

How to dispose of fats, oils and grease legally and safely

Protect the environment and
your business with good kitchen
management to avoid blocked
pipes and sewer flooding



Why you should take steps

If fats, oils and grease together with leftover food go down pipes in your premises, they will become solid and block them. The blockage can potentially cause flooding and pollution of the local environment, watercourses, beaches and the sea if along the coast. We've seen the problems this can cause for businesses like yours and we don't want you to face the same problems, which could include:-

- Being forced to close while the blockage is cleared and loss of toilets
- Costly repairs and unexpected associated expenses
- Bad smells and attracting vermin
- Losing sales because of a bad reputation with your customers
- Affecting the local economy and reduction in visitor numbers to attractions and coastal towns
- Fines or prosecutions under Section 111 of The Water Industry Act

Did you know?

If your business floods with sewage because of a blockage, you'll have to close while the mess is cleared up.

It's illegal to discharge anything which could interfere with the free flow of used water.



Possible legal action and re-charges

You are required by law to ensure waste from your premises does not block or damage the sewer network, this includes anything which is likely to damage it, restrict or block its flow or affect the treatment and disposal of its contents.

We could also re-charge you for the costs caused by your actions.

(It is not enough to have a grease management system in place – it must be maintained according to manufacturer's instructions.)



Did you know?

Blocked pipes in our seaside towns can lead to pollution, resulting in loss of awards such as Blue Flags.

Surface water drains should never be used for waste as they are only designed for rain water and run-off from streets, roads and gullies.

Fats, oils and grease cause a blockage every 15 minutes.

Pollution from pipes affects our rivers, seas and wildlife.

What to use

As well as good kitchen practice there's a range of specialist equipment which can prevent fats, oils and greases reaching our sewer from your premises. You should contact a specialist supplier who will carry out a site survey and recommend the correct equipment needs for your kitchen, based on the type of food you produce and the number of covers or meals.

Grease separators

This equipment separates fats, oils and greases (FOG) from your used water. The FOG stays in the separator so you must check it and clean it out frequently. This should then be collected by a licensed waste contractor.

Did you know?

To be effective, grease management equipment must be installed correctly, serviced and maintained by a specialist supplier. Keep a record of maintenance and make it part of cleaning routines.



Grease removal units (GRU)

A GRU can be fitted to kitchen appliances such as sinks, combination ovens and dishwashers. They take the fat's, oils and grease from your used water and automatically put it into a container for you to get rid of. They need to be emptied every day, which needs to be planned into daily cleaning routines.

Training your staff

It's important that everyone working in your kitchens knows the best way to get rid of waste which is produced during preparation and cooking.

- Train everyone
- Help them understand why it's important (this can really help in preventing your business's pipes from being blocked)
- Make sure everyone is following the advice
- Place reminders around the workplace such as posters and stickers

How fats, oil and grease enters pipes:

- Kitchen sinks from washing up
- Internal and external drains
- Dishwashing machines
- Work stations
- Floor mopping
- Cleaning equipment
- Failing to operate fat traps/grease removal units correctly

Steps you can take to prevent this:

- Effective management and staff training
- Install fat traps and grease removal units by specialist installer
- Service, clean and maintain equipment
- Keep notes of your records
- Scrape pots, pans and utensils into a bin (and wipe them with a paper towel before washing or placing in dishwasher)
- Use sink strainers in plugholes
- Don't sweep rubbish into drains
- Clean floors regularly to keep free from spills
- Collect used fat, oils and grease in a sealed secure container

Arrange for a registered waste carrier to collect your container of used fat, oils and grease and keep a Waste Transfer Note for each collection*



To find a collector, visit
environment.data.gov.uk/public-register
to find a licensed waste contractor

*The used oil
is converted
into biodiesel
or bio fuel*

*When they collect your oil they'll need to give you a note each time to prove they're licensed. You need to keep these in a safe place as a Local Authority Environmental Health Officer can ask you to show them under the Environmental Protection Act 1990. If you can't or don't present them then you could be given a £300 fixed penalty notice or face prosecution.

So what are the legal requirements?

The Water Industry Act 1991

It's a criminal offence under section 111 of The Water Industry Act 1991 to release anything into the public sewers that could interfere with the free flow of wastewater. If a water company discovers that the wrong things are going down the drain, they can prosecute the person responsible. If you're prosecuted, you could face an unlimited fine or even imprisonment.

Food Safety Act 1990

Local Authorities are authorised to inspect premises under the Food Safety Act 1990. Problems because of fats, oils and greases in 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.

Environmental Protection Act 1990

1 Duty of care

All businesses that arrange for collection and removal of waste (such as cooking oils and fat) must comply with the requirements of Section 34 of The Environmental Protection Act 1990 and The Environmental Protection Act (Duty of Care) Regulations 1991 as amended.

Duty of Care's objective is to make sure all waste is managed correctly from where it's produced to the point of its final disposal. The producer of the waste must make sure the collector is licensed by the Environment Agency and keep a record of all collections.

Your local Environmental Health Officer can issue 'Statutory Notices' requesting the production of all documents relating to the removal of trade waste. If you don't comply, you could be fined up to £5,000.

2 Statutory Nuisance

The Local Authority's Environmental Health department will deal with any reported complaints of 'statutory nuisance', such as smells, effluents and build-ups of waste. Under Section 79 of the Environmental Protection Act 1990, they have the powers to carry out restrictions or shut down a business if they find a just cause.

Building Act 1984

Section 59 of the Building Act 1984 allows a Local Authority to require satisfactory drainage of an existing building by serving a notice on the building's owner. This can include the need for a grease trap to be installed.

Building Regulations, Part H 2002

Drainage for kitchens in commercial hot food buildings should be fitted with a grease separator complying with BS EN 1825-1: 2004 and designed in accordance with BS EN 1825-2: 2002 or other effective means of grease management.

Please continue to...



Scrape plates, pans and utensils into a bin and wipe them with a paper towel before washing (then bin the paper towel).



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



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



Make sure all grease traps and grease management equipment are regularly maintained and keep a written record.



Arrange for used fat, oil and grease to be collected by a registered waste carrier. Keep the Waste Transfer Note they give you on your premises for two years for possible inspection.



Thank you for

- Not putting cooking oils, fats or grease down the sink.
- Not pouring waste oils, fats or grease down the drain.
- Not putting food scraps down the sink (place in the bin or container for your food waste collection).
- NOT sweeping waste into floor drains (place rubbish in bin).



Request a visit from our team to help advise you

Telephone 03457 145 145 or email
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anglianwater.co.uk/keepitclear
[@AWCoastCountry](http://anglianwater.co.uk/beaches)