towel; pour larger amounts of grease, into a nearby container to solidify.

Grease Recycling

Have some used fats, oils, or grease leftover from cooking or deep frying that you would like to recycle? The Metropolitan Syracuse Wastewater Treatment Plant will take it off your hands for free*!

Metro personnel are on hand to help 9 am to 5 pm, seven days a week, 365 days a year. Grease or oil must be in liquid form in a sealed container. (Petroleum-based oils such as motor oil is not accepted). Though the service is free, residents must stop in the Waste Hauler Control Office to sign a form before their grease can be disposed.

The Wastewater Treatment Plant is located at 650 Hiawatha Boulevard West in Syracuse (just south of Destiny USA).

**Does not apply to businesses.*



For more information on grease, Best Management Practices, or local ordinances, visit www.ongov.net/wep/howdoi/grease.html,

www.ongov.net/wep/we17.html,

or contact the Department of

Water Environment Protection

Pollution Prevention Program, via email to

TimODell@ongov.net

protect your pipes,
Cease
the
Grease



Joanne M. Mahoney
County Executive



The Facts about Grease

Fats, Oils, and Greases are found almost anywhere food is prepared, from restaurants to your home kitchen. About 30% of foods we eat contain grease, including meats, sauces, gravies, salad dressings, deep-fried dishes, cookies, pastries, cheese, butter, and others.

Fats, oils and greases are any solid or viscous substances which may cause obstruction to the flow in a sewer, or otherwise interfere with the normal operation of the wastewater treatment system.



Why this is a Problem

Grease is the main cause of sewer line blockages. These blockages are unsightly, unhealthy, and resulting cleanup is difficult and costly. When sewer lines become blocked, raw sewage may back up onto streets and into nearby businesses and residences. These overflows are messy, costly, and a potential threat to your health and the environment. To learn more, visit www.ongov.net/wep/we18.html.

Why You Want to Help!

- **Clogged Pipes are Expensive:** Clogs can be expensive for homeowners. It routinely costs \$300-400 to jet sewer lines clogged with grease.

- **Sewer Backups are Expensive:** The Onondaga County and City of Syracuse Sewer Departments respond to an average of two sewer main backups a week, each of which cost +\$1000 to fix. Fifty percent of such backups are grease and oil related. More importantly, a sewer back up can cause damage or destroy property in your own basement.



- **Protect the Environment:** Sewage line blockages due to grease are more than just a nuisance; they pose a threat to both your health and the environment. By constricting the capacity of the city's sanitary wastewater system, grease increases the potential for sewer overflows during heavy rain events, which can spill raw sewage into nearby streams, in turn carrying bacteria, floating trash, and other contaminants into Onondaga Lake.



- **Grease Comes Mostly from You:** Household residences contribute the largest percentage of grease to the sewer system. Though commercial eateries and institutions are already required by city ordinance to use grease interceptors, residents like you can make the biggest difference by changing your own behavior.



What You Can Do

- After cooking a grease-heavy meal (such as fried food or burgers) make sure to wipe the pan out with paper towels to put in the trash. DO NOT wash it down the drain.
- Avoid using garbage disposals, as they contribute to grease buildup.
- DO NOT try to wash grease down the drain with hot water. Since all grease will eventually cool down and solidify, this doesn't decrease the chance of clogs. It merely moves them further down the pipe.
- Tell others about the consequences of grease and the importance of keeping our sewers clog free.

