

Used Cooking Oil Disposal Safety Checklist

Manual Disposal - Outdoor Bin

- ☐ Check to make sure the UCO storage container is in good condition
- ☐ Make sure the floors from fryer to storage bin are not wet and no oil spill in the area.
- ☐ If using a plastic bucket to transfer UCO, make sure it is industrial grade
- ☐ Make sure the transport container is completely dry
- ☐ Never fill container more than $\frac{3}{4}$ full
- ☐ Save room for the liquid UCO to move but not splash out as you transport to storage container



Outdoor Bin

If discarding more than one 35 lbs. of UCO at a time, consider:

- ☐ Making multiple trips to the UCO storage bin
- ☐ Ask a second person for help
- ☐ Use a lifting aide such as a cart
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- ☐ Follow heavy lifting guidelines to avoid back injury
- ☐ Look in storage bin before pouring UCO to avoid splashing and overflow
- ☐ Ensure there is sufficient room for oil in container
- ☐ Remove excess debris blocking the grate on lid