

Sinks are not garbage cans

Prevent fats, oils, and grease from clogging your pipes, and avoid costly sewer backups in your restaurant and community.

Simple tips for your restaurant's kitchen:


Do

- ✓ Scrape food scraps and wipe grease from dishes and pots into the green bin or garbage
- ✓ Use a sink basket strainer to collect food waste
- ✓ Recycle used cooking oil
- ✓ Clean and maintain grease traps regularly
- ✓ Dispose of grease using a licensed hauling company

Do not

- ✗ Pour cooking oils, fats, lard/shortening, butter, sauces, and dairy products down your drain
- ✗ Use degreasers, emulsifiers or hot water to dissolve grease
- ✗ Put solid food scraps down the sink
- ✗ Pour grease or place food scraps straight into outdoor sewers or catch basins

For more information, please contact a representative of the **Sewer Use Program** at:

 613-580-2424, ext. 23326

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