



Winfield Township Road District accepts used vegetable cooking oil for recycling. Bring your plastic container of used vegetable cooking oil and drop it off during the days and times listed below.

Drop Off Site: Winfield Township Road District
30W575 Roosevelt Road
West Chicago, IL 60185

Call the Road District office, 630-231-8850 if needing more information.

Mondays (except Holidays) 7:00 am to 11:00 am

Closed the following Mondays

- February 15, 2016 (President's Day)
- May 30, 2016 (Memorial Day)
- July 4, 2016 (Independence Day)
- September 5, 2016 (Labor Day)
- October 10, 2016 (Columbus Day)
- December 26, 2016 (Christmas Day)

For Directions Click [Here](#)

Why should I recycle the cooking oil?

If you have public water service, grease and oil collects in grease traps in the sewer system. Over time, oil and grease accumulates causing backups in your home or business' water system, or worse, full-on blockages of the entire sewer line.

If you have a septic system, grease and oil can collect in your septic lines and tank, causing pipe blockages and expensive pump-outs by a service company. Pouring your used cooking oil outside can attract vermin and can runoff into streams and rivers.



How do I recycle the cooking oil?

- Allow the used cooking oil cool to a safe handling temperature.
- Pour the used cooking oil into a plastic container with a lid (re-use original plastic container)
- Bring the oil to Winfield Township Road District on the designated collection days/times

What type of oil can I recycle?

Any used vegetable cooking oil will be accepted. NO animal fat.

What kind of container do I need? How big does it need to be?

Recycling your used vegetable cooking oil does not require special tools. Simply fill any available plastic container with a lid, big or small with your cooled used vegetable cooking oil

Safety Tips for Use of Cooking Oil

1. Stay in the kitchen when you are frying. Do not leave frying food unattended.
2. Never use water to extinguish a cooking oil fire. Used cooking oil and water don't mix. Make sure your pots, pans and utensils are dry. Water can cause oil splatters.
3. If the used cooking oil starts to boil, remove the pot or pan from the heat source.
4. Do not over-fill your pot or pan with oil. Leave enough room for food to be added. If you have too much oil, it can overflow and contact the heat source and catch fire.
5. If the used cooking oil catches fire, wearing an oven mitt, carefully slide a lid over the pot or pan to smother the fire. Turn off the burner. Keep the pan covered until the oil cools to prevent it from starting again.
6. If the used cooking oil has overflowed from the pan and catches fire, get everyone out of the house and call 911.