



**Grease
from the
Pan to the
Can!**

see what happens when you
pour grease down the drain...

Report Sewer Overflows

Contact: Public Works Department

During Business Hours:
(919) 734-8674

Nights, Weekends & Holidays
Call Goldsboro Police Dispatch
(919) 705-6572



Important Facts

- Cooking grease coats pipelines similar to the way the fatty foods clog human arteries. The grease clings to the inside of the pipelines, eventually causing complete blockage.
- Many people are unaware that pouring hot water and detergent down the drain only breaks up grease temporarily causing it to solidify further down the line.

Prevention

- Cool down your cooking oil, grease and fat. Pour them into a can—not down the drain! Trash the can, not your pipes.
- Wipe out pots and pans with a paper towel before doing the dishes. You will use less soap and decrease clogs.
- Keep your drains clean by pouring 1/2 cup baking soda down the drain followed by 1/2 cup vinegar. Wait 10 to 15 minutes and then rinse with hot water.



Sewer Overflows

Cooking oils, grease and fat are great for frying and coating pots and pans, but they also clog drain pipes and cause sewer pipes to back up.

Household kitchen drains are a big source of residential fats, oil and grease. When grease and oils are repeatedly washed down the sink or flushed down the toilet, they can accumulate in your plumbing system as well as the City's sewer system at large.

Commercial additives, including detergents that claim to dissolve grease, only pass grease down the line and cause problems in other areas.



This is an actual sanitary sewer overflow caused by an oil and grease blockage.

Grease goes from the Pan to the Can!



Never pour grease down sink drains or toilets



Instead, pour or scrape grease from pots and pans into a can, not down the drain.

Always put cooking grease, food scraps and fat trimmings from meat in a plastic bag before disposing them in your trash. An old coffee can or jar is a great grease container.

