

Trap the Grease!

During the holidays, many Tuolumne County residents will be busy cooking in their kitchens. To avoid potential plumbing and sewer disasters, the Wastewater and Sanitary agencies of Tuolumne County would like to remind residents how to properly dispose of fats, oils and grease. Sewer blockages can cause backups into homes resulting in an unpleasant mess that can cost hundreds and sometimes thousands of dollars to clean up.



Listed below are safe disposal tips for fats, oils and grease to help you avoid a plumbing emergency this holiday season:

- ***Tuolumne County Solid Waste now offers used cooking oil disposal at the Household Hazardous Waste Collection Facility located in Jamestown. To make an appointment, call (209) 533-5588.***
- Avoid pouring fats or vegetable cooking oils down the drain because liquid fats solidify in the pipes and can create clogs.
- After grease has cooked, scrape the grease into a container with a tight-fitting lid. Solidify it in the refrigerator before putting it in the trash.
- Never put hard to grind items in your garbage disposal, including poultry skins, eggshells, carrots, celery, pumpkin pulp, banana peels or pasta.

This educational information is proudly sponsored by: Groveland Community Services District, Jamestown Sanitary District, Tuolumne City Sanitary District, Tuolumne County Solid Waste Department, Tuolumne Utilities District, Twain Harte Community Services District and Waste Management.

