

# **EHS Fact Sheet**

Flammable Liquid Storage in a Lab

## **General guidance**

### **Limit quantities**

Minimize the amount of flammable liquids in your lab. Buy only what you will use in the immediate future and buy the smallest size that you need. Excess flammable solvents risk fires, dangerous spills and, if you are exposed to them, your health. Unused surplus creates an unnecessary disposal cost for the university.

## Storage tips

If a building or departmental flammable solvent storage room with a fire suppression system is available, store flammable materials there until you need to use them and remove only the amount needed for a particular experiment or task.

In the laboratory, store flammables in a ULapproved (or equivalent) flammable storage cabinet. Unless a cabinet is marked as approved for storage of flammable liquids, flammable solvents may not be stored there. In general, do not store flammable liquids in cabinets below sinks.

#### Chemical segregation and storage limits

Store flammables, combustibles and other fuels away from strong oxidizers, such as perchloric and nitric acids, preferably in an approved storage cabinet dedicated solely for that purpose.

Limit quantities of flammable liquids stored outside of safety cans and flammable storage cabinets to less than ten gallons per one hundred square feet (i.e., per laboratory suite).



If you include flammables stored in safety cans and flammable storage cabinets, limit the amount of flammable liquids to less than twenty gallons per one hundred square feet of laboratory space.

The maximum quantity of flammable liquids in each laboratory suite / fire area depends upon the storage configuration:

- Glass, metal or plastic 10 gallons (38 liters)
- Safety cans 25 gallons (95 liters)
- Flammable liquid storage cabinets 180 gallons (684 liters)

On your benchtop, limit the storage of flammable liquids to those in immediate use. Handle flammable chemicals in areas free from ignition sources. It is best to store bottles of flammable liquids in a tray or pan (secondary containment) to catch any spills.

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