

**APPENDIX I
USED COOKING OIL MANAGEMENT SOP**

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I.1 Purpose

The purpose of this Standard Operating Procedure (SOP) is to establish procedures for the proper management of used cooking oil.

I.2 Definitions

The following short list of definitions is provided for a quick reference:

Used Cooking Oil means any of numerous vegetable oils used in cooking. Typically, [vegetable oil](#) is a group of liquid edible fats obtained from plants.

Used Cooking Oil Storage Tank means a tank used to store used cooking oil that is not an underground storage tank or a container.

Container means any portable device in which a material is stored, transported, treated, disposed of, or otherwise handled.

Spill/Release means any spilling, leaking, pumping, pouring, emitting, emptying, discharging, escaping, dumping, leaching or disposing into the environment any used cooking oil where such a release has the potential to threaten the environment.

I.3 Responsibilities

I.3.1 Naval Construction Battalion Center (NCBC) Gulfport Hazardous Waste Program Manager (HWPM)

The NCBC Gulfport HWPM shall provide guidance for compliance with this HWMP for used cooking oil management.

I.3.2 Originators

Originators shall manage used cooking oil in accordance with this HWMP and SOP. Originators shall minimize risk of spills wherever possible through the use of proper containers and container inspections. The containers should be marked with "Used Cooking Oil" using indelible marker.

I.4 General Used Cooking Oil Management

Used cooking oil shall not be disposed into any wastewater treatment system, storm drain, surface water body, dumpster, solid waste receptacle, or onto the land.

Management of Used cooking oil is mandatory for all restaurants and galleys on NCBC Gulfport. Specifically, originators shall **not** mix used cooking oil with any HW, solid wastes, or petroleum products.

I.4.1 Storage

Used cooking oil shall be stored in non-leaking structurally sound aboveground storage tanks or approved containers in good condition (minor corrosion or dents) and compatible with the used cooking oil stored in them. Used cooking oil containers and aboveground storage tanks shall be closed except when adding or removing the used cooking oil.

I.4.2 Secondary Containment

All used cooking oil containers and above ground tanks that are not stored inside an enclosed building must be in secondary containment. The containment shall include the following:

- a. Be capable of containing 100% of the contents of the single largest compartment or container and 11 inches of freeboard for a 24-hour rainfall event.
- b. Be kept clean; no liquids in the containment.
- c. Be closed and locked at all times except when removing rainwater. If rainwater is collected in the containment, it shall be properly managed.

I.4.3 Labeling

Label containers and aboveground storage tanks with the words “**Used Cooking Oil**”. Pre-printed labels may be attached, but if not available, the words are to be handwritten, stenciled, or otherwise applied to the container or tank.

I.4.4 Recycling

Used Cooking Oil is recycled through the recycling contractor coordinated by the Naval Facilities Engineering Command Southeast (NAVFAC SE). Containers are emptied on a routine basis, but if the used cooking oil container is close to capacity, the originator shall contact the NCBC Gulfport HWPM (228-323-1654) or the HW Handler (228-323-9877) to initiate an additional removal.

I.5 Spills and Releases

In the event of a release/spill of used cooking oil to the environment, trained personnel shall make every effort to stop and contain the spill, without endangering their safety.

Report all spills of used cooking oil to the NCBC Gulfport Fire Department. The Fire Department shall make are required notifications.