



Managing your waste.

To help businesses get rid
of fats, oils, greases and
leftover food correctly.



Bin it - don't block it.

What's the problem?

If fats, oils, greases and leftover food go down your drains, they can become blocked. This causes problems for your business, your customers and the local community.

How it's happening.

An increase in restaurants, takeaways, hotels and pubs means more fats, oils and greases are going down drains and ending up in the sewers. When this happens, they cool, become hard and stick to the inside of waste pipes. This hard stuff can eventually block part, or all, of the pipe and can lead to sewage water backing up and flooding your business.

How you're affected.

Your business is at risk if you let a blockage build up. Some of the problems we've found for businesses like yours include:

- being forced to close while a blockage is cleared
- losing sales because of a bad reputation with your customers
- fines or prosecution under section 111 of The Water Industry Act 1991.

Staying blockage free.

Follow our best advice to manage any fats, oils, greases and leftover food to keep your business blockage free.

If you manage your kitchen waste correctly you can stop your business creating a blockage and avoid sewer flooding.

! Did you know?

We find around 85,000 blockages a year, with the majority caused by people allowing the wrong things down their sinks or drains.

Our best advice.

Follow these simple tips to help lower the risk of a blockage that may affect your business. They're great training for your employees.

Best waste management.



Scrape any leftovers from plates, pans and utensils straight into the bin before washing them up.



Use strainers in sink plug holes and empty any trapped bits into the bin.



Install, clean and maintain any equipment you use to manage your kitchen's fats, oils and greases.



Collect any leftover oil and fat in an air tight container to prevent bad smells and rodents.



Arrange for your leftover oil to be collected by a licensed waste contractor.

Bad waste management.



Don't scrape your food into the sink, place it in the bin.



Don't sweep rubbish into the floor drains, place it in the bin.



Don't put your cooking fats, oils or greases down sinks.



Don't pour cooking fats, oils or greases down floor or outside drains.



Don't pour hot water or bleach down the sink to dissolve blockages, it doesn't work.

What to use.

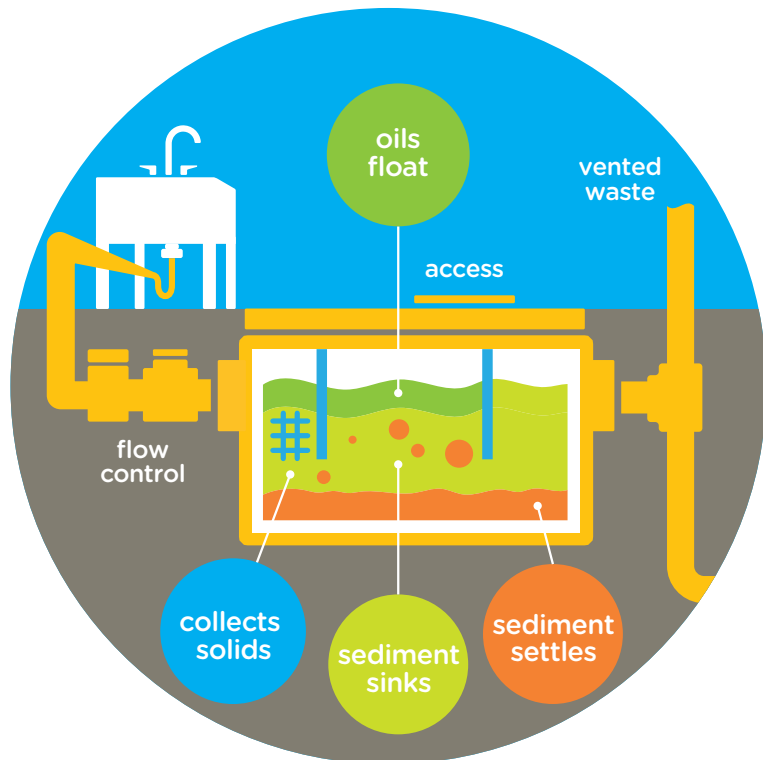
As well as good kitchen practice there's a range of specialist equipment that can prevent fats, oils and greases reaching your waste pipes.

You should contact a specialist supplier who will carry out a site survey and recommend the correct equipment needed for your kitchen.

Grease Separators.

Grease separators are placed in drain pipes, and separate fats, oils and greases from your wastewater.

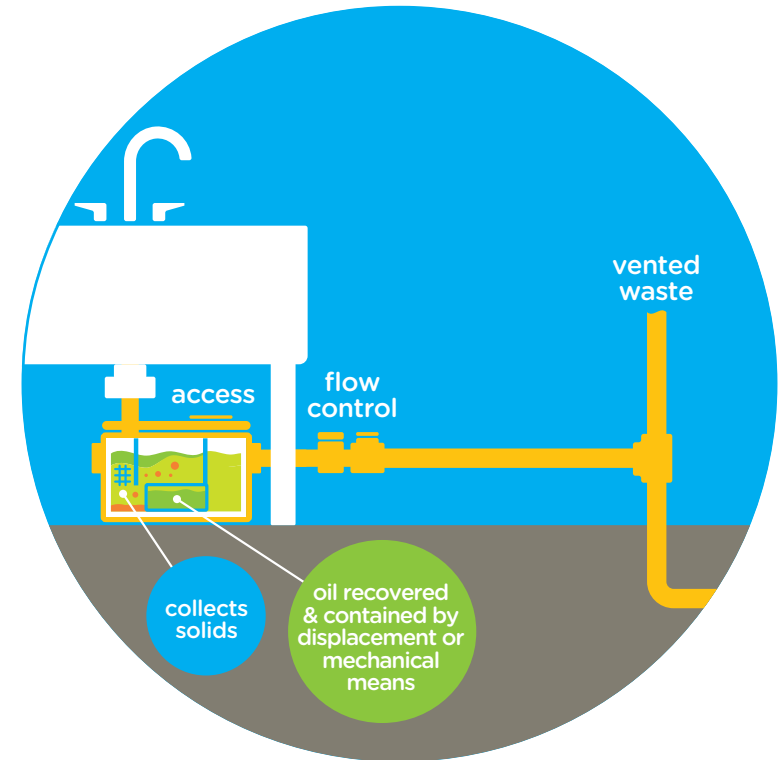
The waste stays in the separator so you must check it and clean it out frequently. This should then be collected by a licensed waste contractor.



Grease Removal Units.

A Grease Removal Unit (GRU) can be fitted to kitchen appliances such as sinks, combination ovens and dishwashers.

They take the fats, oils and greases from your dirty water and automatically put it into a container for you to get rid of. They need to be emptied everyday, so you'll need to plan this into your daily cleaning routine.



! Did you know?

Grease management equipment is most effective if installed correctly, serviced and maintained by a specialist supplier. You'll need to keep a written record of its maintenance if you use one.

! You should know.

Keeping fats, oils and greases out of drains is always the most effective solution to keep your pipes clear of blockages.

Recycling your oil.

Follow the steps below to make sure your waste oil is collected and recycled.

- 1 Store any oil in an air tight container to stop it smelling and attracting rats. Make sure you keep it in an area away from any drains in case of leaks or spills.
- 2 Your waste oil must be collected by an approved contractor and they'll use the oil for bio-diesel fuel or to generate electricity.
- 3 The Environment Agency (EA) licenses waste contractors by providing them with 'waste transfer notes', which means they're licensed to collect waste oil.

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 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.



Licensed waste contractors.

Find your local licensed waste contractor by visiting environment.data.gov.uk



Why you're important.

You can make a big difference to how you manage your kitchen's waste. Below are some ways to help your employees do the same.

Training your employees.

It's important that everyone working for you knows the best way to get rid of waste from your kitchen. Training everyone, and helping them understand why it's important, can really help in preventing your business's pipes from being blocked.

Our best advice is a great start, but making sure everyone is following it is even better. Reminders placed around the workplace such as our posters and stickers will really help too.

Keeping sinks clear.

You should make sure everyone scrapes any leftovers into a bin and dry wipe plates, pans and utensils with kitchen roll before washing them up. It's also a good idea to provide strainers in any plug holes as they'll catch small bits of leftover food.

You can get strainers for your kitchen's sinks through most professional kitchen equipment suppliers.



The legal requirements.

There are a number of legal requirements to help prevent fats, oils, greases and leftover food from entering drains and sewers. If you don't comply you may be at risk of prosecution.

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.

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

From 1 November 2004, 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 through a licensed waste carrier.

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.

Did you know?

You could face fines or prosecution under Section 111 of The Water Industry Act 1991 if you damage sewers.

If we've spent money to clear a blockage you've caused, we'll claim the costs back from you.

Find out more.



Downloading more materials.

Visit [thameswater.co.uk/advice](https://www.thameswater.co.uk/advice) to download more copies of this leaflet or posters for your kitchen.



Get in touch.

If you were visited by one of our team, you can contact them direct. They will be able to provide advice for your business.

In an emergency.

If you have an emergency relating to your wastewater, call us on 0800 316 9800.

Other useful contacts.



The Environment Agency.
[environment-agency.gov.uk](https://www.environment-agency.gov.uk)

Food Standards Agency.
[food.gov.uk](https://www.food.gov.uk)

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