

## CONTAINERS FOR USED COOKING OIL

### DOES & DON'T

- ◆ Please make sure that cooking oil is not mixed with other fluids (water, petroleum products, soaps, etc.).
- ◆ Place the cooking oil in a container with a tight-fitting lid.
- ◆ Do not fill any container while the cooking oil is still hot as this could cause the container to crack or split; let the oil cool down for a few minutes before filling a container.

### DO NOT POUR USED COOKING OIL DOWN SINKS OR OTHER DRAINS.

- ◆ Approximately 50% of all sanitary sewer overflow events in the United States are caused by used cooking oils, fats and grease clogging the sanitary sewer system.
- ◆ These overflow events are both costly and damaging to the environment and to public health.
- ◆ Use paper towels to wipe excess cooking oil from cooking pans and serving dishes prior to washing.
- ◆ Even small quantities of cooking oil can accumulate over time and clog sewers and septic systems.



For further information

Please contact DEH at

The following addresses below

#### Grand Cayman

Department of Environmental Health

P.O. Box 1820 GT

CI Environmental Center

Grand Cayman, Cayman Islands

KY1-1109

Tel: 345-949-6696

#### Cayman Brac & Little Cayman

Department of Environmental Health

P.O. Box 212 Stake Bay

Cayman Brac, Cayman Islands

KY2-2101

Tel: 345-948-2321

[www.deh.gov.ky](http://www.deh.gov.ky)



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# Used Cooking Oil Recycling



Department of  
**Environmental Health**

*Working now and for the Future*

## IMPORTANCE OF USED OIL RECYCLING

Not sure of what to do with all those gallons of used vegetable oil? Fat, oil and grease can cause serious problems for your plumbing, sewer systems, and ultimately the environment.

So whatever you do, don't pour oil down your sink or down a storm drain. If you are camping, don't pour oil in the bushes or the portable potties.



Used cooking oil may instead be brought to the George Town Landfill and left with the attendant at the gatehouse.

Any type of liquid vegetable oil (i.e., peanut, corn, canola, olive etc) is accepted. Please call 345-949-8793 to arrange an appointment for large quantities.

### What is recycled in the Cayman islands?

Recycling is the collecting, processing and manufacturing of things that would otherwise be thrown away. In the Cayman Islands the following items are recycled:

- ◆ Aluminum cans
- ◆ Mixed Paper
- ◆ Glass & ceramic items
- ◆ # 1 & 2 plastics
- ◆ Natural Christmas Trees (January)
- ◆ Used motor oil
- ◆ Batteries (Alkaline/Lead Acid)
- ◆ Used cooking oil

## RESIDENTIAL USED COOKING OIL RECYCLING

DEH can take any vegetable oil including: Canola, Soy, Corn, Peanut, Olive, and Sesame to name a few. If you have any questions about any other kind of vegetable oil, just contact DEH.

### Here's how it works:

- ◆ Allow the used cooking oil to cool.
- ◆ If you have a strainer, use it to filter out solid food particles from the used cooking oil. Dispose of the greasy food particles into the garbage, not down a sink disposal.
- ◆ Pour the used cooking oil into a plastic container with a lid. (It's best to transfer the used cooking oil back into the original plastic container it came in.)
- ◆ It is very important to make sure the container has **NO** residual milk or water in it before you pour in the grease.
- ◆ Use a spatula to get the maximum amount of grease possible out of your fryer and into the container.
- ◆ Cap the container and keep your used cooking oil free of water at all times.
- ◆ Wipe the spatula and other oily utensils and cookware with a disposable cloth before washing. Throw the oily cloth away in your garbage to keep excess grease out of the sewer system.
- ◆ Carry used cooking oil to the 24 hour Drop off area at the entrance of the George Town Landfill.



## RESTAURANT USED COOKING OIL RECYCLING

Restaurants are facing increasing expense to properly dispose of their used cooking oil. DEH wants to help your restaurant recycle its used cooking oil for **FREE**.

### Here's how it works:

- ◆ When changing the vegetable oil in deep fryers, funnel it back into the original containers. Seal the container with the original cap, making sure that no water gets into the container and that the cap is closed tightly.
- ◆ If oil can't be returned to its original container, DEH will accept it in plastic food grade five gallon buckets. Please ensure that the bucket is wiped thoroughly to make sure it is clean and dry before you pour in the oil. Excess water can make the oil unusable for us. Place a cover on the bucket to seal it against any water or rain getting into the container.
- ◆ Carry used cooking oil to the 24 hour Drop off area at the entrance of the George Town Landfill.



**Don't Trash It!! Recycle It!!**