

Information for kitchen workers

Pan washing

When pots and pans are cleaned, even small amounts of oil should not be poured down the sink. Any oil or grease in the pan should first be poured or scraped off into a tin.

Waste oil from food tins

If you use any food that is stored in oil, (for example tinned fish, meat or olives), make sure that the oil is not drained into a sink. Instead drain it into a container for storage and safe disposal.

Waste food

Waste food particles and vegetable peelings should be kept away from the drains. You can reduce the amount that escapes down the sink by putting grates over plug holes. Make sure that everyone knows that waste food including rice, vegetable peelings, chip batter and so on should not be washed down the sink but scooped up and put in a dustbin.

Never get rid of cooking oil by pouring it down the sink or into a drain.

This is the most common way that grease blockages are caused. All the people who work in your kitchen must know about this. When a new person starts in the kitchen it must be explained to them how to dispose of oil and grease properly.

Safe disposal of oil and grease

Waste oils and greases should be put in a suitable airtight container and stored hygienically. Never put these out for the normal refuse collection, as they may explode in the vehicles' compression gear.

Instead, please call our **Customer Helpline** and ask for our Waste Services Section.

Alternatively, you can use a Registered Waste Company, who will collect waste oils and greases. Please refer to the Yellow Pages for a company based near you.

Further Information

If you require any more information please contact us:

By phone on our **Customer Helpline 0845 601 8855**

on the web at www.scottishwater.co.uk,

or in writing at **Scottish Water**
PO Box 8855
Edinburgh
EH10 6YQ

Alternative formats of this leaflet can be made available free of charge. Textphone users please call **0845 603 8855**. For information on Braille, large print, audio tapes and a variety of languages, please call **0845 606 8855**

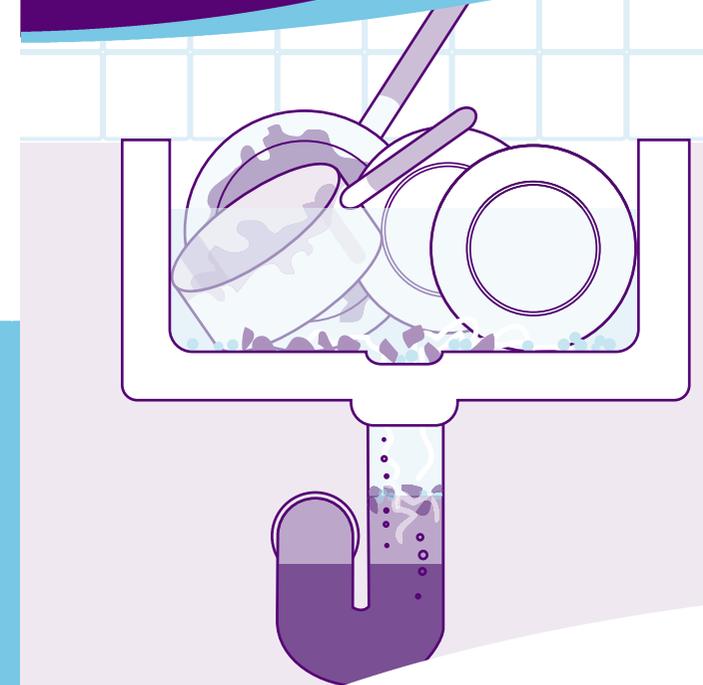
Please quote this reference code when contacting us SWTECK

Please call our **Emergency Helpline** on **0845 600 8855** **immediately** to report an emergency relating to water supply, drainage, or the risk of pollution.

SCOTTISH
WATER

clean environment

everything you need to know about preventing **pollution and blockages** from commercial kitchens



SCOTTISH
WATER

What's going down your drains?

Drains from commercial kitchens are easily blocked by oil, grease and food. This can cause flooding of the kitchen and of other premises with foul water that cannot drain away. Clearing a blockage and the damage it causes is very expensive - so it is well worth reducing the risk of a blockage building up in the first place.

How is the problem caused?

Grease washed off pans and plates will slowly build up in a sewer, and can eventually block it completely. Oil also causes blockages, as it will solidify in the sewer. Any waste food that is washed down the sink will add to the problem.

Who is responsible?

You are!

If the drain is in a private house or business premises, the owners or residents have to pay for the blockage to be cleared. If the blockage is in a public sewer, then it will be cleared by Scottish Water.

Clearing a blocked sewer can be expensive, as the sewer may have to be dug up and replaced. If a restaurant, take-away or any other business is found to have caused a blockage, we will recover the cost of any clear-up operations directly from them. This cost can vary from a few hundred pounds to a bill of more than £1000.

No-one wants to have to pay to have a sewer cleared. All staff who work in commercial kitchens should therefore understand what they need to do to help avoid blocked drains. If you follow the simple advice in this leaflet it will ensure that you don't create a blockage.

Will a grease trap help?

A grease trap can help protect your drains from oil and grease, however it will only work properly if you make sure of the following:

- The grease trap must be big enough - at least twice the size of the sinks that drains through it.
- The trap should be cleared of grease regularly. Depending on usage this might be required once a week or once a month. The grease should be put into a skip, or stored for collection. After clearing, the trap should be refilled with cold water otherwise it will not work properly.
- Never flush a grease trap out with boiling water - this forces the trapped grease out, which will cool and solidify further down your drains.
- If you have a dishwasher you should make sure that the waste water from this does not pass through the grease trap. The water in dishwashers is so hot that it melts the grease in a trap, allowing it to escape into the sewer.

Even with a grease trap in place, you must still make sure that oil is never poured down the sink as traps cannot retain large amounts of oil.

If you think you need a grease trap please call our **Customer Helpline** on **0845 601 8855** and ask for a member of the Trade Effluent Quality Team.

What about macerators?

Food macerators chop up waste food to small sizes which can flow down the drain. However, these increase the amount of food and grease that enter the sewers, and your kitchen is much more likely to directly cause a blockage. We therefore do not recommend the use of food macerators in kitchens.

