

Keep Your Pipes Clean of Fats, Oil, and Grease



Virginia Beach, Va. — Improper disposal of fats, oils and grease left from cooking is a common mistake. Virginia Beach Public Utilities urges at-home chefs to collect and dispose of these drain-clogging substances properly.

Free grease can lids and educational materials are now available at the Public Utilities Business Office and Virginia Beach Public Libraries.

When fats, oils and grease are poured down the drain, they cling to pipe walls and solidify – causing sewer blockages, backups and costly repairs.

Public Utilities recommends following these easy steps for safely disposing of used cooking oils:

- Find an empty, heat-safe container, like a soup can. Once cooking oils have cooled, pour them into your container, cover it securely with a grease can lid, and store in the freezer. Once solidified, toss the can into the trash. Don't have a grease can lid? We've got you covered! FREE grease can lids and educational materials are now available at all Virginia Beach Public Libraries and the Public Utilities Business Office at 2809 S. Lynnhaven Road, Suite 250!
- Wipe all pots, pans, dishes and cooking utensils with a paper towel to absorb grease before washing.
- Eliminate the use of your garbage disposal by using a strainer to catch food scraps in your sink, then toss them in the trash.
- Recycle large quantities of used cooking oils at the Virginia Beach Landfill and Resource Recovery Center located at 1989 Jake Sears Road. The center is open Tuesday through Saturday from 8 a.m. to 4 p.m. Please note that the center will be closed for Thanksgiving on Nov. 25 and Nov. 26, and will reopen on Nov. 27.