

DEPARTMENT OF ENVIRONMENTAL HEALTH AND SAFETY

EHS BULLETIN

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SATELLITE ACCUMULATION AREA SURVEYS

A Satellite Accumulation Area (SAA) Survey is a regular inspection of any hazardous waste accumulation area. At

OSU, the Environmental Health and Safety (EHS) department supplies a survey template, which includes a simple check of hazardous waste storage areas to ensure compliance with regulatory standards. Completed surveys should be sent to ehs@okstate.edu. To reduce the hardship on laboratories and make this check simple, EHS has recently changed the frequency of this requirement from weekly to monthly.

The EHS Environmental Compliance team surveys campus laboratories throughout the year to ensure hazardous waste areas are being safely maintained. Regular internal inspections can reduce many common violations, which can include:

- Improper labeling and failure to describe contents or label containers with the words "hazardous waste."
- Containers left open between uses.
- Failure to use secondary containment when required.
- Not maintaining mixed chemical logs.
- Failure to conduct monthly SAA surveys and provide documentation to EHS.
- Failure to post proper signage on waste storage areas.

SAA TIPS:

- Place your SAA in a good location, close to the area of generation and away from sinks and floor drains.
- Don't leave funnels in waste containers. Containers must remain closed when not in use.
- Regularly request removal of hazardous waste. The maximum amount of hazardous waste allowed in an SAA is 55 gallons or 1 quart of acutely hazardous waste.
- Properly label all waste containers. They should have the full chemical name, the hazards, and the words "Hazardous Waste."

LINKS:

- <u>Satellite Accumulation Monthly Survey</u>
- Satelllite Accumulation Containers
- Mixed Chemical Log Sheet
- Chemical and Material Removal Request

For questions about SAAs, hazardous waste, or chemical removals, call EHS at (405) 744.7241 or email us at ehs@okstate.edu.

OUTDOOR COOKING

Grilling is a delicious way to cook, but due to the nature of open flames, special care and attention is required. According to the National Fire Protection Association, every year US fire departments respond to an average of 5,763 structure fires involving grills and barbecues.

To reduce the risk of grilling fires on campus, the Environmental Health and Safety (EHS)

department requires the submission of a Grilling Permit for their use during events and gatherings. For more information on open flame safety, visit the <u>EHS website</u>.

GRILLING SAFETY TIPS:

- Only use grills outside, at least 20 feet away from buildings and overhang.
- Make sure grease collection trays are not full and do not overflow.
- Never leave a lit or warm grill unattended.
- Before lighting the grill, keep the grill lid open.

CHARCOAL GRILL SAFETY TIPS:

- Use charcoal starter fluid only.
- Keep charcoal starter fluid away from heat sources.
- When finished grilling, let coals cool completely before disposing.

FRYER SAFETY TIPS:

- Keep fryer ten feet from buildings and on a flat, level surface.
- Do not overfill the fryer and be careful of splattering.
- Use a thermometer to keep the oil from overheating.

CURRENT EVENTS

Bloodborne Pathogen Training

2nd Tuesday of the month, 9-9:45 a.m. and 2-2:45 p.m. EHS Conference Room, 003 UHS

Required annually for members under OSHA's standard Registration: email name to chemicalsafety@okstate.edu

Respiratory Protection

1st Tuesday of the month, 8:30-9:30 a.m. FM North Building, Room 101C

Required annually for members who wear respiratory protection

Registration: email name to ohsp@okstate.edu

Fire Safety w/Hands-On Extinguisher Training

2nd Friday of the month, 9-10 a.m.

EHS Conference Room, 003 UHS

Come join us for fire safety education featuring the BullsEye laser training device

Registration: email name to ohsp@okstate.edu

Monthly Employee Training

3rd Thursday of the month, 9:30-11:30 a.m.

EHS Conference Room, 003 UHS

Topics: Hazcom; Fire Safety; Slips, Trips and Falls; Office Safety and Back Safety

Safety and Back Safety

Registration: email name to ohsp@okstate.edu

Ensure grills and fryers are kept on a flat, level, and non-combustible surface to prevent tipping and accidental fires. Keep a fire extinguisher nearby in case of an emergency. The EHS Fire and Life Safety website contains more information for campus-related safety including events, food trucks, and temporary structures.

LINKS:

- Grilling Permit
- NFPA Grilling Fact Sheet
- Cooking Fire Safety

For questions about outdoor cooking safety or campus events, call EHS at (405) 744.7241 or email us at ehs@okstate.edu.