



**Your help is needed to prevent sewer pipes from clogging by properly disposing of holiday Fats, Oil and Grease (FOG).**

During the holidays, the City of San Clemente asks that you do not place fats, cooking oil, and grease down the sink. These substances harden when they cool and coat the inside of sewer pipes. Clogged sewer pipes can cause sewage to overflow and reach the storm drain system which drains to local beaches.

There are several ocean-friendly ways to properly dispose of FOG.

For more information, please visit the City of San Clemente website at

<http://san-clemente.org/department-services/environmental-services/environmental-home/fats-oil-grease-fog->



**Large Amounts of Cooking Oil  
(Deep Fried Turkey)**

If you have gallons of turkey-frying oils to dispose of, place the grease in a sealed, labeled container (don't forget to save original containers during meal prep to make disposal easier later). You can drop off up to 5 gallons of cooking oil and grease at your local household hazardous waste collection center located at

Prima Deshecha Landfill

32250 La Pata Avenue, San Juan Capistrano

Tuesday thru Saturday from 9am to 3pm

Closed on rainy days and holidays.

Call (714) 834-6752 for more information.



**Small Amounts of Cooking Oil  
(Oven Roasted Turkey/Ham/Meat)**

1. Organics Recycling: Small amounts may be placed in your green waste cart if you can absorb the waste with paper towels or newspapers, or use a compostable bag to contain the grease.
2. Reuse: You can store oil for later use. Oil can be kept for up to six months and reused for up to six hours of fry time. Strain the oil first, and then store in the freezer.
3. Trash Bin: When the cooking oils have cooled, mix the cooking oils with unscented kitty litter, sawdust or sand to solidify the oil, or scrape oils into a sealed container and place in the freezer for several hours. The hardened oils can then be placed in your trash cart.