



Wipes Clog Pipes! Even those labeled flushable can cause backups.



A hair catcher can prevent clogs in the tub. Several types are available in stores and online.



Clean drains with baking soda and vinegar on a regular basis to avoid odors and clogs.

HOUSEHOLD COOKING OIL RECYCLING PROGRAM SUSPENDED

Kitsap County's household cooking oil collection tanks have closed due to new recycling regulations. Residential used cooking oil is no longer accepted for recycling at the Olympic View Transfer Station, Silverdale Recycling and Garbage Facility, Hansville Recycling and Garbage Facility, or Olalla Recycling and Garbage Facility.

Currently, there are no known locations for recycling household cooking oil in Kitsap County. The privately-owned Bainbridge Island Transfer Station has also suspended its cooking oil recycle program, and the Kitsap County Household Hazardous Waste Facility does not collect cooking oil.

It is important to dispose of used cooking oil properly – NEVER pour used cooking oil down the drain.

How to handle household cooking oil

Avoid cooking with large amounts of oil at home. Cook with small amounts, and then use paper towels, napkins, newspaper, flour, baking soda or kitty litter to absorb the oil before disposing in your garbage. Throw away small amounts of oil frequently; don't save it up into one large container.



What to avoid

Do not pour cooking oil, fat or grease down the sink or drains, as it can clog pipes.

It is illegal to dump oil, fat and grease into the environment, down storm drains or other outdoor drains, or into water bodies. This pollution is harmful to fish and wildlife, and it can lead to penalties and costly cleanups.

Oils, fats, and grease are not accepted in curbside compost bins. Restaurants, food trucks and other food establishments should subscribe to a free commercial cooking oil collection service.

Reason for the change

Regional cooking oil recycling companies will no longer accept cooking oil from residents due to new traceability guidelines. Traceability refers to the ability to track the origin of the oil collected. This change affects public recycling centers across Washington.

Kitsap County Solid Waste and the Washington Department of Ecology are researching and working with the cooking oil recycling industry to find solutions.

WIPES CLOG PIPES!

Products like disinfectant wipes, baby wipes, and even wipes labeled as flushable can cause clogs in your home or in the sewer system.

Don't let wipes become a pain in the drain. Put them in the trash, not the toilet.

FREE F.O.G. POSTER FOR RESTAURANTS

Businesses that cook with fats, oils, and grease (F.O.G.) or process food for sale must educate employees on proper F.O.G. disposal and maintain grease removal devices. Kitsap County Code Reference 13.12 prohibits discharge of pollutants, including F.O.G., that will cause obstructions in the sewer system.

Here are some tips on how to fight F.O.G. in a commercial kitchen:

- If you don't have a grease removal device, install a grease interceptor or trap, sized for the volume of business to keep F.O.G. from entering the sewer system. Traps are for small volumes and installed under sinks where interceptors are for medium and large volumes and typically installed below ground outside.
- Maintain your grease interceptor or trap. An interceptor with more than 25% accumulation indicates it is not working properly.
- Maintain a F.O.G. log. Your log should indicate who performed maintenance, date cleaned, how much waste removed, and where it was disposed.
- Maintain a spill kit to clean up F.O.G. spills inside or outside your business.
- Provide a sink plumbed to a grease interceptor for cleaning mops, washing floor mats and greasy equipment.
- Install and maintain screens on all sink and floor drains.
- Educate employees on the importance of controlling F.O.G. Display information in a visible location for all kitchen employees.



Your Sewer Utility offers a free brochure and poster for our business customers with F.O.G. best practices. Request yours by calling Kitsap1 at 360.337.5777 or email help@kitsap1.com.

SEWER RATES INCREASE IN JANUARY

Washington State law (RCW 36.94.140) requires sewer rates to be set to produce revenues sufficient to cover the costs of maintenance and operations, bond obligations, repayment of loans, and other costs necessary to properly run all five of the county's sewer systems.

The Kitsap County Board of Commissioners approved the current sewer rate schedule through the end of 2025. Sewer customers will see a 6.31% rate increase in January. Due to the bimonthly billing cycle, some customers will receive a bill with 2024 and 2025 rates combined. Rates will be evaluated again in 2025 once the 20-year capital facilities plans are completed for Kitsap County's sewer service areas.

Customers that qualify for the Assessor's Senior Exemption Program for property taxes may receive a 25% discount on their sewer account. If you qualify for this exemption through the Assessor's office, please contact Utility Billing at 360.337.7127 to request the discount.

More information can be found at kcowa.us/sewerrates.

Monthly Sewer Charges	2024 Rates	2025 Rates
Single Family Residential	\$98.06	\$104.25
Multi-Family Residential	\$78.16	\$83.09
Commercial or Industrial (per CF of water) *	\$0.139	\$0.148
Restaurant (per CF of water) *	\$0.222	\$0.236
Navy Yard City Monthly Sewer Charges		
Single Family Residential	\$93.16	\$104.25
Multi-Family Residential	\$74.25	\$83.09
Commercial or Industrial (per CF * of water)	\$0.132	\$0.148
Restaurant (per CF of water) *	\$0.211	\$0.236

* Charged by water consumption with a minimum charge of one Single Residential Family fee rate.

