

#### What are the hazards and how might they harm?



Back and muscle strain from manual handling



Severe burns of scalds from contact with hot oil



Slip injuries from oil spillages



Environmental contamination

### What PPE should the individual wear?





## What other precautions should be taken?





Clean up any spillages immediately, following the relevant cleaning method for the spill

Spill kit is located: \_\_\_\_\_

Safety Task Card

# Handling and storing waste cooking oil

STCGE 55

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

# Safe System of Work

- 1. Waste oil must only be stored and transported in suitable sturdy plastic or metal containers.
- 2. Follow the controls on SCTCS 08 Cleaning deep fat fryers, including ensuring that is 40°C or below, when decanting used oil from a deep fat fryer or similar equipment.
- Do not overfill containers.
- 4. Every container must be sealed with a tightly fitting lid.
- 5. Follow good manual handling practices when handling containers of waste oil and use manual handling aids where appropriate.
- 6. When transporting waste oil, a spill kit must be available throughout the transport.
- 7. All waste oil must be stored in a suitable bund which is impermeable to water and oil.
- 8. The bund capacity must be at least 110% of the volume of the largest container stored in the bund.
- 9. Where possible the bund should be located where it is sheltered from rainwater. Any rainwater or other accumulated liquid must be removed as this reduces the capacity of the bund.
- 10. The bund and surrounding area must be kept clean and tidy.
- 11. A spill kit must be available, and the Immediate Spill Response Plan must be displayed in the vicinity of the bund.
- 12. Regularly inspect the bund of leaks and report any damage to your manager. Signs of leaks include discolouration of the ground around the bund and sheen on water close to the bund.
- 13. Clean up any spillages immediately using a suitable spill kit and for significant spills follow the emergency spill response

NOTE: Waste Transfer Notes and other waste documentation must be retained for a minimum of 2 years

If you have any concerns, stop and speak with your line manager before proceeding.



List any additional hazards or risks you Safety Task Card Handling and storing waste cooking oil have identified and control measures STCGE 55 required to manage these. continued Safe System of Work **SOP (Standard Operating Procedures)**