

White Rock Residents

In partnership with the White Rock Business Improvement Association

(White Rock BIA), ERM BioSource and the City of White Rock, starting October 15th, 2008, residents will be able to bring their used frying/cooking oil from home to selected restaurants throughout the City of White Rock.

There will be designated container at selected restaurant locations that will accept deposits of acceptable used frying oil from your home frying during scheduled business hours.

Acceptable Used Cooking/Frying Oils:

Helpful Hints: Used Frying oils from frying chicken, fish or potatoes are acceptable as long as you are using oils from the list provided below. Residue left in oils is ok but please try not to place grill scrapings into the oil.

There are plenty of oils that will be accepted at the restaurant locations. The common household oils that are usually sold in stores are acceptable and preferred like: CANOLA, CORN, SOY and SOY BEAN OIL.

However, there is a long list of other oils that can be reused for the production of biofuels (like biodiesel).

Acceptable Oils:

Canola Oil

Corn Oil Soy Oil

Soybean Oil Rice bran Oil Tung Oil Cotton seed Oil Fake Flax Oil Hemp Oil

Mustard Oil Peanut Oil

Radish Oil Rapeseed Oil Ramtil Oil Safflower Oil Olive Oil any Non-Hydrogenated Vegetable Oil

PLEASE NOTE: Shortenings (for example: CRISCO SHORTENING) are not acceptable because they are hydrogenated.

Non Acceptable Items:

Bacon Grease/Fat

Beef Talo Any Shortenings Animal Fat/Grease Hydrogenated Oil

Synthetic Cooking Oil

Helpful Hints: If the contents of your oil are liquid at room temperature then it's usually OK.

White Rock residents in the area can bring their non- hydrogenated cooking oils to the selected restaurants (listed below) during their scheduled business hours and drop them off in the designated receptacle. If you are not sure where the receptacle is located ask a kitchen staff representative and they will guide you to the appropriate container.

Please Note:

Residents CANNOT bring the used frying/cooking oil into the restaurant. There is a designated back door where a kitchen staff will open the container for you to discard your waste.

Residents are encouraged to bring their used frying/cooking oil in a reusable container that they can reuse to collect, store and transport their used cooking oil. By doing this, residents can help further reduce waste going to our regions waste disposal facilities

We hope you will see the importance of this pilot project. It is the first of its kind in Canada. The success of recycling is up to you.

We thank you for caring!

FREQUENTLY ASKED QUESTIONS: