



Fryer to Fuel

COLLECTION PROGRAM

The Fryer to Fuel (F2F) collection program is a FREE weekly service provided to restaurants throughout Santa Cruz County. The program was developed in collaboration with environmental agencies, food service industry and liquid waste haulers with funding from the United States EPA Urban Biofuels Initiative. Collection of used fryer oil for biodiesel production offers many benefits to the community including: improved water quality, reduced fossil fuel use, economic opportunity, and free grease disposal for restaurants.



1 ASIDE FROM FREE OIL COLLECTION, WHAT ARE THE OTHER BENEFITS TO MY BUSINESS?

With enrollment in the F2F collection program, your kitchen will be publicized in local newspapers, will be able to use F2F logos highlighting your kitchen to fuel commitment, and satisfy a significant portion of the Monterey Bay Area Green Business Program criteria.

2 FRYER OIL MAINTENANCE AND STORAGE:

F2F program and partners will provide your kitchen or facility with free exterior grease storage containers. These containers have lockable lids and angled screens for solids removal. Containers and free collection will be provided as long as handling and storage requirements are met.

3 EXTERIOR STORAGE

In addition to segregating waste fryer oil from other wastes in the restaurant, be careful when emptying oil into the exterior storage container. Please do not contaminate surrounding areas with grease spillage. In the City and County of Santa Cruz, it is illegal to pour waste grease or brown grease from grease traps down the drain.

4 AS A PROGRAM ENROLLEE, YOUR KITCHEN MUST KEEP FRYER OIL SEPARATE from other oils used and follow specific guidelines outlined below.

- ONLY WASTE FRYER OIL is to be discarded in the container
- Always keep container lid closed and locked
- Do not allow excessive water, moisture, or solids to get in the exterior grease storage
- Train all kitchen staff in storage requirements for the F2F collection program
- Use a container with lid for transporting fryer oil to exterior storage and pour grease slowly and cautiously to minimize spillage.

5 COLLECTION

The F2F collection program works closely with tallow haulers to make collection as seamless as possible. Waste grease will be collected on dedicated routes. This means that if waste fryer oil from one kitchen is contaminated, it could contaminate the entire load. Collection schedule will be established during the application process.





6 Steps for Fryer to Fuel Waste Oil Maintenance & Storage

Step 1

ONLY WASTE FRYER OIL in the bin:



Fryer Grease OK



No Stovetop Grease Waste



No Grease Trap Waste

Step 2

Keep storage container lid closed and locked at all times.

Step 3

Make sure oil is free of solids. Skim fryer if necessary.

Step 4

Always transport waste fryer oil in a container with a lid.



Step 5

Never contaminate Fryer to Fuel grease with excessive moisture or solids.

Step 6

**Never contaminate exterior storage areas with grease spillage.
If a spill occurs, immediately wipe it up with a shop rag.**