



How to Recycle Kitchen Grease and Cooking Oil:

1. Let it cool
2. Pour oil into a sealable container with a lid
3. Schedule a FREE appointment with the Santa Clara County Household Hazardous Waste (HHW) program: Visit: 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 total
- Original container or sealable container with a 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

