



Customer Focus on Loss Control

Innovative Safety and Health SolutionsSM

Safe Storage of Flammable Liquids

- ❑ Establish guidelines that control the total quantity of flammable and combustible liquids stored in any one area. Ensure that the quantity of flammable and combustible liquid that can be located *outside* of storage cabinets, inside storage rooms, cut-off rooms and attached buildings, general purpose warehouses, liquid warehouses, or other specific processing areas that are cut off by at least a 2-hour fire-rated separation from the general plant area does not exceed the greater of the quantity in either (a) *or* the sum of (b), (c), (d), and (e), as follows:
 - (a) A supply for one day, *or* the sum of
 - (b) twenty-five gallons of Class IA liquids in containers,
 - (c) one hundred twenty gallons of Class IB, IC, II, or III liquids in containers,
 - (d) two portable tanks each not exceeding 660 gallons of Class IB, IC, Class II, or Class IIIA liquids, and
 - (e) twenty portable tanks each not exceeding 660 gallons of Class IIIB liquids.
- ❑ If you need to store more than five gallons of flammable liquid, consider a specially designed separate storage and mixing room. A storage room will have continuous mechanical ventilation, explosion-proof lighting and wiring, a grounding system, and an elevated floor.
- ❑ If you store large quantities of flammable liquids, notify your local emergency responders of the location, quantity, type, and hazards of these materials.
- ❑ Use only U.L.-listed or F.M.-approved safety cans to carry, dispense, and store flammable and combustible liquids. Safety cans minimize and contain spillage and control vapors.
- ❑ Use only a U.L.-listed or F.M.-approved storage cabinet to store containers of flammable or combustible liquids. Storage cabinets contain spilled liquids and protect liquids against flash fires. These cabinets are typically made of high-grade metal with self-closing doors and flame arrestors.
- ❑ Ensure that storage cabinets for flammable materials meet the following guidelines, to control the quantity of flammable and combustible liquids stored in one area:
 1. Not more than 120 gallons of Class I, Class II, and Class IIIA liquids should be stored in a storage cabinet.
 2. Of this total, not more than 60 gallons should be of Class I and Class II liquids.
 3. Not more than three such cabinets may be located in a single fire area, except in an *industrial occupancy*, additional cabinets may be located in the same fire area if the additional cabinet, or group of not more than three cabinets, is separated from other cabinets or group of cabinets by at least 100 feet.
- ❑ Locate storage cabinets in a safe place away from traffic, people, machinery, and equipment or operations that produce flames, sparks, or heat.
- ❑ Label all containers of flammable and combustible liquids to prevent misidentification and misuse.
- ❑ Inspect storage containers regularly to check for holes or leaks, and to be sure that caps close and seal properly.

