

Clean Work Habits for Clean Waterways Used Cooking Oil Management



City of Columbia, SC



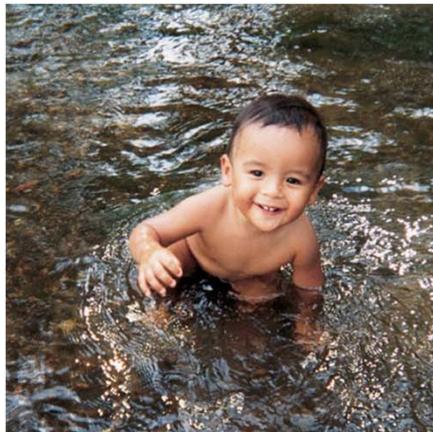
Why "Good Housekeeping"?

- To keep pollution from going down **stormdrains**
- **Stormdrains** empty directly into waterways – creeks, streams, rivers



Waterways Are Important

- We don't want polluted waterways because:
 - People swim in them
 - People fish from them
 - People drink from them
 - Plants and animals live in them



Why are we addressing Used Cooking Oil?

- There are many restaurants in the City which have the need for disposal of used cooking oil
- Used cooking oil is commonly stored outdoors in bulk containers
- Management of this waste is inherently messy, resulting in spillage
- The oil spillage causes impacts to the City's stormwater system.

Planning and Setup

- Choosing a good location for used oil containers:
 - As far as possible from storm drains or waterways
 - Easily accessible for both kitchen staff and disposal pickup
 - Indoors or under cover is preferable
 - Near dumpsters is common

Planning and Setup

- Access to containers
 - Staff should be able to easily reach the container to pour oil
 - Containers should remain closed when not in use
 - It may be necessary to place locks on containers
 - Each restaurant should have its own containers (sharing is discouraged).

Planning and Setup

- Transporting from kitchen to container
 - Use buckets, pans, etc. that have lids to prevent spillage during transport
 - When transporting, leave room for “sloshing.”
 - Transport oil in manageable quantities
 - If necessary, provide carts to help with transport

Container Maintenance

- Containers should be checked often for leaks
 - Any leaking or otherwise damaged containers should be replaced or repaired immediately
- Frequently wipe down spilled/splashed oil from the outside of the container
- Keep grit screens/bars cleaned to prevent spillage

Container Maintenance

- Lids should remain closed when the container is not in use.
 - This is a very common mistake
- Frequently check the level of the oil in the container
 - Have the container emptied before it is full.

Spill Management

- Spills should be cleaned up as soon as possible
- Cleanup should use as few liquids as possible
 - **Dry cleanup** (oil dry/kitty litter) – sweep up and dispose in garbage
 - **Mop and bucket** – empty mop water into a sanitary sewer drain (usually the mop sink).

Spill Management

- Thick grease buildup can be scraped, swept and placed in the garbage
- Do not pressure wash
 - Though this is a common cleanup choice, pressure washing tends to do more harm than good.
- Do not rinse or use any method involving lots of fluid.
 - Capturing and disposing of cleanup fluid can be very difficult and expensive

Training and Communication

- Be sure that all employees involved with oil disposal know the proper procedures
- Encourage employees to inform their supervisor if there are any problems with used oil management

Questions?

- If you have questions after today, please contact:
 - Mike Jaspers
 - Office: 803-545-0076
 - Cell: 803-730-4021
 - Email: mjjaspers@columbiasc.net