

Sewer back-ups create major inconveniences for residents while costing taxpayers millions of dollars each year to compensate affected homeowners and fix damaged sewer pipes. Some key contributors to these back-ups include products that claim to be flushable but are not, such as disposable diapers, cotton balls and swabs, cleaning wipes, latex or rubber, and facial tissue. When it comes to your sink, fats, oils, and grease are some of the worst offenders. The next time you're cooking with grease, follow these simple steps to dispose of it properly:

DID YOU KNOW?

Flushable wipes are NOT flushable and should never be introduced to our sewer system. Your toilet is not a trash can – the next time you want to flush it, trash it instead.



1



COOL IT.

Let grease sit after cooking until it is cool and safe to handle.

2



CAN IT.

Transfer grease to a disposable container, like an aluminum food can.

3



TRASH IT.

Put grease into a trash bag and your garbage cart for normal collection.



For more information: Contact the JBER 673 Water Quality Manager



For more information on how you can protect our water, visit:

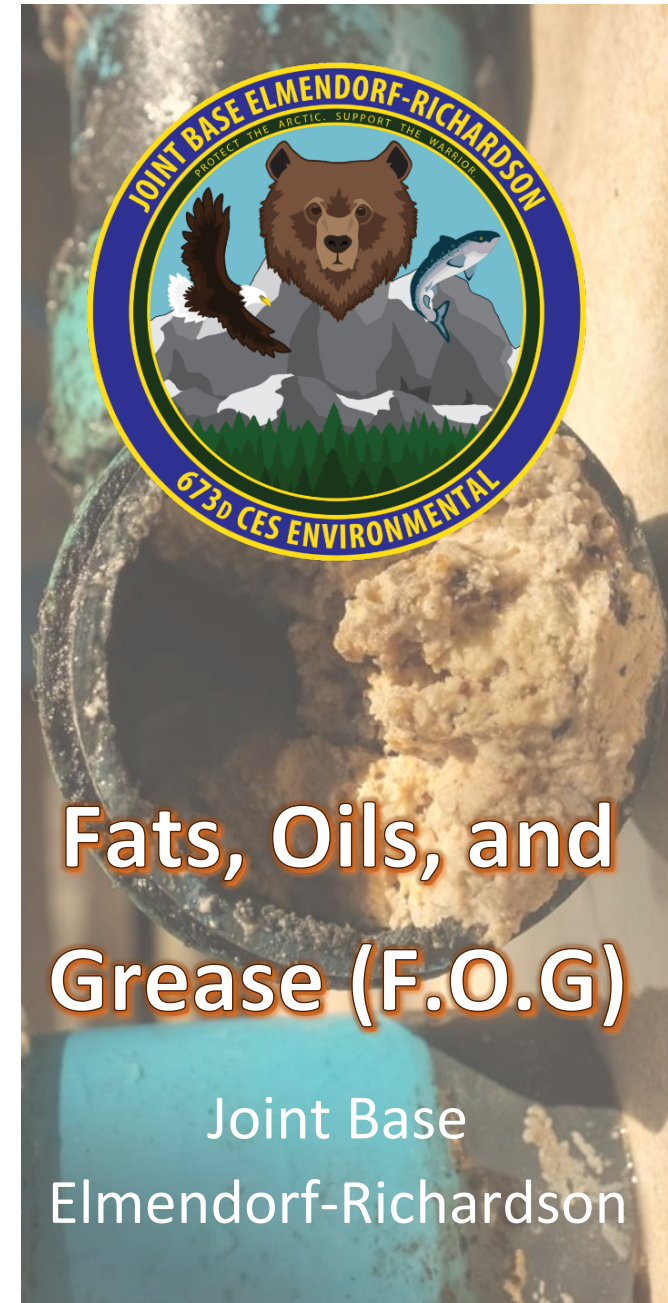
- <https://www.jber.jb.mil/Services-Resources/Environmental/Water-Quality/>
- <https://dec.alaska.gov/water/waste-water/stormwater/>

Or Contact:

JBER Water Quality Program Manager

673rd CES/CEIEC

(907) 384-6228



Can it. Cool it. Throw it away.

Do's

- Store grease in leak-proof containers with tightfitting lids. Once full, discard in trash with the lid secured.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use.
- Wipe before washing. For greasy pans, pour the grease into a container and use a paper towel to wipe out the remaining grease in the pan prior to washing.
- Toss greasy or fatty food scraps in the trash rather than the garbage disposal.
- Use strainers in sink drains to catch food scraps and other solids. Empty the strainer contents into the trash.
- Store containers away from storm drains.

Don'ts

- Don't pour fat, oil or grease down drains or garbage disposals.
- Don't use hot water to rinse grease off cookware, utensils, dishes, or surfaces.
- Don't pour into storm grates or on the ground. This will clog the drains and pollute streams.

FATS	OILS	GREASE
<i>Solid at room temperature</i>	<i>Liquid at room temperature</i>	<i>Turns to liquid during cooking, but solidifies when cooled</i>
Butter, shortening, margarine Peanut butter Meat trimmings Uncooked poultry skin Dairy: Cheeses, milk, cream, sour cream, Ice cream	Vegetable oil Canola oil Olive oil Corn oil Salad dressings Cooking oils	Gravy Mayonnaise Melted meat fat Bacon and sausage Boiled poultry skin Salad dressing

Improper FOG disposal leads to costly sewer backups and overflows, increased sewer rates, and public health and environmental hazards as it washes down storm drains and into waterways and creeks.

When FOG is dumped down the drain, it forms large, thick grease balls that clog pipes. The build-up of FOG in the plumbing system creates sewer back-ups and overflows that can damage your home or business and the environment. FOG washed down the sink sticks to the inside of sewer pipes both on your property and in the streets.



In the Event of a Grease Spill:

- Begin cleanup immediately
- Block or seal off nearby drains.
- Never wash leaks, spills or materials used for cleaning up spills onto nearby streets or into drains.
- Dispose of all materials used to clean up spills in a garbage can or dumpster.