

## 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](http://www.StopWaste.Org/hhw) or call 1-800-606-6606 to make an appointment.



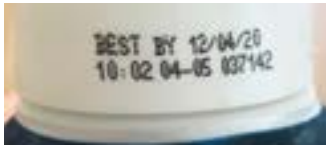
925-449-7300  
[www.LivermoreSanitation.com](http://www.LivermoreSanitation.com)



1-800-606-6606  
[www.StopWaste.org/hhw](http://www.StopWaste.org/hhw)

## 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.



925-449-7300

[www.LivermoreSanitation.com](http://www.LivermoreSanitation.com)