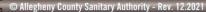


THINK BEFORE YOU FLUSH

Toilets are not trash cans. Flushing things like wipes, paper towels, facial tissues and sanitary products can clog your home's plumbing, create blockages and overflows in the public sewer system, and damage equipment at the wastewater treatment plant.

AND REMEMBER THE THREE Ps!

You can help protect your plumbing, the sewer system AND the environment by remembering to flush ONLY the three Ps - (P)ee, (P)oop and toilet (P)aper. Other commonly flushed products, like those on the reverse side, are often the cause of costly residential and municipal sewer backups and can be harmful to our aquatic habitats.



THINK BEFORE YOU FLUSH





Paper towels, baby wipes, facial tissues, and sanitary wipes - even those labeled as "flushable" - are not made to disintingrate in water as easily as toilet paper. Dispose of these products by throwing them into the wastebasket.



Household chemicals, paints, and automotive fluids can be toxic to the aquatic habitat. Take these products to local household hazardous waste collection events or consult with your municipality for proper disposal requirements.



Fats, cooking oils and grease can harden inside pipes and are a frequent cause of residential and municipal sewer blockages. Pour cooled fats, oils and grease into a disposable container and put it into the trash bin.



Personal hygiene products often contain plastics and other materials that do not break down in water. They can clog your home's pipes and cause damage to wastewater treatment plant equipment. Throw these products in the treeh



Medications that are flushed into the sewer system can be toxic to aquatic habitats and even end up in the water supply. Many police stations, pharmacies and grocery stores offer take-back programs for unwanted or expired medications.



While biodegradable, food scraps that cannot be disposed of in your garbage disposal or placed into a compost pile should not be flushed. Place scraps into the trash when necessary and practice wise meal planning to reduce food waste.