

Customer Notice: Proper Disposal of Grease Products

The build-up of grease in the plumbing system creates sewer back-ups and overflows that can damage your home and the environment. Grease washed down the kitchen sink sticks to the insides of sewer pipes both on your property and in the streets. Over time, the build-up can block the entire pipe resulting in sewer back-ups and overflows.

A flood of raw sewage into your home or yard can expose you or your family to disease-causing organisms. The unpleasant and expensive clean up is usually paid for by you, the homeowner. Local sewer departments also incur increased maintenance and clean up procedures that can result in higher sewer bills for customers.

By following these simple guidelines, home and commercial property owners can make a significant difference in preventing sewer back-up and overflow by keeping grease products out of the sewer system.

Guidelines for Homeowners:

1. Do not pour grease products down sink drains or into toilets. Grease products include meat fats, lard, cooking oil, shortening, butter, margarine, food scraps, baking goods, sauces, and dairy products.
2. Scrape grease and food scraps from trays, plates, pots, pans, utensils, grills and cooking surfaces into a can or the trash for disposal.
3. Do not put grease products down garbage disposals. These units are for shredding solids and do not prevent grease from going down the drain.
4. Be cautious of chemicals and commercial additives (including soaps and detergents) that claim to dissolve grease. Some of these additives simply pass grease down pipes where it can clog the sewer lines in another area.
5. Place baskets/strainers in sink drains to catch food scraps and other solids and empty the baskets/strainers into the trash for disposal.
6. Speak with friends and neighbors about the problem of grease in the sewer system and how to keep it out. Call your local sewer system authority if you have questions.

Guidelines for Restaurant and Commercial Property Owners:

Restaurants, large buildings (such as apartment complexes), and other commercial establishments may have grease traps or interceptors to keep grease out of the sewer system. To insure that the grease trap or interceptor will work correctly, it must be properly:

- Designed (sized and manufactured to handle the amount that is expected).
- Installed (level, vented, etc.).
- Maintained (cleaned daily, serviced frequently, kept free of solids).

Thank you for your cooperation. If you have any questions, please feel free to call: Sewerage and Water Board of New Orleans, Environmental Affairs (504) 942-3855.