



# CEASE THE GREASE

GALVESTON BAY  
FOUNDATION

## Campaign Talking Points

### About the Campaign

- The Cease the Grease (CtG) campaign is a regional campaign coordinated by the Galveston Bay Foundation (GBF) in association with local stakeholders with the purpose of reducing sanitary sewer overflows (SSOs) caused by fats, oils, and grease (FOG).
- The goal of this campaign is to educate people to properly dispose of FOG, recycle used cooking oil, and properly maintain grease traps in restaurants.
- Aging infrastructure combined with the improper disposal of FOG can lead to very costly problems, for both local governments and citizens, in terms of sewer lines, home plumbing repairs, and environmental remediation.
- Blockages from FOG poured down drains cause over 50% of the SSOs in the Houston-Galveston region.

### Human Health Risks

- Sanitary sewer overflows are a source of concern because they introduce harmful bacteria into our neighborhoods and waterways.
- Sanitary sewer overflows pose threats to human health through skin contact or ingestion during recreation in polluted bodies water, polluting drinking water sources, or shellfish harvested from areas contaminated by raw sewage.

### Prevention Through Proper Disposal

- The only thing that should go down the drain in your kitchen sink is water.
- Cooking waste like bacon grease should never ever be poured down the drain, it will solidify and create clogs in your pipes. Even if you run hot water through your pipes or pour soap down the drain with it, this will not cancel out the effects of the grease on your pipes.
- Dump your FOG into the trash.
- Scrape leftover food scraps into the trash, do not depend upon your sink's garbage disposal to keep your pipes clear.
- Cover the drain with a catch basket and empty into your trash can as needed.
- Before washing your dirty dishes and pans, wipe off excess grease with a napkin or paper towel into the trash.
- When using something like a deep fryer, pour the oil back into a sealable container once finished and recycle at your nearest approved cooking oil recycling center.

For more information, visit [ceasethegrease.net](http://ceasethegrease.net)