

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!

BEST PRACTICES

- 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 CANFLOW TO A STORM DRAIN.
- HIRE A CONTRACTOR TO MAINTAIN THE VENT HOOD AND FILTERS AND DISPOSE OF THE WASTE PROPERLY

