



James Island Public Service District
Dedicated to Public Service Excellence

Upcoming Holidays

President’s Day
Monday, February 19th

Our offices will be closed and there will be no garbage or trash collection on these days. Please call Solid Waste Services at 843-762-5260 with any questions.

Residents who experience wastewater emergencies should call (843) 795-2345.

Remember: JIPSD does NOT provide your recycling services. Question regarding the recycling program should be directed to the Charleston County Environmental Management department at (843) 720-7111.



Regular Commission meetings are held on the 4th Monday of each month at 6 p.m. and are open to the public. For meeting agendas visit us online at www.jipsd.org

THANK YOU

James Island Outreach (JIO) is a non-profit organization providing emergency food, medicine, and utility assistance to residents. In 2017 our associates gave 415 lbs. of food and \$190 to the JIO. Explore the goodwill JIO offers by supporting their mission and the community. We accept food donations from the community at our 4 Fire Stations. Visit JIO Outreach.org to learn more about what you can do to help.

Fats, Oils and Grease

Fats, Oils and Grease (FOGs) are one of several categories of prohibited wastes that are not allowed to be discharged into JIPSD’s sewage system.

To many, this may seem like a common-sense statement; to others, a hard lesson learned. Still there are many residents in our community and communities around the world who continue to put FOGs down their drains because they do not know the damage they are causing.

As FOGs go down the drains and through your pipes, they will cool, dry and harden in place. This will cause lines to become blocked and cause homes and businesses to experience sewer backups. JIPSD can only clean sewer lines of which JIPSD maintains ownership. Therefore, it is in the best interest of every resident and business owner to exercise smart practices when working with FOGs.

Here are some tips to get you started:

For the Homeowner:

- Recycle waste cooking oil. Do NOT pour down sinks or any drains. Do NOT pour into any storm grates or on the ground.
- “Dry wipe” and scrape all pots, pans, and plates into a trash container to remove residual oil, grease and food particles.

For Food Service Establishments:

- Post “NO GREASE” signs above sinks.
- Educate and train employees on grease control.
- If an oil or grease spill occurs, clean up using “dry” oil absorbing material or use ice. Do NOT wash into drains.
- Keep a properly maintained grease interceptor.