HOW TO RECYCLE USED COOKING OIL

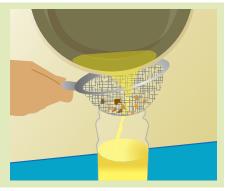


Always **COOL DOWN** used oil in your pan or fryer before collecting.



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.



2

For very small amounts of oil, wipe up with a paper towel and throw 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.