

Cooking Oil :



When you pour cooking oil down the drain or garbage disposal, it eventually solidifies and clogs the pipes. This can damage your kitchen pipeline or the local sewer mains of your city. Down in the sewers, the greasy substances can combine with other products that shouldn't have been flushed – like wet wipes – to form congealed clumps of fatty waste, known as 'fatbergs'. Clogging up the pipes, fatbergs cause damage to not only your drains, but the whole local sewage system. If you pour oil on the ground, it will eventually end up in the sewer system and cause clogs there.

General steps for disposing of Cooking Oil :

❖ Cool it before you handle It :

- Cooled cooking oil is much easier and safer to work with. If you prefer to deal with solid waste rather than liquid waste, put the grease in your freezer.

If you have a resealable container :

❖ **Avoid using plastic bags :**

- when getting this stuff out of the house. Plastic bags can break easily and cause a mess down the line, especially if there are large quantities of waste inside them. Use a non-breakable, sealable container instead (an old plastic bottle can work).

❖ **Toss the container of used oil in the trash :**

- Put the sealed container with the cooking oil in it into your food waste bin.

If you don't have a resealable container :

❖ **Freeze and scoop the oil into the trash**

- You can set the container with the oil in the freezer. For example, put an old can full of oil in the freezer for a few hours. Once the oil is hard, use a spoon to scoop the oil directly into the trash can. You can also do this with a mug. Just wash the mug out with soapy water once you've disposed of the cooking oil.

How to Recycle Cooking Oil :

1. Reuse At Home :

It's possible to reuse oil 2 or 3 times, as long as it still smells okay.

However, take note that its smoking point lowers each time. While you can't reuse the same cooking oil forever, you might as well get some good use out of it when making fried foods.

You can reuse oil for deep frying, pan frying, sautéing and baking. After a few uses or when the oil goes bad, be sure to properly dispose of the oil in the trash can, as instructed above

2. Contact your city about a recycling program:

Some municipalities collect used cooking oil for recycling. Use this recycling locator to find a facility near you. By using this option for kitchen grease disposal, you will keep your oil out of the landfill and turn it into a form of alternative energy, like biodiesel.

To recycle your oil:

- Strain the oil to remove food particles.
- Store in a sealable container.

- **Deliver to your local collection site.**

When you are recycling through a collection facility, you can mix different kinds of oils and fats in one container unless your collection site tells you differently, and you do not need to refrigerate the collection container.

