

Help Protect Your Home's Plumbing And Our Environment

- Never pour grease down any drains or toilets.
- Pour grease into a can for disposal in the trash. You can make your own grease can using any empty metal can (not plastic, which melts) and disposable, heat-resistant oven bags. Just toss the bags in the trash (after grease cools) and reuse the can. **[Note:** Please use caution when pouring hot grease or wait for it to cool slightly. Hot grease can burn skin.]
- Scrape grease and food scraps into a can or the trash for disposal.
- Use strainers in sinks to catch food scraps, and empty the strainers into the trash.
- Don't rely on a garbage disposal to get rid of grease—it grinds food but doesn't keep grease from going down the drain.
- Wipe cookware and dishes before washing. Commercial additives in detergents only dissolve grease temporarily.
- Clean kitchen exhaust system filters routinely.
- Call KUB at 524-2911 if you have any questions about grease. E-mail wastewater@kub.org if you have questions about sewer system operations and maintenance.

Safety Tips

If you have a grease-related sewer backup or see an overflow outside, avoid contact. Skin contact doesn't pose a serious health risk, but there is some risk of disease from swallowing bacteria. So, we urge you to always wash your hands with soap and water

- Before preparing or eating food
- After using the bathroom, helping someone else use the bathroom, or changing diapers
- After cleaning toilets
- After handling anything that had contact with floodwater or sewage

Grease Control for Food Service Facilities

In addition to helping residential customers learn about grease control, KUB works with food service facilities (FSFs) to help prevent grease-related sewer overflows. FSFs must follow the requirements of KUB's Grease Control Program and obtain a permit from KUB. KUB also inspects grease-control equipment at all FSFs.

If you have questions about the Grease Control Program, please call KUB at 865-524-2911.

Toilets Are Not Trash Cans!

Keeping grease out of sewers is important, but you can do even more to protect our environment and your plumbing with these tips:

- Never flush rags, baby or personal hygiene wipes, paper towels, feminine products, dental floss, or disposable toilet wand heads. They can clog pipes or jam pumps, leading to sewer overflows, backups into buildings, and costly repairs.
- Never flush prescription or over-the-counter drugs to help keep them out of waterways. Take drugs to collection events or the permanent collection site (open 24/7) in the lobby of the Knoxville Police Dept. Safety Building, 800 Howard Baker Jr. Ave.



Just because you can flush it doesn't mean you should. Think before you flush.



**www.kub.org
(865) 524-2911**



Can the Grease



Don't pour cooking grease down drains or flush it down toilets. It's bad for your plumbing and our environment.

Cooking grease is a major cause of sewage backups into homes.

Why is cooking grease a problem?

If you pour cooking grease down your drains or toilets, it may build up, block your pipes, and cause rancid odors or messy, costly sewage backups in your home.

It can also clog KUB's sewer lines. In fact, grease is a major cause of dry-weather sewer overflows, which are a potential threat to our environment.

And don't believe the old wives' tale about running hot water after pouring grease down the drain: It doesn't work. The grease eventually cools, then congeals and coats pipes. When enough grease builds up, it can block your plumbing or KUB's sewer lines.

Where is grease produced?

Restaurants, condominiums, apartment buildings, homes, schools, churches, food-processing plants, shopping malls, hospitals, hotels, and many more locations all produce grease.

Grease is a by-product of cooking and is found in

- Meat fats
- Food scraps
- Lard
- Baking goods
- Cooking oil
- Sauces
- Shortening
- Dairy products
- Butter/margarine



What problems does grease cause?

- Clogged drains or toilets
- Sewage backups into your home
- Sewer overflows in neighborhood parks, yards, and streets
- Rancid odors
- Expensive cleanup, repair, and replacement of damaged property
- Potential contact with bacteria and viruses that can cause illness
- Higher operating and maintenance costs for KUB, potentially resulting in higher sewer bills for you

Never pour grease down sink drains or other drains. Scrape grease and food scraps from all cookware and dishes into a can or the trash for disposal.

How can you easily can the grease? Make your own can.

KUB gives out a limited number of Can the Grease cans to raise awareness about disposing of grease in a way that's good for your plumbing, KUB's sewer system, and our environment.

But you don't need an "official" can to get started. A metal coffee can with a plastic lid or empty metal soup or vegetable cans make great grease cans. Line your can with disposable heat-resistant oven bags. Throw the liners away (after grease cools) and reuse the can.

Prevent grease-related sewage overflows: Keep cooking grease out of the sewer system.

DO



DON'T

