

OIL SPILL RESPONSE



Floor Drains: use booms or drain covers to prevent oil from entering drains.

All FM employees having a role in managing or maintaining oil containing devices must be able to initiate an appropriate oil spill response.

Oil Spill Response:

1. Assess the Severity of the Situation

- Determine if the situation is immediately hazardous to your well being, evacuate if in danger.
- For large spills that can reach a drain or catch basin, immediately call EHS.
- If situation allows, quickly cover/block the floor drain/catch basin with a drain cover, boom, desiccant, etc.

2. Contain Small Incidental Spills

- Contain spill without endangering self or others.
- Block storm drains and floor drains/openings to prevent spilled material from reaching the environment.
- Ensure the area is properly ventilated.

3. Small Spill Clean-Up

- Wear the proper protective equipment (safety goggles, oil resistant gloves, etc.).
- Use absorbent materials to clean spills (pads, desiccant, etc.).

4. Manage the Contaminated Waste Appropriately

- Store contaminated materials/waste from the clean up in appropriate covered buckets or drum with a secured lid.
- If the contaminant is 1 gallon or less of cooking oil and is completely absorbed, it is acceptable to dispose of with normal waste.
- For questions concerning waste disposal, contact EHS.



Storm Drains: frequently check hydraulic lines for trash compactors that are near storm drains.

Oil Spill Prevention:

- All waste oil containers need to be placed in/on secondary containment that has a storage capacity of 110% of the container size.
- Perform monthly inspections on all oil containing devices that have a capacity of 55 gallons or greater.
- Know where all spill kits are located in your facility and take time to ensure they are properly stocked.

Group Discussion Topics:

- Identify any past spill situations and how they were handled.
- Are there any oil containing devices that pose a greater risk than others for a potential spill/release?



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