

## Safe method

# DISPOSING OF FOOD WASTE, FATS, OILS AND GREASE

Avoid pipe blockages, flooding and potential pollution of the environment from your premises. By following these safe methods you will also **save money**.

### SAFETY POINT

Scrape plates, pans and utensils into the bin. It is recommended that you should have a dedicated bin for the collection of food waste. Before washing pots and pans, wipe them with a paper towel and put the paper towel in the bin.

### WHY?

This will help to prevent fats, oils and grease, as well as food bits, building up in the pipes and potentially causing blockages. Plus you could be prosecuted and fined for allowing oil and food scraps to cause a blockage under Section 111 of the Water Industry Act.

### HOW DO YOU DO THIS?

As part of your staff training ensure that all are aware of the need to do this before washing up. Add this to your list of training items:

- **Are all staff trained? Y/N**



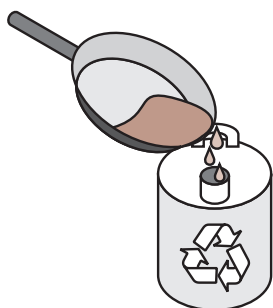
Use strainers to stop food going down the plughole (and empty contents into the bin or container for your food waste collection).

This will help to prevent food building up in the pipes and potentially causing a blockage. If toilets won't flush or your drains back up and cause internal flooding, you could be legally forced to close while the problem is sorted.

Ensure a strainer is always placed in the sink over the plughole. Do not sweep waste into floor drains - place food waste in the bin.

- **Do you have strainers in place? Y/N**

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



Fats, oil and grease can build up in pipes creating a blockage leading to bad smells, costs, loss of reputation and potential business.

Legally, you could be forced to close until the problem is sorted out.

Ensure all staff know what to do with used fat, oil and grease as part of their training. Add the following to your list of training items:

- **Where is the fat, oil, grease storage area?**
- **How often is the area cleaned?**
- **Is this on your cleaning schedule? Y/N**

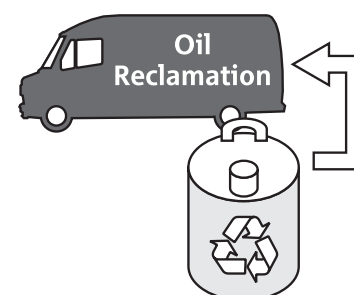
Contact a registered waste carrier for the collection of your used fats, oil and grease.

Ensure that you keep records of how much fat, oil and grease has been collected by the registered waste carrier. The Waste Transfer Note they give you in return must be kept on your 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 fats, oil and grease. They may even pay you, as it can be used to convert into biodiesel. Disposing of this waste correctly prevents it getting into the sewer system and also helps the environment. This will avoid the risk of giving waste to someone who's not registered and up to a £5,000 fine for prosecution under the Environmental Protection Act 1990.

Add the below to your list of training items:

- **Who is your registered waste carrier?**
- **Where are your waste transfer notes kept?**



#### SAFETY POINT

Collect all food waste from plates, peelings etc and put in a separate bin. Speak to your registered waste carrier about a separate food waste collection. Food waste stored outside waiting to be collected should be kept in a designated area away from contact with incoming or outgoing food. The area should be easy to clean and disinfect.

#### WHY?

Putting food waste down sinks or drains can cause expensive blockages. Regular collection of waste is vital – if it is allowed to build up it may start to smell, overflow and attract pests.

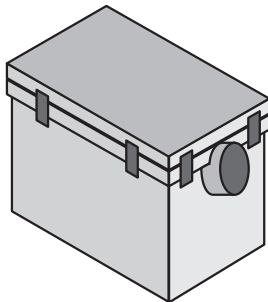


#### HOW DO YOU DO THIS?

Ensure there is a process in place for dealing with food waste and all staff understands what to do. Keep records of collections and include this in staff training (see above)

- **Where is your designated waste area?**
- **Is this area on your cleaning schedule? Y/N**
- **How do you keep it clean?**

If you use grease traps or bacteriological dosing, make sure this equipment is regularly maintained and operated to manufacturer's instructions.



Once equipment is installed it needs regular checks to ensure it is being operated correctly. Fat and oil collected in grease traps should be emptied regularly and taken away by a registered waste carrier.

Keep a written record of when the equipment was last checked. Make sure this is part of staff training. If using chemicals, make sure the COSHH assessment and data is available.

- **Do you have a grease trap? Y/N**
- **Do you use bacteriological dosing? Y/N**
- **Is it being operated to manufacturer's instructions with written records? Y/N**

#### WHAT IF THINGS GO WRONG?

Preventing blockages that could harm the environment and cause a risk to public health is everyone's responsibility. Make sure that all the tips here become part of your staff training.

#### HOW TO STOP IT HAPPENING AGAIN

If you have a blockage, review all your procedures.

- Check if staff training is adequate
- Check equipment - if you use bacteriological dosing, make sure it's operated and maintained to the manufacturer's instructions.
- Make sure grease traps are regularly serviced, cleaned, emptied and maintained according to manufacturers' instructions
- Keep meticulous records

#### FOOD SAFETY POINTS

Always wash your hands after you have touched waste materials and after cleaning.

Remember to add disposal of waste and cleaning of the area to your opening and closing checks and put into to your cleaning schedules.

- **Have these been added? Y/N**

For more advice go to [www.anglianwater.co.uk/keepitclear](http://www.anglianwater.co.uk/keepitclear)

The information in this document was produced by Essex Food Liaison Group working in partnership with Anglian Water. This initiative is endorsed and supported by the CIEH.