



Thinking of deep frying a turkey for the holidays?

What should I do with my used cooking oil?

The Do's

- Cooking oil can be used more than once. The used oil should be cooled completely and strained to remove the leftover seasonings and other materials. A coffee filter or cheese cloth can be used as a strainer. The residual materials collected in the strainer can be thrown in your household trash. Store the oil in a cool, dark, dry place for up to six months.
- You can dispose of grease in your household trash. Cooled oils and grease should be poured into a container, sealed when full and put out in your household trash. To prevent spillage, oil and grease can be frozen in a disposal container. Make sure to leave room at the top of the container for the frozen oil to expand. The frozen oil then can be put in the bag of household trash on your collection day.
- Oil should be wiped from cooking pans with a paper towel and thrown in the trash.

The Don'ts

- "Cooking" oil is **not** "motor" oil and can not be disposed of at the Flanders Road Transfer Station.
- Do not dump grease down the sink. Not only does greasy food clog our arteries, it causes havoc on our household plumbing and sewer system.
- Do not add water to an oily pan to clean. Once down the drain, the oily water will solidify along the edges of your drain pipes causing a blockage or back-up.
- Stuffed disposals can't gobble turkey leftovers. Garbage disposals do not keep grease out of the plumbing system. Detergents that claim to dissolve grease may just pass it down the line and cause problems elsewhere.
- Oil and grease can't be poured down the storm drain. It will block pipes causing back-ups and flooding when it rains, attract rodents and give off an unpleasant odor.

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