



Sewer backups can cause damage to homes, health hazards and threaten the environment.

Grease, fats and oils are made by **EVERYONE** and are the #1 cause of back-ups into homes. Don't let this happen to you.

Do your part by:

1. Following the guidelines in this brochure.
2. Telling your friends and neighbors about the problem and letting them know how to keep grease out of their pipes.

Cease the Grease...

The solution starts with **YOU.**



Bill Ashbrook

Environmental Services Coordinator
City Operations Center
305 Williams St.
Hendersonville, NC 28792
(828) 697-3057
bashbrook@cityofhendersonville.org

**If you don't
CEASE THE GREASE,
this sewer back-up
WILL happen to YOU!**



-  **Protect Your Home**
-  **Protect Your Pipes**
-  **Protect Your Environment**



The Problem:

Grease, fats and oils clog pipes and can back-up sewer pipes into your home causing you thousands of dollars in damage and putting you at risk for health problems.

The Solution:

YOU - Before washing pots, pans, and dishes, take a few seconds to remove the grease, fats and oils. The time and effort spent may save you the trouble and high costs of cleaning up the sewage that backs up into your home.



Cease the Grease...
The solution starts with **YOU.**

NEVER pour these things down the sink drain:

- **Animal Fats**
- **Butter and Margarine**
- **Cooking Oils**
(vegetable, corn, peanut, sunflower, canola, olive, soybean, flaxseed or any combination of edible cooking oils)
- **Lard**
- **Salad Dressing**
- **Shortening**

NUNCA VIERTA estas abajo el desagüe del fregadero:

- **Origen animal** (carne) **Grasas**
- **Mantequilla y margarina**
- **Aceites de cocina**
(vegetal, maíz, maní, girasol, canola, oliva, soja, etc)
- **Productos Lácteos**
- **Manteca de cerdo**
- **Aderezos para ensaladas**
- **Salsas**
- **Acortamiento**

To prevent grease clogs ALWAYS:

- Pour small amounts of cooking oils and fried animal fats into an old milk carton, frozen juice container, or other non-recyclable package, and throw the container in the garbage.
- Wipe dishes, pots and pans that are coated with greasy leftovers with a disposable paper towel prior to washing or placing the in the dishwasher.
- Place fat trimmings from meat in the trash, not the garbage disposal.

Para evitar obstrucciones GRASA SIEMPRE:

- Vierta pequeñas cantidades de aceites y grasas para cocinar fritos en un viejo cartón de leche, de zumo congelado, o en otros recipientes no reciclables, y tírelo a la basura.
- Limpie los platos, ollas y sartenes que están cubiertas con restos de grasa con una toalla de papel desechable antes de lavarlos o colocar en el lavavajillas.
- Colocar recortes de grasa de la carne a la basura, no en el triturador de basura.