



Prevent Spontaneous Combustion!



Help prevent our store from suffering a fire caused by spontaneous combustion of oily rags!

- Store all oily rags inside a COVERED UL Listed or Fire Management approved oily waste cans.
- Ensure the covers of the cans are kept CLOSED at all times.
- Do NOT locate cans directly adjacent to the grease fryers, grills or any other heat sources or combustible items such as a water heater or electrical panel.
- Use oily waste cans that have an elevated bottom (to help prevent heat buildup) and a Self – Closing cover. Do NOT disable the self-closing mechanism.
- Do NOT overload the cans. This may prevent the cover from closing tightly.
- Oily waste cans should be emptied nightly into a covered metal container outdoors at least 50 feet away from any building. Schedule frequent laundry pickup to minimize oily rag storage on premises.

GOOD!



bad



The Consumer Product Safety Commission states that towels containing less than 3 percent residue of vegetable oil after normal laundering could still generate spontaneous combustion!



Please contact sonicclaims@imacorp.com to request additional poster topics.

All IMA recommendations are purely advisory to help clients identify and effectively control exposures to loss. We do not infer or imply in the making of recommendations and comments that all possible hazards are noted or to indicate that other hazards do not exist. The maintenance of safe premises, operations and equipment, the avoidance of unsafe conditions and practices, and compliance with Federal, State and local statutes and laws are the sole responsibility of the client.