

HOW TO RECYCLE KITCHEN GREASE

INTRODUCTION

Recycling used cooking oil and grease from fryers and other cooking equipment keeps fats, oils and grease (FOG) out of the sewer and storm drain systems. The used cooking oil and grease should be collected in sealed bins or sealed containers that can be stored outside, preferably under a roof. Use a California Department of Food and Agriculture licensed renderer for disposal of recycled kitchen grease. Recycling waste cooking oil helps prolong the life of grease traps and interceptors. Used cooking oil and grease that has not been mixed with water is also known as “yellow” grease and can be recycled into animal feed, lubricants, and fuels such as biodiesel.



DON'TS OF RECYCLING GREASE

- DON'T pour FOG into a sink, floor drain, storm drain, dumpster, plastic bags or on outdoor surfaces or landscaped areas.
- DON'T combine FOG from the grease interceptor with the recyclable oils and grease.
- DON'T wash recycling area or outdoor spills into the sewer or storm drain.

DO'S OF RECYCLING GREASE

- DO save used cooking oil for recycling in sealed bins or sealed containers by emptying into solid containers that you can easily lift and pour.
- DO combine used oil and grease collected from an automatic grease trap with the recycled grease bin/container contents after asking the renderer if its okay to mix the oils.
- DO keep bins and containers sealed, tightly closed or locked to prevent illegal dumping and to keep insects, animals, rainwater and wind out. If the bins and containers are stored outside, keep them under a roof and away from storm drains.
- DO train all employees on spill response and reporting procedures, including use of absorbent materials, proper disposal and reporting overflows or spills to management.

RECYCLED GREASE STORAGE AREA

- Grease bin storage areas should be located greater than 30 feet away from a storm drain.
- Keep area clean by using absorbent sweep or mop and put dirty mop water in the mop sink.
- Keep spill clean-up kits containing rags, absorbent sweep, paper towels, etc., near the storage area in an accessible location.
- Keep the exterior of the container clean by using absorbent materials to wipe off any noticeable grease.
- Place used absorbent sweep, paper towels or similar materials for cleaning in a separate sealed plastic bag before placing it in the trash.

QUESTIONS TO ASK A RENDERER

- Do you provide the containers for the grease?
- How often are grease bins replaced?
- Do you allow the mixing of “yellow” grease from an automatic grease trap with the recycled grease?
- How often will the grease be picked up?
- If you provide them, what size are the containers?

Photos courtesy of the Sacramento Regional County Sanitation District.