



Swansea University  
Prifysgol Abertawe

# Swansea University

## Waste Management Guidance Note WMGN13 Used Cooking Oil

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<b>Waste Management Guidance Note WMGN13 Used Cooking Oil</b>	
Location Generated	Kitchens & Food Outlets
EWC	20-01-25
Type	Controlled Waste
Disposal Method	Segregated for recycling
Bin/ Bag Type	20l Metal bung top drum

### **Duty of Care Requirements**

Any business or public body that generates waste materials should apply the waste hierarchy to all streams in order to minimise the amount of waste sent for disposal. In practice, this means ensuring all wastes are segregated at source and disposed of via the correct stream. General municipal waste should therefore be the last option for waste.

The University has committed to segregating its waste at source and focusing on separating key recycling streams; cans, paper, plastics, food and glass. Segregation at source improves recycle quality and also adheres to the Waste Regulations (England and Wales) 2011. The Regulations stipulate that materials such as paper, metal, plastic and glass must be collected separately if it is necessary to encourage high quality of the recycling of the material.

Used cooking oil can be refined into different types of biofuels, which can be used as an alternative to traditional diesel. Cooking oils from commercial users, such as caterers, must not be disposed of with the general waste stream. The waste oils are not hazardous/special waste but are subject to the Duty of Care. These waste oils can be collected by specialist contractors, and recovered by manufacturers of biofuels.

When storing waste cooking oils in preparation for disposal [Guidance for Pollution Prevention 8; Safe storage and disposal of used oils](#) must be followed.

### **Disposal Instructions**

Waste cooking oil can be placed back into the containers in which it was supplied ensuring that the lid is screwed back on. The containers should be stored away from open drains and within a suitably sized spill tray and be clearly labelled as waste cooking oil. Staff handling oils should be trained in spill response and locations producing large amounts should have their own spill kit available. Regular collections should be arranged with the contractor to avoid an excessive build up. Storage locations should be clearly marked.

All paper Waste Transfer Notes must be held locally by the waste producer Chartwells. These must be retained for a minimum of 3 years, in line with Duty of Care Regulations.

### **Disposal Cost**

There is no associated cost for the disposal of used cooking oil from catering facilities. All paper Waste Transfer Notes must be held locally by the waste procedures, and an

electronic copy provided to the Campus Operations Team. These must be retained for a minimum of 3 years, in line with Duty of Care Regulations.

**For further guidance please contact [Estates-Waste@Swansea.ac.uk](mailto:Estates-Waste@Swansea.ac.uk)**

