

MCB Camp Pendleton Environmental Standard Operating Procedure



19 July 2018

Used Cooking Oil

Federal regulations prescribe environmental compliance requirements for used cooking oil due to its physical properties, which are similar to petroleum, and potential for adverse environmental impact if mismanaged. If you handle used cooking oil, you must comply with the following requirements.

Training

1. Annually complete and document the USMC-SPCC and Tank Management course offered on MarineNet at <https://www.marinenet.usmc.mil>.
2. Annually complete and document the Oil and Grease Handling course. Contact the Environmental Security Department Training Section at 725-9775 to obtain a compact disc for this course.
3. Maintain training records for three consecutive years.

Handling and Storage

1. Wear proper personal protective equipment when handling used cooking oil.
2. Handle used cooking oil on a non-skid surface and use appropriate handling devices.
3. Do not dispose of used cooking oil in drains.
4. Ensure used oil is removed from items prior to placement in dishwashers or sinks; post "No Grease" signs on dishwashers and above sinks.
5. Store used cooking oil in approved containers with properly working lids. Do not store used cooking oil in temporary containers.
6. Keep containers closed except when adding or removing oil.
7. Leave a three inch expansion space in each full container.
8. Label containers "Used Cooking Oil".
9. Keep containers in a secondary containment, on an impermeable surface, and away from stormwater runoff and storm drains.

10. Keep a spill kit with adequate spill supplies near used cooking oil containers.
11. Conduct weekly inspections of used cooking oil containers using the attached inspection checklist.
12. Maintain inspection records for three consecutive years.

In the Event of a Spill

1. **DO NOT** hose down spilled cooking grease/oil into the street or down a storm drain.
2. Dike off storm drains with absorbent socks and/or pads to prevent oil from entering the drain. If oil enters the storm drain collection system, contact the Fire Department by dialing 911.
3. For small spills (<42 gallons), clean up the spill using a dry method such as a broom or scraper, absorbent pads or socks, or granular absorbent material (kitty litter). Dispose of used absorbent materials in the trash. If wet cleaning is needed, mop and collect the water. Dispose of the water in the mop drain. Complete MCIWEST-MCB CAMPEN ENVSEC Form 5060/1 and forward to the Environmental Security Department. This form can be found at:
<https://navalforms.documentservices.dla.mil/web/public/forms>
4. For large spills (>42 gallons) contact the Fire Department by dialing 911.
5. Contact the Environmental Security Department within one hour of the spill (760-725-9768).

References

1. MCB Camp Pendleton Spill Prevention, Countermeasures and Control Plan.
2. 40 Code of Regulations, Part 112.

Enclosures

1. Inspection Checklist

Use and Version Control: Camp Pendleton uses Environmental Standard Operating Procedures (ESOPs) to augment instructions contained in official orders and directives and, where necessary, to provide for sufficient control of the installation's significant practices. Camp Pendleton maintains the authoritative, current version of this and other ESOPs on the Camp Pendleton website at:

<http://www.pendleton.marines.mil/Staff-Agencies/Environmental-Security/>

USED COOKING OIL CONTAINER INSPECTION CHECKLIST

Instructions: Perform routine external visual inspection of used cooking oil containers. Immediately notify Environmental Security at 725-9768 or 725-9743 (Cell# 760-390-1178 or 760-542-5758) if any significant deficiencies are identified.

Inspection Frequency: Weekly

Site/Date: _____

Inspector: _____

	Yes	No	N/A	Corrective Action Required	Comments
Container Condition					
Is container lid/cover in place & closed?					
Is the surface of the container clean and free of oil & grease?					
Is the exterior of the container in good condition (no rust, bulges, etc.)?					
Are there any signs of leaks such as stains on the pavement, etc.?					
Is the container labeled "Used Cooking Oil"?					
Container Storage Area					
Is the container storage area secure?					
Is the area clear of debris & fluids?					
Is there adequate lighting?					
Is the area organized & orderly?					
Spill Response					
Are spill response materials nearby?					
Are spill response materials adequate?					
Is the emergency telephone number & point of contact posted?					