

# 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 cooking oil in a suitable secure container.



**DO** arrange for collections to be made by a licensed waste contractor (*and keep a record of all collections*).



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



**DO** maintain grease traps and drain 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 bin*).



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



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

- GRD MAINTENANCE INTERVAL:
- PREFERRED INTERCEPT PUMPER:
- PUMPER PHONE NUMBER:

- MAINTAIN YOUR GREASE INTERCEPTOR FREQUENTLY TO KEEP THE ACCUMULATION OF FOOD AND F.O.G. AT LESS THAN «) 25% OF THE VOLUME OF THE DEVICE
- WASH ALL FLOOR MATS, GRILLS AND GREASY KITCHEN EQUIPMENT IN A SINK THAT GOES TO A GREASE TRAP OR INTERCEPTOR. NEVER WASH OUTSIDE WHERE IT CAN FLOW TO A STORM DRAIN.
- HIRE A CONTRACTOR TO MAINTAIN THE VENT HOOD AND FILTERS AND DISPOSE OF THE WASTE PROPERLY

