

Properly Dispose of Cooking Oil & Grease

Cooking oil and grease are wastes that the City's sewer system cannot handle and should not be discarded down the drain. Dumping grease, fats, and oil can clog sewer lines, causing sewage back-ups and flooding. Sewage back-ups can damage personal and public property.

How You Can Help?



DO NOT dump cooking oil, poultry fat and grease into the kitchen sink or the toilet bowl.

DO NOT dump cooking oil, poultry fat and grease into the kitchen sink or the toilet bowl.

DO NOT use hot water and soap to wash grease down the drain, because it will cool and harden in your pipes or in the sewer down the line.



DO place cooled cooking oil, poultry and meat fats in sealed non-recyclable containers and discard with your regular garbage.

DO place cooled cooking oil, poultry and meat fats in sealed non-recyclable containers and discard with your regular garbage.

DO use paper towels to wipe residual grease or oil off of dishes, pots and pans prior to washing them.

Frying a turkey this year?

Turkey deep-frying often leaves behind three to five gallons of used cooking oil. Follow these steps to safely dispose of used oil:

- Let the oil cool completely. Pour the oil into its original container or another leak-proof container.
- Label the container "Used Cooking Oil."
- For smaller volumes (less than a quart), allow the oil to cool and solidify. Scrape it into the trash.

Hint: add kitty litter to the oil. The litter will absorb the oil and form clumps for tossing in your garbage.