

Keep your business flowing

Information for Food Service Establishments

Each year over 20,000 blockages occur in our region's sewers. Yet around 60% are preventable. These are caused when fat, oil and grease (FOG) and items like wet wipes are disposed of down the drain instead of in the bin.

Not only can blockages flood your premises, you could risk prosecution if your business disposes of FOG carelessly. Protect your business and keep our sewers flowing by following the advice below.

top tip

Best practice

- Fit grease management and install strainers on all plugholes.
- Ensure new and existing staff are trained regularly.
- Scrape waste from plates, pans and utensils into a food waste bin before they reach the wash-up area. Speak to your local authority for advice and guidance on FOG/food waste.



Managing FOG in your kitchen

FOG is produced in all Food Service Establishments. Managing it effectively is essential. We recommend using one or more of the following FOG management systems to stop FOG and leftover food entering the sewer network:

- Good housekeeping, best practice and staff training
- Grease Removal Units (GRUs)
- Passive fat traps
- Chemical or bacterial dosing systems
- Potato rumbler traps

Ask a reputable company to carry out a proper survey of your kitchen before choosing a FOG management system. That way, you can be sure your system suits the size of your kitchen, the equipment you use and covers all of your sewer connections.



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High risk areas:

- Washing up – whether by hand or a dishwasher
- Cleaning surfaces and floors
- Cleaning kitchen equipment – e.g. ovens, grills and mixers
- Equipment connected to the sewer – e.g. ovens or rotisseries
- Peeling potatoes by potato rumbler
- Preparation sinks including washing rice, pasta or fish
- De-carbonisers
- Washing machines used for kitchen cloths and staff clothing

top tip

Maintenance

Your FOG management system must be cleaned and maintained on a regular basis. Keep a record of your maintenance schedule for inspection by Water Industry Enforcement officers and Environmental Health.



Do you know the law about FOG?

Legislation is in place to make sure food premises dispose of FOG responsibly. Prosecution can result in substantial fines or even imprisonment. So be aware of the following legislation:

- Section 111 of the Water Industry Act 1991
- Food Safety Act 1990
- Building Regulations: The Building Regulations, document H1 section 2.21
- Section 59 Building Act 1984

Recycle your FOG

FOG and unused/leftover food are a resource NOT waste. New food waste regulations, due in 2023, will make FOG a food waste that can be recycled to produce fuel or energy. Act now to help protect your business and the environment. Speak to your local authority for further advice and guidance.



top tip

For further information, support or assistance please contact the Network Protection team on **NetProEnf@southernwater.co.uk** or ring **0330 303 0368** and ask for the Network Protection team for your area.

You can also find more information online at: southernwater.co.uk/food-businesses