

Fats, Oils, and Grease Disposal Tips

Safe use

Never pour fats, oils, grease, or food down the sink, in the toilet or bath, or any other plumbing.

Fats, oils, and grease are used in and result from cooking. They include:

- Food scraps
- Meat fats
- Lard
- Cooking oil
- Butter and margarine
- Sauces and more

These things are often liquid when they are hot but become solid when they cool.

When you pour fats, oils, or grease products down the sink or other plumbing, they cool and become solid inside your pipes. This can clog the pipes and cause backups.

Your toilet, bathtub, and sinks are all connected, so pouring fats, oils, or grease down one of these can impact all the plumbing in your home.

If you are having plumbing or water problems and the cause is fats, oils, or grease in your pipes, you may be charged the cost of repair.

Disposing

- Tenants are asked to store fats and grease in disposable containers with lids, such as metal or glass jars.
- The containers can then be placed in the garbage.
- Used cooking oil should be cooled and put into a covered plastic bottle, labeled, and also put out for garbage collection.
- Cooking oil does not solidify when cooled, so there is a chance the container can break and oil can be spilled.
- Residents who are disposing of more than one litre of used cooking oil must take it to a City of Edmonton Eco Station.

To avoid these problems, it is important to dispose of fats, oils, and grease properly.

For more information about fats, oil, and grease, check out Epcor's website "[Store it, don't pour it](#)".