

Cooking Grease

Cooking grease is one of the primary causes of sewer spills throughout the City of Torrington service area. Sewer spills can not only pollute streams, rivers, and the Bay, they can endanger public health.



All cooking oils disposed of improperly can cause problems in the sewer system. These include:

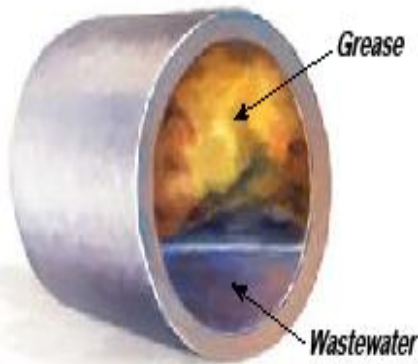
- ✓ Frying oil
- ✓ Salad oil
- ✓ Soups
- ✓ Meat drippings
- ✓ Bacon fat
- ✓ Greasy leftovers

Special thanks to Central Contra Costa Sanitary District Martinez, CA for this Brochure

Important Facts

Cooking grease coats pipelines in much the same way that fatty foods clog human arteries. The grease clings to the inside of a pipe, builds up, and eventually causes a complete blockage.

- Costly home plumbing bills are often the result of grease-clogged pipelines. Residential pipelines can clog easily since they are only 2 to 4 inches in diameter.



- Many people are unaware that pouring hot water and detergent down the drain only breaks up grease temporarily. Grease should never be poured down the drain. If a small amount of grease gets in your drain, flush immediately with cold water.



By following a few simple steps, you can help prevent sewer overflows.

Step 1

Small amounts of cooking oil and grease should be poured into a disposable container (can, milk or juice carton) and put in the trash.

Larger amounts of used cooking oil (e.g., from turkey deep fryers) should be brought to the Household Hazardous Waste Collection Facility for disposal.

Call **307-532-5666** for information.

Step 2

Dishes and pots coated with grease should be wiped clean with disposable paper towels prior to being washed in the sink or dishwasher.



Step 3

Rather than put meat trimmings and scraps in the garbage disposal, always put them in the trash.