STOP AND THINK – NOT DOWN THE SINK

Checklist for managing FAT, OIL AND GREASE in your kitchen

DOs

DO wipe and scrape plates, pans and utensils before washing (and put the waste into the bin).

DO collect waste oil in a suitable secure container.

DO arrange for oil to be collected by a licensed waste contractor.

DO use strainers in sink plug holes (and empty contents into the bin).

DO maintain Grease Traps & Enzyme Dosing equipment regularly.

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 scrapings into the sink (place them in the rubbish bin).

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

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

REPLACE YOUR FLUID BOX WHEN ALARM SOUNDS

Always keep a spare box of bio-fluid in stock to avoid running out.

PLEASE CALL THE TELEPHONE NUMBER ON THE FRONT OF YOUR EMPTY FLUID BOX TO ORDER YOUR NEXT FLUID PACK.

Failure to replace bio-fluid could put your drains at risk and violate local building regulations.

These simple guidelines will significantly help to maintain free flowing pipes both within the drains of the premises and in the sewerage system.

GOOD HOUSE-KEEPING

brought to you by...

GREASEPAK

'Make FOG a problem of the past'

Rev: 02/2016 (GP0006)