FORT RUCKER
Environmental Document

ENV-SW008: Used Cooking Oil Management
(30 AUGUST 2025)

Approved by: *Julie Majors/Samuel Lynon*

1.0 PURPOSE

This procedure defines the requirements for managing used cooking oil generated by food preparation facilities.

Control of environmental procedures is addressed in procedure ENV-P002: Document Control.

2.0 SCOPE

This procedure applies to all facilities that generate used cooking oil. The requirements of this procedure are applicable to all military, civilian and contract personnel at Fort Rucker.

Individual activities are required to manage their used cooking oil for recycling or disposal based on the guidance in this work instruction.

3.0 DEFINITIONS

Term	Definition
Bulk Oil Container	Container with a capacity of 55-gallons or larger that is designed to store oil
DPW-ENRD	Directorate of Public Works, Environmental and Natural Resources Division, located in Bldg. 1121, telephone number 334-255-1656
Used Cooking Oil	Oil composed of animal or vegetable fats that has been used for cooking items in food preparation facilities

4.0 RESPONSIBILITIES

4.1 Military Personnel, Civilians and Contractors

It is the responsibility of each activity to follow proper procedures in accordance with this work instruction.

4.2 DPW-ENRD Responsibilities

DPW-ENRD will periodically perform inspections to ensure compliance with this procedure. Updates to this procedure will be made by DPW-ENRD as necessary.

This is a controlled document. Verify the latest version online at www.fortrucker-env.com.

5.0 PROCEDURE

5.1 Spill Prevention, Control, and Countermeasures Plan Requirements

All containers used to store used cooking oil that have a capacity of 55-gallons or larger are subject to the requirements of the Spill Prevention, Control, and Countermeasures (SPCC) Plan. Specific information about these containers is included in Section 6.12 of the SPCC Plan. This work instruction describes procedures for ensuring compliance with the requirements of the SPCC Plan.

5.2 Container Requirements

All used cooking oil must be accumulated in containers that are:

- Compatible with the material stored.
- In good condition – free of rust, dents, holes, or other defects that may compromise the integrity of the container.
- Clearly labeled with the contents of the containers.
- Kept closed unless actively adding or removing used cooking oil. Storage building doors should also be kept closed.
- Equipped with a method of secondary containment that is able to hold the entire contents of the largest container.
- Situated on a pallet or other device that allows inspection of all sides of the container while in the containment structure.

5.3 Inspection Requirements

5.3.1 All containers must be visually inspected for spills each time used cooking is added or removed. These inspections are not required to be documented.

5.3.2 All containers must be visually inspected by operators using AVCOE Form 2711, *SPCC Container Inspection Checklist*, on a weekly basis. Completed checklists should be turned in to DPW-ENRD by the 15th of the next month.

5.3.3 Any deficiencies noted during these inspections by the operators should be immediately corrected or submitted to the supervisor for further action.

5.3.3.1 All spills are the responsibility of the operator to correct. All spills shouldbe cleaned up immediately. The source of all spills should also be addressed.

5.3.3.2 The operator is responsible for ensuring that lids and the storage building door are closed unless adding or removing used cooking oil.

This is a controlled document. Verify the latest version online at www.fortrucker-env.com.

5.3.3.3 Any issues with container labeling, condition, or secondary containment should be reported to Samuel Lynon in DPW-ENRD at 334-255-1656 or samuel.a.lynon.civ@army.mil.

5.3.4 DPW-ENRD will inspect used cooking oil containers as part of the quarterly compliance inspection program using the checklist found in AVCOE Form 2717, *Environmental Compliance Inspection Checklist*. Any findings that can be fixed on the spot (i.e., closing lids to containers, cleaning up spilled product) should be immediately corrected. Corrective actions for any findings resulting from these inspections must be developed by the organization within 30 days of receiving the inspection report from DPW-ENRD.

5.4 Training Requirements.

All organizations utilizing bulk oil containers for used cooking oil must be trained in accordance with the requirements in the SPCC Plan. All oil-handling personnel must have training to ensure proper management of the used cooking oil. DPW-ENRD offers SPCC Plan training for personnel who will be conducting the inspections of the bulk oil containers. The training schedule is available on the Sustainable Fort Rucker website. Additional training may be scheduled if requested by contacting Samuel Lynon in DPW-ENRD at 334-255-1656 or samuel.a.lynon.civ@army.mil.

5.5 Spill Prevention and Response

5.5.1 SPCC Plan. Each organization handling used cooking oil in containers 55-gallons or larger should have access to the SPCC Plan and be familiar with its contents. The plan is available electronically on the Sustainable Fort Rucker website.

5.5.2 Site Specific Spill Plan. Each organization handling used cooking oil in any size container must complete a Site-Specific Spill Plan using the template available on the Sustainable Fort Rucker website and in the Installation Spill Contingency Plan (ISCP). The organization must have a hard copy readily available at each location that stores used oil.

5.5.3 Spill Response. In the event that used cooking oil spills during transfer operations, the organization is responsible for ensuring it is properly cleaned up.

5.5.3.1 Spills in secondary containment. Any spills in the secondary containment structures should be scooped up using a shovel or other similar device. The removed material may then be added to the used cooking oil container for recycling/disposal. Personnel should keep in mind that anything added to the container must be able to be removed with the vacuum truck utilized by the contractor for emptying the containers. If the spilled materials cannot be removed in this fashion, the organization should place dry sweep (i.e., kitty litter) on the spill to absorb any liquids. The used dry

sweep should then be placed in a bag and sealed. The sealed bag should be placed in another bag, which is also sealed. The double bag may then be placed in the dumpster for disposal.

5.5.3.2 Spills to soil. Any spills to soil should be reported to the Fire Department to ensure it is appropriately cleaned up. The organization should dig up any contaminated soil and place it in a container (separate from the used cooking oil container). A small amount of soil (i.e., less than a bag full) may be handled in the same manner as described above for contaminated dry sweep. Larger quantities should be placed in a container (separate from the used cooking oil container) and turned in for disposal. The disposal should be coordinated with DPW-ENRD.

6.0 FORMS AND RECORDS

AVCOE Form 2711, *SPCC Plan Container Inspection Checklist*
AVCOE Form 2717, *Environmental Compliance Inspection Checklist*

7.0 REFERENCES

Sustainable Fort Rucker website: http://www.fortrucker-env.com
ENV-P002: Document Control
Spill Prevention, Control, and Countermeasures (SPCC) Plan
Installation Spill Contingency Plan (ISCP)

This is a controlled document. Verify the latest version online at www.fortrucker-env.com.