

## **Method Statement for the use of Living Fuels Used Cooking Oil Collection Tanks**

### **Specification of Container**

The Used Cooking Oil (UCO) will be stored in a double skinned 1250L container that provides suitable bunding. The bund contains a minimum 110% volume of the inner tank which protects against both leakage and the risk of overfilling. The tank is tough, corrosion resistant and moulded in recyclable polyethylene. The contents of the tank will be enclosed when the tank is not in use so as to ensure that the risk of contamination is minimised.



### **Operating procedures**

- 1) The UCO should be stored in containers suitable for lifting and pouring into the tank.
- 2) Site operatives should wear PPE as required by the individual site requirements.
- 3) The operative should ensure that the UCO has cooled sufficiently to be handled safely before attempting to move the UCO or pour into the tank.
- 4) Although UCO is not harmful, it is advised to wear protective gloves where available for ease of handling.
- 5) Prior to attempting to pour the UCO into the tank, the operative should open the lid covering the funnel inlet (this may be locked, dependent on site rules).
- 6) The operative should ensure that the funnel grill is in place as this will prevent any large pieces of contamination from entering the tank.
- 7) The operative should then pour the UCO slowly into the tank (as in the photo above) to ensure that there is no backing up of the oil in the funnel.
- 8) Once the UCO has been poured into the tank, the lid should be replaced and locked if appropriate.

### **Environmental Protection**

- 1) Any minor accidental spillage should be dealt with by use of appropriate spill kit materials (granules, logs etc), swept up, bagged and disposed of as per the site requirements