



Quick FOG Disposal Tips

- Pour cooled fats, oils and grease into a container, such as an empty can and dispose of it in the garbage.
- Before washing dishes, scrape leftover fatty and greasy food from pots, pans and dishes into the garbage using a spatula or plastic utensil.
- Use sink strainers to prevent fatty and greasy food scraps from going down the drain.
- If a back-up does occur, *Call the District First* at (916) 875-6730!

Frying a turkey this year?

Turkey deep-frying often leaves behind three to five gallons of used cooking oil. Follow these steps to safely dispose of used oil:

- Let the oil cool completely. Pour the oil into its original container or another leak-proof container.
- Label the container "Used Cooking Oil."
- Take the used cooking oil to a disposal station or leave it out for curbside pick up (if provided by your waste hauler).
- For smaller volumes (less than a quart), allow the oil to cool and solidify. Scrape it into the trash. Hint: add kitty litter to the oil. The litter will absorb the oil and form clumps for tossing in your garbage.
- Log on to www.stoptheclog.com for more information and drop off locations.