

# ENVIRONMENTAL PROJECTS

**GreenTip:** *What to do with that leftover cooking oil*

Is this the year that you are finally going to deep-fry your Thanksgiving turkey?

Large holiday meals may generate more cooking grease than cooks are used to disposing of normally. Grease from turkey fryers, along with other cooking byproducts like fats, oils and grease (FOG) should not be disposed of down your kitchen, or other, drains. FOG accumulates over time and can lead to clogged pipes and sewer lines, causing back-ups and overflows into the environment, and into your home!



To keep our/your pipes “Fat-Free”, here are some tips for disposing of grease in the most environmentally friendly way.

- Scrape food and grease from dishes and pans prior to washing, rather than using a garbage disposal for greasy scraps. This type of waste also can be placed in the trash, or appropriate types of scraps can be composted.
- Use food strainers in kitchen sinks to catch food particles.
- Do not pour grease down the drain, even while running hot water. It will cool and solidify as it moves through the sewer line.
- Pour cooking oil and grease into a sealable container and freeze for disposal with your household garbage; and wipe the remaining grease from the pan with a scraper or paper towel.
- Large quantities of cooking oil and grease can be taken to the Sonoma County Waste Management Collection Center at 500 Mecham Road in Petaluma, or to Yokayo Biofuels at 150 Perry Street in Ukiah

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