

# Don't pour it down the drain!

## How to dispose of your used cooking oil, fats & grease

Pouring **even a small amount** of cooking oil, fats and grease down the kitchen sink or toilet will cause **a lot of damage**. These materials will coat your pipes, leading to clogs in your plumbing and wastewater treatment (i.e. septic) system, which can cause **flooding and sewage backups** – bad news for you and your neighbors. Diluting with hot or soapy water **will not** prevent oil, fats and grease from coating pipes.

Resist the temptation! Protect your plumbing and wastewater treatment systems and avoid costly repairs. Here are proper ways to dispose of used cooking oil, fats and grease:

### 1. Pour into a container

- Pour into a heat-resistant container, such as an old glass jar, tin can, or coffee can. You might need to use a funnel.
- Allow it to cool completely.
- Strain cooking oil through a coffee filter first.



### 2. Reuse it

Cooking oil, fats and grease can be used several times.

- Store in your fridge or freezer until you're ready to use it again.
- Once the oil, fat, or grease starts to smell "off" and has a gummy consistency, it's time to throw it out.



### More Tips

- ✓ Before washing pots and pans, use a paper towel to wipe off excess cooking oil, fats and grease, then dispose of the towel in the trash.
- ✓ Do not pour used oil, fats or grease directly on or into the ground, as this could attract rodents and harm plants.
- ✓ It is not recommended to put oil, fats and grease in your compost, as this could also attract rodents and slow down the composting process by impeding air and water flow. Very small amounts of vegetable-based oils are okay.

### 3. Throw it Away (the Right Way)

- If your container has a lid, make sure it is sealed tightly.
- Wrap the container in newspaper or cardboard and place it in your household trash.

