

Keep grease, fat and oil out of the pipes



Skim, scrape or wipe food, oil and grease from dishes, pans, fryers, griddles and work areas before prewashing. Cool first.



Never pour or wash oil or grease down any drain.



Put oil and grease into covered collection containers.



Don't put food or grease down the drain – even if there is a garbage disposal.



Prewash dishes and pans with cold water before putting them in the dishwasher.



Don't wash floor mats where water will run off directly into the drain.

Keep grease, fat and oil out of the pipes

Grease and fat in your restaurant's plumbing can lead to a disaster. A grease clog can shut off the dishwasher during a cycle, it can force sewage up through the drains, and it can even destroy your building's pipes – which can cost tens of thousands of dollars to repair.

So always keep grease, fat and oil out of the drains.

Grease in the pipes is expensive and troublesome for property owners.

- Property owners are responsible for cleanup – and paying for cleanup – including making necessary changes to their plumbing systems.
- Some restaurants with chronic grease problems have had to replace all of their interior plumbing at a significant expense.
- A clog can suddenly stop dishwashers at busy times.
- Grease clogs can cause sewage backups inside buildings.
 - When sewage backs up in food establishments, there are other costs such as food waste, business closure, contamination, reputation, property damage, emergency plumbing calls and replacing anything stored on the floor.
 - Grease from food establishments causes backups at adjacent properties that cost thousands of dollars in damage to basement properties.
 - Backups in City sewer mains can affect multiple properties and cause sewer backups for an entire block.

Grease in the water system can destroy equipment and create environmental problems. Grease in the City's pipes cost taxpayers almost \$500,000 in the last three years and takes away resources from other critical needs.

Several cities in Minnesota and across the U.S. already have laws and education addressing grease and oil in drains and pipes.

HOW CAN RESTAURANTS KEEP GREASE OUT OF THEIR PIPES?

Post “no grease” signs above sinks and drains.

Dry wipe all pots, pans and plates before washing.

Properly maintain grease traps.

Store waste grease in secure containers to prevent spills.

Recycle used cooking oil regularly.

Clean floor mats inside over a utility sink connected to a grease trap.

Train all kitchen staff in proper grease, oil and fat disposal:

- Skim, scrape or wipe food, oil and grease from dishes, pans, fryers, griddles and work areas before prewashing.
- Put oil and grease into covered collection containers.
- Store waste oil for recycling.
- Prewash dishes and pans with cold water before putting them in the dishwasher. (Hot water clogs pipes farther down.)
- Cover floor drains with fine screens and empty into the garbage as needed.
- Cover the kitchen sink drain with a catch basket and empty into the garbage as needed.
- Never put grease or oil down any drain.
- Don't run water over dishes, pans, fryers or griddles to wash oil or grease down the drain.
- Don't put food scraps down the drain – even if there is a garbage disposal. The debris causes blocks in grease-impaired pipes.