

Fats, Oils & Grease (FOG)

STOP-THINK

NO OILS OR FATS DOWN THE SINK

Fats, Oils and Greases (FOG) are a by-product of food preparation and washing up activities.

Blockages caused by FOG are totally preventable. In fact it's estimated that each year 75% of blockages are caused by FOG which is totally preventable.



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JUST SO YOU KNOW...

THE USE OF UNDERSINK FOOD MACERATORS/ FOOD GRINDERS FOR PROCESSING AND DISCHARGING WASTE FOOD TO THE DRAINAGE SYSTEM ARE NOT PERMITTED (WASTE MANAGEMENT (FOOD WASTE) REGULATIONS 2009 AS AMENDED).

All grease traps should be designed and maintained in accordance with EN 1825 parts 1&2 for passive traps or in accordance with PDI-G101 for grease removal units (GRUs).

Grease traps must be properly maintained and serviced regularly.



STOP-THINK *Not down the sink*

- Put all Food Scrapings in the Brown Bin – remember wipe & scrape plates, pans & utensils before washing. Used kitchen roll can also go in the brown bin.
- Cooking oil should be collected in a suitable drum or container for reprocessing. Small amounts of fat & grease can be put in the brown bin.
- All cooking oil must be collected by an approved and licensed waste contractor.
- Regularly maintain all grease traps.
- Use strainers in sink plugholes and empty the contents into the brown bin.
- Pouring hot water down a blocked sink does not work – don't delay call an authorised drain cleaner to resolve the problem.
- Put all floor sweepings in the residual bin.

Fatbergs form when fat clumps together with other waste.

Further info from:
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