



Draft “Why Your Sink Disposal Isn’t a Garbage Can” Explainer Video Script

How often do you use your sink’s garbage disposal?

While it may look like food has disappeared down your sink’s disposal drain, it isn’t actually totally gone and over time, these small bits of food can build up in your pipes and cause clogs which are inconvenient and expensive to repair.

As a good rule, all food waste should be composted or put in the trash, but there are certain items you should never wash down your sink due to the damage they could cause to your pipes. These items include coffee grounds, pasta or rice, eggshells, potato or citrus peels, and cooking oil or grease.

Coffee grounds can create a thick clump and will not allow your sink to drain. Pasta, rice, oatmeal, and potato peels can grow in size when wet, and expand in your plumbing. You should also never pour grease, cooking oils or fats down your drain, as it can act like glue to grab food particles and create congealed mass that blocks your pipes or city sewer mains. Washing any of these items down the sink can lead to costly repairs.

You might have heard that grinding orange or lemon peels in the disposal is a cure to a stinky sink. This is a bad idea! These chopped up peels can build up in your pipes, causing damage to your plumbing and subsequently, your wallet. Instead, grind one cup of ice with some baking soda, salt or dish soap in the garbage disposal. If you need to freshen up the sink, try using lemon juice, rather than lemon peels. For more information, visit DefendYourDrainNorthTexas.com.

Approximated run time: 1 minute, 30 seconds