

Stop and think – not down the sink

Checklist for managing fat, oil and grease in your kitchen.

✓ Do's

DO scrape plates, pans and utensils and wipe them with a paper towel before washing (and put the waste and paper towel in bin).



DO collect used fat, oil and grease in a sealed, secure container.



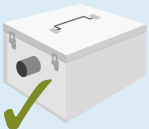
DO arrange for used fat, oil and grease to be collected by a registered waste carrier. In return, they will give you a Waste Transfer Note which must be kept on the premises for two years for possible inspection.



DO use strainers to stop food going down the plughole (and empty contents into the bin or container for your food waste collection).



DO Make sure all grease traps and grease management equipment is regularly maintained and keep a written note in your records.



✗ Don'ts

DO NOT put cooking fat, oil or grease down the sink.



DO NOT pour waste fat, oil or grease down the drain.



DO NOT put food scraps down the sink (place in the bin or container for your food waste collection).



DO NOT sweep waste into floor drains (place rubbish in bin).



DO NOT pour boiling hot water down the sink to try to dissolve fat and grease. It does not work!



Disposing of fat, oil, grease and food waste legally and safely

Advice for food premises to save money and avoid blockages, flooding and pollution of the environment.



Any questions please contact
Anglian Water on **03457 145145**.



anglianwater.co.uk/fseadvice or call Anglian Water on **03457 145145**



love every drop
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Steps you can take to prevent future issues

As a food premise you will produce fat, oil and grease through the proper use of your kitchen. Fat, oil and grease can cause pollution, flooding and blockages. Legally, you could be forced to close until the problem is sorted.

Effective management of fat, oil, grease and food waste can help prevent blockages, bad smells and save you money.

Fat, oil and grease and food waste can enter the sewer through:

- kitchen sinks from washing up
- internal and external drains
- washing machines
- dishwashers
- wok stations
- floor mopping
- cleaning of equipment such as ovens, grills and canopy filters.

Preventing blockages that could harm the environment and cause a risk to public health is everyone's responsibility.

To reduce the risk of blockages, food premises should:

- Review Fat, oil and grease and food waste management.
- Install fat traps and/or grease removal units.
- Regularly service, clean and maintain grease removal equipment and keep a written note for your records.
- Scrape dirty pots, pans and utensils. Before washing up, wipe them with a paper towel.
- Put peelings, food scraps and grease in the appropriate bin.
- Use sink strainers to stop food going down the plughole.
- Collect used fat, oil and grease from cooking in a sealed secure container and store in a safe place.
- Arrange for a registered waste carrier to collect used cooking oil. Keep the Waste Transfer Note for each collection on the premises for two years for possible inspection.

The registered waste carrier will give you a legal document known as a Waste Transfer Note in return for the used fat, oil and grease. It is an offence to not be able to produce this paperwork, if requested. It is also an offence to give waste to someone who is not registered.

Preventing blockages is everyone's responsibility, so make sure it is part of your staff training.

Going forward

If you do not have fat, oil and grease management systems in place or the system you have is insufficient for purpose, please take steps to review this.

Get in touch and ask for one of our Keep It Clear team to visit and offer advice to help you.

Contact details:

Tel 03457 145145 and leave a message for our Keep It Clear team.

Or email:
keepitclear@anglianwater.co.uk

Visit anglianwater.co.uk/fseadvice for more information.

Possible legal action

Due to the severe consequences of a sewer becoming blocked, food premises and other businesses are required by law to ensure their waste does not block or damage the sewer network.

Section 111 of the Water Industry Act 1991 makes it a criminal offence to put anything into the sewer

- *which is likely to damage it;*
- *restrict or block its flow; or*
- *affect the treatment and disposal of its contents.*

Importantly, you could still be found guilty of an offence if you have fat, oil, grease and food waste management systems in place but have failed to maintain them and this has blocked the sewer.

We can also charge you for any additional costs caused by your actions.