

Grease Prevention



If you have any questions or would like to learn more about

Lancaster County Water

& Sewer District's
Oil & Grease Policy

Please contact the District office at 803-285-6919.

Or you can find information about the Policy at www.lcwasd.org

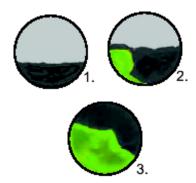
Grease Information

Grease is the leading cause of wastewater overflows.

The District has a number of customers that are required to be a part of the District's Oil and Grease Policy.

You can help protect the environment and reduce costs by properly disposing of grease.

An Inside View of Pipe Blockage



- 1. An unobstructed pipe allows water to flow freely.
- 2. A pipe partially obstructed with grease build up hampers the flow of water.
- 3. A large build up of grease in pipes can cause a blockage often resulting in a sewer backup inside a residence or a manhole overflow.

PROTECTING THE ENVIRONMENT

When grease goes down the drain, sewer backs up



Over time, kitchen grease and other fats, oils, and grease that are poured down the sink or garbage disposal will enter the sewer system and potentially clog pipes as the grease hardens. These blockages can send wastewater backwards and out of manholes-onto our streets and into our waterways-or they can

lead to plumbing backups on private property.

These foul-smelling overflows can cause public or private property damage or environmental problems.

Protecting the environment is everyone's role

Lancaster County Water and Sewer District has a mission to protect public health and the environment. It is the District's responsibility to keep miles of sewer pipe properly maintained and flowing free of obstructions. This ensures that wastewater can be delivered to treatment plants, cleaned up and then released back into our local waterways. Eliminating sewer spills entirely in a system our size is a difficult but necessary goal of the District.

District personnel work to maintain the sewer system, and when a spill occurs we respond quickly to clean it up. Grease blockages cause more than half of all spills and overflows. Even the fastest response times and multiple pipe cleanings won't keep grease out of drains in the first place if our habits don't change.

Proper methods for disposing oil & grease in restaurants and food service establishments

Businesses can help limit grease build-up

how businesses dispose of fats, oils, & grease.

District personnel regularly visit restaurants

and food preparation establishments to

evaluate their grease control measures.

control measures in place.

The District's Oil & Grease Policy regulates

Restaurant owners must have adequate grease

- ♦ Install a grease interceptor, or oil/water separator that is sized and manufactured to handle the appropriate amount of grease or oil produced at your business.
- ♦ Have an approved grease and oil removal company regularly maintain your grease interceptor.
- ♦ Dispose of all fats, oils, and greases in an appropriate recycling bin.



Protecting from home

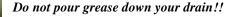
Household kitchen drains are a big source of fats, oils, and grease as well. Grease related overflows from the general public are an ongoing challenge all across Lancaster County. Remember that grease blockages can cause wastewater to overflow inside your home and damage your property.

Proper methods for disposing of oil & grease in your home

- Use an old coffee can or jar as your Grease Container
- Pour greasy or oily food waste into the container, NOT down the drain or garbage disposal
- Allow fats to cool in the container before throwing them in the trash



Disposing of cooking oils and grease properly in your home helps to prevent clogged pipes.





An Annual Overflow Summary Report can be obtained by contacting the District's Sewer Superintendent at 803-416-5265