

5 - Simple Ideas to Keep Drains Clean

- 1) Grind 1 cup of ice cubes in your garbage disposal with the water running to break up any food particles stuck to the disposal blades.
- 2) Run hot water down the drain for 15 seconds to kill off bacteria. You should see steam coming out of the drain to know that the water is hot enough.
- 3) Put 1 tsp. of baking soda down the kitchen drain and continue to run hot water for 15 seconds. If the odor persists, continue to the next step.
- 4) Pour 1 cup of lemon juice, bleach or white wine vinegar down the drain and flush with hot water for several seconds.
- 5) After every time you use your sink, pour a small amount of dish detergent down the drain and flush it using hot water. This will prevent grease build-up in the drain between cleanings.

Thank you,
Richard & Vicki Harrison

PS:

Please read the next attached page for an easy to do plan, explanation and helping control expenses.

Tenants will be responsible for repair expenses caused by neglect or improper use.

We are asking tenants to avoid putting fats, oils, grease and food down their drains to prevent buildups and keep service costs down.

There are no immediate plans to increase rents; we need to take steps to control the problem so its costs for maintenance and other expenses do not rise.

The buildup of fats, oils and grease in pipes is an issue in some areas of the building and in the city, including Shell Beach.

A number of sewage overflows are due to grease build-up, especially in older buildings with smaller pipes.

The problem arises when liquid grease (such as bacon grease or other meat drippings) or fat is poured down drains.

As it cools, it solidifies, coating pipes and creating blockages that pose a health risk as well as additional expense.

Sewage can back up into homes, leaving residents with costly cleanup bills for their homes and belongings.

Often, repairs to sewer pipes also are necessary.

Blockages also may trigger an overflow of sewage to other tenants.

If not controlled, it also could mean customers could pay higher rates for service.

Sewer rates are based on the amount of water used.

We have implemented a preventive program using coffee cans for grease.

If we can get everyone to do a little bit, it will help the overall system.

To prevent the problem, pour all cooled cooking fats, oils and grease that will harden into an old milk carton, can or container with a lid and then dispose of it in the garbage.

Scrape greasy food scraps from pots, pans and dishes into the garbage, rather than a garbage disposal, which does not keep grease out of plumbing systems.

Before washing greasy pots, pans or dishes, wipe them with a paper towel or other type of disposable cloth and throw that cloth into the garbage.

Use a strainer in the sink to trap food scraps and other solids that cannot be wiped out. Using warm water and/or soap to wash grease down the drain does not work because fats and grease coagulate as hot water cools.

Also, many products which claim to dissolve grease may cause blockages further down the pipes.

We recommend "Instant Power Hair & Grease Drain Opener" at Home Depot.

For more information, contact us at (805) 610-3949 or visit our web site: www.SBApts.webs.com.