

Village of New Concord Cease the Grease



The improper disposal of fats, oils and grease is a widespread problem across the nation. VNC encourages you to take action and stop pouring fats, oils and grease down the kitchen sink. Doing so could save you from a major plumbing issue called a **Sanitary Sewer Overflow (SSO)**, where raw sewage backs up into your home or streets.

What is the difference between oil and grease?

- The terms are often used interchangeably, but they are very different substances. *Grease* is the solid white residue left over in the cooled pan after frying meat such as bacon. *Oil*, such as vegetable oil, is the liquid left over from frying foods and never turns into a solid.

What are common mistakes made when disposing of fats, oils and grease?

- Many people tend to dump left-over cooking food scraps, oils and grease down the sink and turn on the garbage disposal. These materials build up over time in the pipes.
- Another common mistake is rinsing dishes in the sink with hot water to remove the grease residue left on plates. Remember, “*like dissolves like.*” Soap can help break down the grease and oil and clean your dishes properly.

How can I keep the pipes clear?

- Scrape meats, butters, food scraps, sauces, lard, dressings, dairy products and cooking oils from plates and utensils into a trash bin.
- Don't pour oil or grease down the drain or garbage disposal.
- Recycle used cooking oil by placing it into a container, such as a milk jug, with a tight fitting lid. Please contact the Southeast Ohio Joint Solid Waste Management District at 740-732-5493 or at <https://wasteabate.org/> to find out when the next Hazardous Waste Collection Day is scheduled in your area.