HOW TO RECYCLE USED COOKING OIL

**1**
Always **COOL DOWN** used oil in your pan or fryer before collecting.

**2**
For very small amounts of oil, **wipe up with a paper towel** and throw in the green cart or trash.

**3**
For any amount of oil that can be poured out, **strain out food scraps and dispose** of them in the green cart or trash.

**4**
Make sure you pour oil into a clean, **non-breakable container** with a tight-fitting lid, such as the original container.

**HELPFUL TIPS FOR MAKING A DROP-OFF**
- We take all types, but the **BEST USED OIL** for our collection is cooking oil that may be poured when it’s at room temperature. **No water, no food in the oil, please.**
- Please remember: no soapsuds, hazardous waste materials, or motor oil.