

KEEP YOUR PIPES FLOWING

How to responsibly dispose of fat,
oils, grease and food waste

YOU CAN STOP THE BLOCK

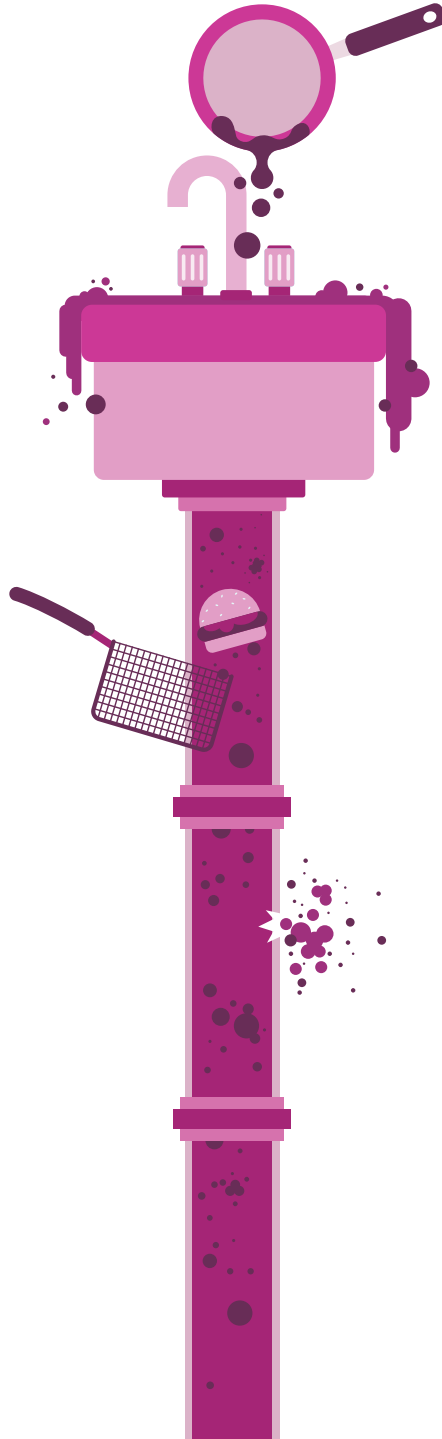
Fat, oil, grease and leftover food cause major problems when they are disposed of down sinks or drains. They cause blockages which can lead to flooding and pollution to homes, businesses and the local neighbourhood.

Fat, oil and grease may not appear to be harmful, but as it cools, it hardens and sticks. If poured down the drain or sink, you're risking a blockage in part or all of the pipework and can cause disaster in your drains.

It's important that you know that you're risking a blockage in your pipes if you put these items down the sink. Disposing of these items via the sink, drain (including down manholes) or toilet is seen as a criminal offence, under Section 111(1) (a) of the Water Industry Act 1991 – the Act states that it is an offence "to discharge into the public sewers any matter which may interfere with the free flow of wastewater".

The truth is, ignoring the law can lead to you causing sewer blockages, risking having to cover the costs of putting it right, and any damage caused to neighbouring properties or the environment.

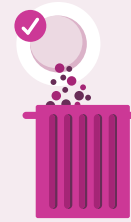
It's your responsibility to make sure fat, oil and grease doesn't get into your pipes – so take action now.



DOS AND DON'TS FOR YOUR KITCHEN

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

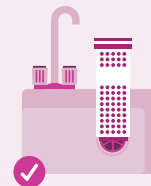
DO



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 (keep proof of collection)



Use strainers in sink plug holes and empty contents into the bin or food recycling box if you have one

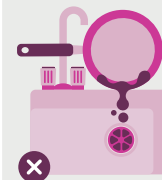


Use and regularly maintain grease traps/grease removal unit to stop fat, oil and grease getting into your pipe

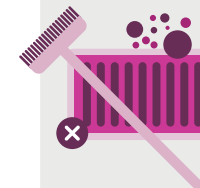
DON'T



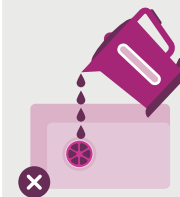
Don't put food scrapings into the sink – put them in the bin



Don't put cooking oil, fat or grease down the sink or drain



Don't sweep waste into floor drains



Don't pour boiling hot water or bleach down the sink to try to dissolve fat and grease. It doesn't work!

KEEPING YOUR KITCHEN IN ORDER

It's much easier to stop blockages happening than deal with the consequences.

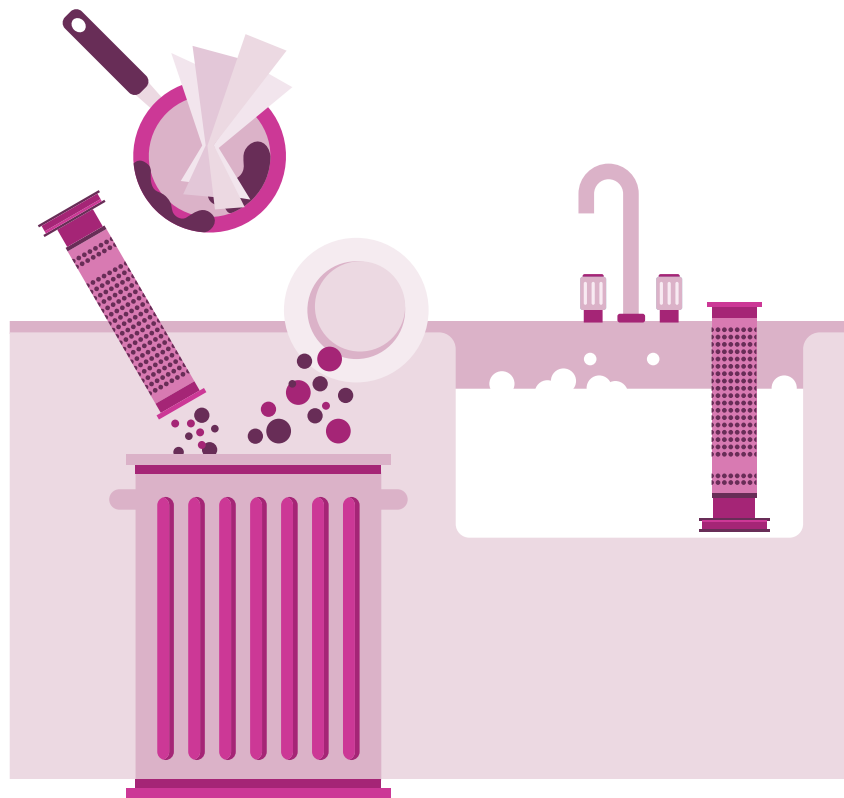
Training your employees

It's important that all your employees know that fat, oil, grease and food waste can cause disaster. You can stop the block and protect your business by giving your team regular training on the impact of fat, oil and grease on your pipes.

Prepare well and keep sinks clear

Plates, pots, trays and utensils should be scraped and dry wiped with a kitchen towel prior to putting them in the sink or dishwasher and the scrapings placed in the bin or food waste recycling.

All sinks should have a strainer in the plug hole to stop waste food from going down the drain. Waste food collected in the strainer should be placed in the rubbish bin or food waste bin ready for collection.



FAT, OIL AND GREASE MANAGEMENT – WHAT TO USE

As well as ensuring your kitchen team follows best practices, the easiest and best way to stop fat, oil and grease getting in your sewer pipes, is to use specialist equipment like grease traps, interceptors and removal units.

What to use

Grease traps/interceptors

Grease traps/interceptors are specially designed units that are fitted into drainage pipes to separate fat, oils and greases from your wastewater. They need to be emptied and cleaned regularly, and the waste should be taken away by a licenced waste contractor. Companies supplying grease traps will be able to give you advice on what type of unit best suits your business and where it should be fitted, even if you have limited space in your kitchen.

Grease removal units

Grease removal units can be fitted to kitchen appliances such as sinks, dishwashers and even combination ovens. They automatically remove fat, oil and grease from your dirty water and into a separate container. They need to be emptied every day so you need to make sure you factor this in to your kitchen's daily routine.

What not to use

Food macerators

We do not recommend using food macerators – they do not stop the fat, oils and grease in food from going into the sewers. Throw away food waste in the bin.

Keep your equipment working properly

It's really important to get any equipment you use regularly maintained and serviced by a specialist supplier, otherwise you risk them not working properly.

You should also keep records and receipts for maintenance, as you will be asked to provide proof of maintenance taking place if we are called out to deal with a sewer blockage.

Our team can give you advice on grease management systems as part of our kitchen audit – remember you are responsible for stopping fat, oil and grease getting into sewer pipes.

RECYCLING / DISPOSING OF OIL

Once you've finished with your oil, make sure you dispose of it in the right way.

Waste oil and fat should be collected in an air-tight container to avoid festering smells and attracting rats. The container should be stored in a secure area, clear of all drains.

It's important that your waste contractor is a licenced waste carrier. Make sure they give you a copy of the waste transfer note and that the waste is being taken to a licensed waste management site. Waste transfer notes must be kept for two years – you could receive £300 fixed penalty notice or prosecution if you can't provide this paperwork when asked.



LEGAL REQUIREMENTS AND FINES

As mentioned earlier in this guide, you are responsible for making sure your business does not cause sewer blockages. The truth is, ignoring the rules can lead to prosecution, enforcement and unlimited fines under a number of laws and acts.

Water Industry Act 1991

It is a criminal offence under section 111 of the Water Industry Act 1991 to discharge into the public sewers any matter which may interfere with the free flow of wastewater. It also allows the water company to recover their costs in dealing with the problem, if it is found to be caused by someone putting the wrong things down the sewer. Prosecutions can result in substantial fines or even imprisonment.

Environmental Protection Act 1990 – Duty of Care

The objective of the Duty of Care is to ensure that all waste is managed correctly from the place where it is produced (your business) to the point of final disposal. You must make sure that the collector is registered with Natural Resources Wales / Environment Agency England and that they take your waste to a licensed disposal site. You should keep all receipts and documents when your waste is collected as you could be asked to provide these – you risk a £300 fixed penalty notice or prosecution if you can't provide this paperwork when asked.

Environmental Protection Act 1990 – Statutory Nuisance

The local authority's environmental health department will deal with any reported complaints of 'statutory nuisance' such as smells, effluents, accumulation of refuse. Where a statutory nuisance exists the local authority has to serve an 'abatement notice' under Section 80 of the Act. Failure to comply can result in prosecution and the business could be shut down by the local authority.

Food Safety Act 1990

Local authorities are authorised to inspect premises under the Food Safety Act 1990. Problems arising from the effect of fat, oil and grease on drains, resulting in a failure to comply with the Food Hygiene Regulations, could result in prosecution or an emergency prohibition order preventing trading from the premises.

Animal By-Products Regulations EC 1774/2002 (ABPR)

Waste cooking oil from catering premises can no longer be used as an ingredient in animal feed. This is to safeguard the food chain. The collection of waste cooking oil must be via a licensed waste carrier and liquid waste may not be disposed of at landfill.

Building Act 1984

Section 59 of the Building Act 1984 enables a local authority to require satisfactory provision for drainage of an existing building by service of a notice on the owner. This can include a requirement for the installation of a grease trap and other equipment needed to prevent fat, oil and grease entering the sewer.

Building Regulations Approved Document – Part H

Section 2.21 advises that drainage serving kitchens in commercial hot food premises should be fitted with a grease separator or other effective means of grease removal.

FIND OUT MORE

Visit **LetsStopTheBlock.com** for more information about the impact of fat, oil and grease on your pipes.

In an emergency, you can contact our team 24 hours a day on **0800 085 3698**.

If you've been visited by one of our Blockage Prevention Officers, or need a kitchen audit carried out, please contact us and ask to speak to your local Wastewater Network team on **0800 085 3968**.

If you have any problems with your water supply, you should call **0800 052 0130**.

Other useful contacts:

Natural Resources Wales

naturalresources.wales
0300 065 3000

Environment Agency (England)

environment-agency.gov.uk
03708 506 506

Food Standards Agency

food.gov.uk
Wales: 029 2067 8999
England: 020 7276 8829