

## Large On-site Sewage Systems (LOSS)

# BEST MANAGEMENT PRACTICES (BMPs) -

## Managing Your Kitchen Waste

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Food scraps washed down the kitchen sink go into the septic tank (on-site sewage system). Too many food scraps will produce high-strength wastewater that can clog pipes, cause back-ups, and lead to failure of the drainfield. Oils and grease are a particular concern. All of this can lead to contaminated drinking water.

Follow these steps to protect your on-site sewage system and to avoid clogged drains and sewage backups:

- **Never put food scraps, oils or grease down the drain.**
- Use filtering drain plugs or screens in your sinks to keep food from going down the drain.
- Limit soda, milk, alcohol, and smaller food particles from going down the drain.
- Scrape and wipe off your pots, pans, and dishes prior to washing.
- Dispose of wipes and food scraps in the garbage or compost bins.
- Use water temperatures of less than 140°F in all sinks and dishwashers. Temperatures over 140°F will dissolve grease, but the grease will re-solidify in piping and your drainfield.
- Use non-toxic, multi-purpose cleaners. Don't use degreasers in sinks. Only use them for spray and wipe purposes.
- Use and dilute cleaners according to their instructions.

Owners should post these tips in community kitchens and provide a copy to all residents and visitors. Post "No Grease" signs above community sinks and on the front of community dishwashers.