



Is it okay to pour oil down the sink drain?



Please do not pour oil down the drain.

Oil poured down from the kitchen can get into the sewer pipes and solidify, and when it rains heavily, it can peel off and flow into rivers and the ocean.

By keeping excess oil on the dishes from going down the kitchen sink drain, you not only prevent sewer pipes from becoming clogged, but also reduce the amount of contaminants discharged into sewer pipes, thereby lessening the amount of energy needed to treat the wastewater.

To maintain a healthy aquatic environment in our rivers and the sea, wipe off excess oil from plates and pans with a rag or waste newspaper before washing them.

Additionally, even if you dispose of cooking oil using an “oil disposal agent that can be flushed down the drain,” the oil may separate again in the sewage pipes, clogging them, so please do not mix it with cooking oil and flush it down the kitchen drain.

Cooking oil is collected for recycling by municipalities.

A request to all restaurant owners

Grease traps are designed to remove fats (lard) and kitchen waste, which are known causes of sewer pipe clogs.

Careful cleaning of a grease interceptor is important. If you neglect cleaning the grease interceptor, you may encourage foul odors and pest problems to arise.

Please properly dispose of any oil and fat content removed from the interceptor in cleaning by contacting a specialized waste disposal operator.

Do not install additional equipment for aeration, or use a grease treatment agent that breaks up grease and discharges it as wastewater.

Please install a grease interceptor and clean it regularly.

