

# PRESS RELEASE



For Immediate Release  
November 26, 2008

Contact:  
Melinda Haggerty  
Sustainability Communications Coordinator  
Sustainability and Environmental Services  
[melinda@plano.gov](mailto:melinda@plano.gov)  
(972) 769-4391 or (214) 649-1895

**Pat Evans**  
Mayor

**Jean Callison**  
Mayor Pro Tem

**Harry LaRosiliere**  
Deputy Mayor Pro Tem

**Pat Miner**  
Place 1

**Scott Johnson**  
Place 2

**Mabrie Jackson**  
Place 3

**Sally Magnuson**  
Place 4

**Lee Dunlap**  
Place 8

**Thomas H. Muehlenbeck**  
City Manager

## Take Your Fried Turkey on the Road

The holiday season offers residents a unique opportunity to dispose of used turkey fryer oil, along with other cooking oils, for recycling into biodegradable renewable fuel.

The Household Chemical Collection Program offers a convenient pick-up service for the collection of cooking oil all year to Plano residents. The oil needs to be placed in rigid plastic containers, labeled, and secured with screw top lids for transporting. To schedule a collection, contact Environmental Waste Services at (972) 769-4150.

Chances are, most North Texans aren't considering putting themselves on a fat-free diet this holiday season, but a "fat-free" diet is exactly what the City of Plano is promoting for kitchen sinks and neighborhood storm drains. "We encourage residents to enjoy their deep fried turkeys and other holiday treats, but to dispose of used cooking oil, grease, and other fats properly—and never to pour them down sinks or the storm drain," said Melissa Bird, environmental education coordinator.

Known to cities collectively as "FOG", fats, grease from meat, cooking oil, lard, margarine, and butter all are often improperly disposed of when cooks wash messy, greasy residues down the kitchen plumbing system. Sometimes large quantities of FOG are also dumped down storm drains, a practice which is illegal and hazardous to public health and safety.

Even if cooks wash FOG down the sink with hot water, the greasy messes can still result in blockages of pipes—in the house or in the city system. FOG is a major source of plumbing problems, leading Thanksgiving to be one of the busiest days for American plumbers, according to a 2006 feature on NPR's Marketplace.

P.O. Box 860358  
Plano, Texas 75086-0358  
972-941-7000  
[www.plano.gov](http://www.plano.gov)

-more-

# PRESS RELEASE



**Pat Evans**  
Mayor

**Jean Callison**  
Mayor Pro Tem

**Harry LaRosiliere**  
Deputy Mayor Pro Tem

**Pat Miner**  
Place 1

**Scott Johnson**  
Place 2

**Mabrie Jackson**  
Place 3

**Sally Magnuson**  
Place 4

**Lee Dunlap**  
Place 8

**Thomas H. Muehlenbeck**  
City Manager

If the blockage occurs in city pipes, city residents must foot the bill for expensive repairs and cleanups. FOG blockages can cause sewer pipes to back up, leading to an accumulation of waste and food particles that can attract insects and other vermin. Sewage pipes can overflow, exposing the public to raw sewage—a potential threat to public health. Dirty, oily water released when sewers back up into the street can run directly into the storm drain system, where it flows untreated into local creeks, streams, and lakes.

## So what should you do with FOG?

- Small quantities of FOG should be allowed to cool and then thrown in the garbage. Sop up the fat with a paper towel, or pour the used cooking oil into a sturdy closed-lid container, such as a coffee can, and dispose of it in the trash. Another option is to slowly mix kitty litter into cooled oil until all the oil is absorbed. The oil/kitty litter mix can then be safely placed in a garbage bag.
- Cooled cooking oil can also be filtered, frozen, and reused.
- Home cooks who have prepared a deep-fried turkey or other meal that generates a large amount of leftover cooking oil should save the cooled grease or oil in a large container and call the City of a household chemical collection.

For more information about FOG or the City of Plano's Household Chemical Collection Program, visit [www.iregreeninplano.com](http://www.iregreeninplano.com) or call (972) 769-4150.