

# Protect Your Water & Your Pipes

## Put Grease in the Trash, Not Down Your Drain

It may seem convenient to dump leftover grease down your drain after cooking, but it can lead to costly repairs. Fats, oils, and grease (FOG) create blockages in pipes, which can restrict or fully block water flow.

### Safe Disposal of Fats, Oils, and Grease



#### SCRAPE

Scrape food waste from dishes directly into your trash can, NEVER down the drain.



#### POUR

Once cooled, pour into a container like a coffee can, or other durable container, and throw it in the trash or take it to the City's Household Hazardous Waste Facility.



#### WIPE

Wipe remaining grease with a paper towel. NEVER rinse off oils and grease from pots and pans with hot or cold water.



#### INSTALL

Install screens in all of your drain in food preparation areas.

### DO'S



- ✓ Use absorbents (such as paper towels) to clean off grease prior to washing.
- ✓ Remove oil and grease from pans, fryers, and dishes. Allow it to cool before scraping off excess grease into the trash.

### DON'TS



- ✗ Pour oil, grease, or food scraps down the drain.
- ✗ Use chemicals to break up grease blockages: it can damage your plumbing. Slow or blocked drains can be a sign of poor handling of food scraps and grease.

*Never dump anything down an outside storm drain. This flows directly into our natural waterways!*

## Keep Things Flowing, Sioux Falls

Small changes can have a major impact. Prevent costly plumbing and sewer line blockages by using the safe steps to grease disposal. Dangerous sewer overflows can cause property damage, environmental issues, and potential health hazards.

**Sioux Falls Household  
Hazardous Waste Facility**

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