



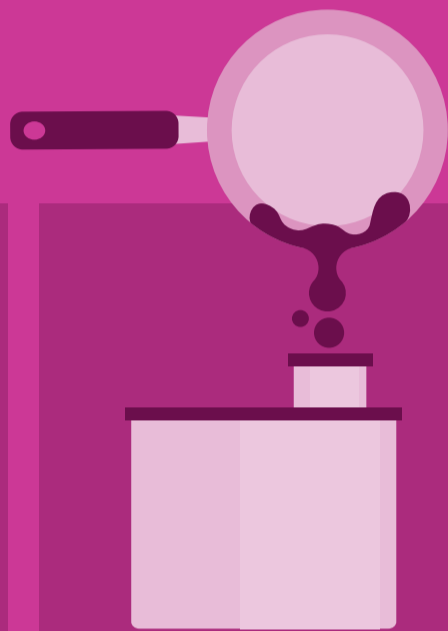
# DOS AND DON'TS FOR YOUR KITCHEN

The good news is, it's easy to protect your business from floods caused by blocked pipes!

DO



WIPE AND SCRAPE PLATES, PANS AND UTENSILS BEFORE WASHING, AND PUT THE LEFTOVERS INTO THE BIN OR FOOD WASTE RECYCLING BIN



COLLECT WASTE OIL IN A SUITABLE SECURE CONTAINER AND ARRANGE FOR IT TO BE COLLECTED BY A LICENSED WASTE CONTRACTOR



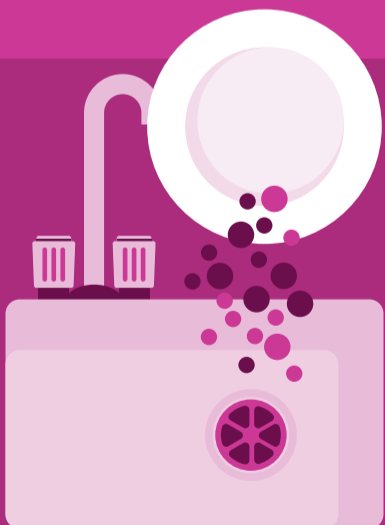
USE STRAINERS IN SINK PLUG HOLES AND EMPTY CONTENTS INTO THE BIN OR FOOD RECYCLING BOX IF YOU HAVE ONE



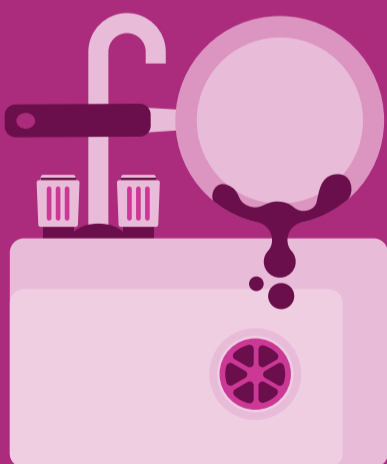
USE AND REGULARLY MAINTAIN GREASE TRAPS/GREASE REMOVAL UNIT TO STOP FAT, OIL AND GREASE GETTING INTO YOUR PIPE



DON'T



DON'T PUT FOOD SCRAPINGS INTO THE SINK - PUT THEM IN THE BIN



DON'T PUT COOKING OIL, FAT, GREASE OR MILK DOWN THE SINK OR DRAIN



DON'T SWEEP WASTE INTO FLOOR DRAINS



DON'T POUR BOILING WATER OR BLEACH DOWN THE SINK TO DISSOLVE GREASE. IT DOESN'T WORK!

