

HAPPY CLOG-FREE HOLIDAYS!

Don't pour Fats, Oils, & Grease (FOG) down your sink drains or toilets. Manage & dispose of FOG properly.

- **For small amounts of FOG**, scrape/wipe out cooled used cooking oil into your food pail/**ORGANICS** cart.
- **For large amounts of FOG**, use the LSI used cooking oil curbside collection program! Place in separate 1-gallon, or smaller, sealed screw-top containers less than 12" in height. Place the containers on the curb (not in the gutter) next to (not inside) your blue cart on collection day.
- **For even larger amounts of FOG**, such as from a turkey fryer, collect cooled oil in a sealable container and take it to the Alameda County Household Hazardous Waste Facility in Livermore. There is no charge, but limits apply. Please visit www.StopWaste.Org/hhw or call **1-800-606-6606** to make an appointment.



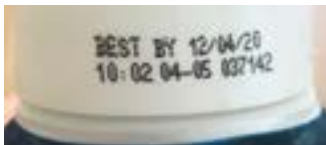
925-449-7300
www.LivermoreSanitation.com



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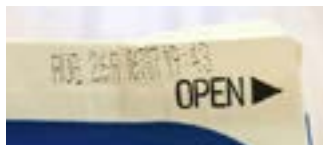
UNDERSTANDING FOOD PRODUCT DATE LABELS

Regardless of the date, consumers should always evaluate the quality of food prior to its consumption.



“BEST BY”

Indicates when a product will be of best flavor or quality. It is not a purchase/safety date.



“SELL BY”

Tells the store how long to display the product for sale for inventory management. It is not a safety date.



“USE BY”

Last date recommended for use of the product while at peak quality. Not a safety date except when used on infant formula.



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