

# MANAGING COOKING OIL

## Safe Storage and Disposal Tips

### HANDLING & STORAGE



Used cooking oil should be collected and stored in indoor and/or outdoor recycling storage containers clearly labeled with the restaurant name.



Oil storage containers should be stored away from storm drain openings and should remain covered with a securely fitting lid to avoid spills or overflows.



Only used cooking oil from frying (not grease control devices) should go in the oil storage container.



Routinely inspect storage containers for open lids, spills, or illegal dumping.



Train kitchen staff routinely on best management practices for safely handling and disposing of used cooking oil.

### SERVICE



Used cooking oil is picked up by vendors/haulers who reuse or recycle it into other products.



Before the oil storage container is full, call your vendor for service.



Keep a log on site to record the date of each disposal by the vendor and the approximate volume of cooking oil removed.

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# HANDLING OIL SPILLS

Spills can happen during deposits or withdrawals from a cooking oil recycling container. If there is a spill, follow these steps to assess the situation and clean it up immediately:

- 1** Stop/contain the spill and prevent it from reaching storm drains with absorbent pads and socks. (Do not attempt to clean up spills by rinsing/hosing or using degreasers.)
- 2** If you cannot absorb the spill, call a professional cleanup and recovery company to collect and remove the grease and wash water to prevent it from entering the storm drain.
- 3** For smaller spills that can be cleaned with a spill kit, follow these steps:

**Use a spill kit** that includes:

Kitty litter • Disposable gloves • Disposal bags  
Zip ties • Absorbent pads and socks

**Apply absorbent material** (kitty litter, pads, or socks) on the spill area.

After allowing the absorbent material to sit for a period of time, **sweep carefully** to avoid generating dust.

Collect materials and residues and **place them in a waste container/bag**.

**Put the waste container/bag into a dumpster.**

**Clean the spill area with water**, being sure to capture the excess water that is generated. **DO NOT allow oil or the cleanup material/wash water to enter the storm drain.** It may be necessary to use absorbent socks around the storm drains to prevent this from happening.

**Send any excess water** collected through a drain that passes **through a grease control device**.

If any grease makes it to the storm drain, call your local Fats, Oil, and Grease (FOG) program manager or stormwater department.