

# GOOD CLEANING PRACTICES MANAGING FATS, OIL & GREASE

## THE RIGHT WAY



Wipe pots, pans, and work areas prior to washing.



Dispose of food waste into recycling container.



Collect waste oil and store for recycling.



Clean mats inside over a utility sink. Use dry clean up for spills.

## THE WRONG WAY



Do not pour cooking residue directly into the drain.



Avoid using the garbage disposal. Place greasy food in the trash.



Do not pour waste oil into storm drains, parking lots or streets.



Do not wash floor mats outside or rinse spills onto the street.

P O S T I N C L E A N U P / W O R K A R E A

For more information, call (800) 238-0173  
or visit [www.lacsd.org/protectyourpipes](http://www.lacsd.org/protectyourpipes)



LOS ANGELES COUNTY  
SANITATION DISTRICTS  
*Converting Waste Into Resources*