

Residential Information

What You Can Do

You can help prevent a costly and unsanitary overflow by following a few simple steps:

- Use paper towels to dry wipe grease and food from pots, pans and plates. Place contents into a garbage container before washing in sink or dishwasher.
- Pour all used cooking oils and grease into a container to cool and harden. When the container is full, place the container in a bag to prevent leakage and put in the garbage.
- Use baskets and strainers in sink drains to catch food scraps and other solids and dispose of them in the garbage.
- Dispose of cleaning and baby wipes, latex items, and personal hygiene products in the bathroom wastebasket.

Do Not

Pour any cooking oils or grease into your kitchen sink, bathroom sink, toilet or other drain lines. Use hot water and soap to wash grease down the drain, because it will harden in your pipes or in the sewer down the line and cause a sewer overflow in your home or business.

- Flush baby diapers and baby wipes in the toilet.
- Use the toilet as a wastebasket.

A grease container is provided at our recycling center at 709 Marcellus St for residents to dispose of their used cooking grease. Just follow the easy steps listed:

- ✓ Let the used cooking oil or grease cool to a safe handling temperature.
- ✓ Pour the used cooking oil into a jar or bottle with a lid.
- ✓ Take the oil to the local recycling center
- ✓ Carefully pour the used cooking oil into the Green Light Biofuels recycling bin
- ✓ Recycle the oil container, or reuse it next time you fry.

Want more information?

The F.O.G. Coordinator is available for educational presentations to homeowner associations, neighborhood groups, apartment complexes and all food service establishments. Call (336) 349-1266 for information