

# Don't create SEWER PROBLEMS for your facility!



## ALWAYS

- ✓ Scrape food scraps into trash or recycling bin before rinsing, washing, or placing in dishwasher.
- ✓ Put all solid and liquid food, including dairy products, batters, and gravy, into trash or recycling bin.
- ✓ Collect and empty grill scrapings and fryer grease in a grease recycling container.
- ✓ Place strainers in sinks to catch food and dispose of this food in the trash or recycling bin.
- ✓ Clean grease interceptor regularly.
- ✓ Follow proper grease interceptor cleaning procedures .

## NEVER

- X Don't pour grease into sinks, toilets, external drains, or storm sewers; it will clog the pipes!
- X Don't run hot water to flush FOG down the pipes. It will harden eventually and cause problems.
- X Don't use the sink to clean an internal grease interceptor. This will discharge grease into the sewer system. Instead, follow proper instructions for cleaning the grease trap.
- X Don't rely on de-greasing detergents to break down fats, oils, and grease in your pipes. These can move grease through the pipes to cause problems in other areas.