



THE CITY OF SAN DIEGO

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HOLIDAY COOKING TIP:
PUT YOUR COOKING GREASE IN THE TRASH,
NOT DOWN THE DRAIN

**Residents can recycle up to 30 gallons without charge
at the Miramar Recycling Center**

When disposed of improperly, used cooking grease can cause costly sewer line blockages that often result in a sewer spill that can pollute San Diego's bays and ocean. The City of San Diego's Metropolitan Wastewater Department is asking the public to help prevent these grease-related spills by putting absorbed used cooking fats and grease in the trash, not down the drain, or recycling up to 30 gallons free at the Miramar Recycling Center.

Whenever small particles of grease are washed down the drain, they solidify and attach to the inside of the pipes. As more and more particles of grease flow down the drain, they gradually accumulate and can form a large mass. This mass eventually clogs the pipes, blocks the wastewater flow and often results in an expensive backup onto private property. Occasionally, the blockage will result in a public sewer spill. But this situation can be prevented.

Sink drains and toilets are not proper receptacles for used cooking grease and other oily products. Metro Wastewater urges all San Diego residents to take a few extra moments to prevent grease from entering drains when cooking and when cleaning dishes. This can be accomplished by pouring used cooking fat or grease into a milk carton, frozen juice container, or other non-recyclable container, allowing it to harden in the refrigerator, and then disposing of it in the

household trash. When disposing of cooking oil (which may not harden in the refrigerator) soak up the oil with disposable towels, newspapers or cat litter before disposing of it in the trash. Similarly, excess oil and grease should be wiped from dirty dishes, pans and utensils with a disposable towel before washing. The greasy towel can then be safely disposed of in the trash.

Flushing grease down a drain with hot water only moves the problem further downstream. It's best to use cold water when flushing small amounts of grease that might accidentally end up in the drain. The cold water turns the grease into small clusters that will often keep moving through the system without hardening along the sides of the pipes.

City of San Diego residents can recycle larger amounts of cooking Fats, Oils and Grease (collectively known as F.O.G.) year-round at the Miramar Landfill Recycling Center. A cooking oil recycling bin is available to City residents for disposal of up to 30 gallons of cooking oil and cooking grease – just the place to take the oil from your deep fried turkey. There is no charge for the service. This recycling service is being provided by the City's Environmental Services Department, the Metropolitan Wastewater Department, Allan Co., and Darling Restaurant Services who donates the recycling bin and its servicing.

The Metropolitan Wastewater Department treats approximately 180 million gallons of wastewater per day generated by more than two million people in 16 cities and districts. For copies of our Grease Education brochures or other information, contact MWWDD at 858-292-6484 or visit the Web at www.sandiego.gov/mwwd

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