

# Recycling your used COOKING OIL

## Disposing of Used Cooking Oil



Cooking Oil and Deep Frying Oil are improperly disposed of in our local wastewater treatment system or by dumping it down the storm drain system. Improperly disposing leftover

frying oil may cause property damage, health hazards and environmental problems. Over time, oil rinsed down a plumbing system may block the entire pipe, causing sewer backups.

Charlotte County residents can dispose of cooking oil **FREE OF CHARGE** at both the Mid-County and West Charlotte Mini-Transfer & Recycling Facilities.

The facilities accept all types of food-based cooking oil such as canola, peanut, vegetable, and sunflower. The oil must be strained to remove large food particles, should be placed in its original container and secured with the appropriate lid for transporting. If the original container is unavailable, use an appropriate container that has been thoroughly cleaned of prior contents and labeled as to its new contents (i.e. used cooking oil).

Used cooking oil is sent to a recycler that turns it into raw materials used to make products such as pet food, poultry seed, soap, cosmetics, perfumes, antifreeze, and much more. Used vegetable oil can also be recycled into a non-toxic, renewable, biodegradable fuel called biodiesel.

Cooking oil from businesses is not accepted, nor is cooking oil contaminated with other materials.

For additional information regarding the proper disposal of your used cooking oil call, Charlotte County Environmental & Extension Services at **941.764.4360** or from Englewood call 941.697.4000, ext. 4360.