

Do's

- ✓ Cool and collect cooking oil, grease, and fat in a can — never down the drain.
- ✓ Throw the can into the trash once it's full "From the PAN to the CAN"
- ✓ Scrape grease and food scraps from pots, pans, and plates into the trash before washing.
- ✓ Bag grease-covered containers, food scraps, and meat fat trimmings before placing them in your trash.
- ✓ Keep drains clean by pouring ½ cup baking soda followed by ½ cup vinegar, waiting 10-15 minutes, and rinsing with hot water.
- ✓ Report sewer overflows:
Business Hours: 910-692-1983
Nights & Weekends: 910-692-7031



Don'ts

- ✗ Don't pour cooking oils, grease, or fat down sinks or toilets — they clog pipes and cause backups
- ✗ Don't flush grease or oily waste down the toilet.
- ✗ Don't rely on detergents or additives labeled as "grease dissolving" — they only push grease farther into the system.
- ✗ Don't pour hot water down the drain to "melt" grease — it cools and solidifies in the pipes, causing blockages.
- ✗ Don't ignore backups or overflows they can cause:
 - Raw sewage in your home
 - Overflow into yards and streets
 - Costly cleanup
 - Exposure to harmful organisms
 - Higher sewer bills for everyone



Contain, don't drain.