



## How to Recycle Kitchen Grease and Cooking Oil:

1. Let it cool
2. Pour oil into a jar or container with a lid
3. Schedule a FREE appointment with the Santa Clara County Household Hazardous Waste (HHW) program:  
Visit: [www.HHW.org](http://www.HHW.org) OR Call: (408) 299-7300
4. Take to a drop-off location

### Accepted Items:

- Kitchen grease, fat, and lard
- Cooking Oils – vegetable, corn, peanut, sunflower, canola, olive, soybean, flaxseed, or any combination of edible cooking oils
- Oils and Fats can be mixed in a single container

### Containers to Use:

- Something you do not want back
- 5-gallon size or smaller | No more than 15-gallons
- Original container, thick plastic, or glass jar with lid

### **Why Recycle?**

- Kitchen grease and cooking oil can build up in sanitary sewer lines causing blockages or overflows – which can increase utility rates when lines need to be cleared
- Clearing grease blockages within your own home can be very costly
- Incorrect disposal endangers public health, the environment, and innocent wildlife
- Help keep cooking oil out of landfills and turn it into energy – recycled cooking oil is used to produce alternative fuels such as Biodiesel, which is better for the environment!

### **Cooking Oil Safety Tips:**

- Do not leave unattended
- Never use water to extinguish an oil fire – they do not mix and can cause a larger fire
- Do not over-fill your pots or pans with oil – if it starts to boil, remove from heat

