

Food Safety Guidance

Waste Cooking Oils & Fats

Waste cooking oil and fats **must not** be discarded in your bin with your other waste. They **must not** be poured down drains or sewers as this inevitably leads to blockages and odour and vermin problems. A blockage can cause flooding of the food premises with foul water which will result in closure of the business. Clearing a blockage can be very expensive so its worth avoiding the risk of a blockage in the first place.

If you produce waste cooking oil and fats as a part of your catering business then you **must** ensure that they are stored properly, that none is allowed to spill and that they are collected by an authorised collector who will take them to an authorised site for recovery or disposal.

You should check whether your usual waste contractor can deal with the waste oil and fats. If they can't you should contact a specialist contractor. The contractor should give you a Waste Transfer Note when they collect from you. You must keep this to show you have disposed of your waste properly.

Checklist for managing fat, oil and grease in your business

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|  | Do wipe and scrape plates and utensils before washing (and put the waste into the food bin). |  | Do not put waste cooking oil, fat or grease down the sink. |
|  | Do collect waste oil in a suitable sealable container, such as a grease trap or heat resistant container. |  | Do not put food scrapings into the sink. |
|  | Do arrange collection of oil by a registered collectors |  | Do not pour boiling hot water or bleach down the sink to try to dissolve fat and grease - it does not work. |
|  | Do use strainers in sink plugholes (and empty contents into the food bin). | | |

Grease Traps

A grease trap can help protect the 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 sink it drains through.
- The grease trap must be cleaned of grease regularly. Depending on usage this might be once per week or once per month. The grease should be stored for waste collection. After clearing, the trap should be refilled with cold water otherwise it will not work properly. NEVER flush a grease trap with boiling

water as this forces the trapped grease out, which will cool and solidify further down the drains.

- Waste water from a dishwasher must not pass through the grease trap as the hot water melts the grease allowing it to escape into the sewer.

Follow the advice given in this leaflet and remember:

- Collecting waste oil in a suitable sealable container and recycling is environmentally friendly and reduces the strain on drains and waste water pipes.
- Installing grease traps in kitchens is an excellent solution, but the grease traps need to be emptied regularly or they are ineffective.
- Training kitchen staff to dispose of oil effectively is good business practice and an obligation that applies to all businesses.
- It is an offence to dispose of fat, oil and grease down the sink and you risk prosecution and fines if your business repeatedly disposes of fat, oils or grease into the waste water network.

Remember it is your responsibility to safely and considerately dispose of waste cooking oils and fats. If you need any further advice please contact us on 01324 504982 or fs@falkirk.gov.uk. More technical advice is available from Scottish Water Customer Helpline on 0800 077 8778 or at help@scottishwater.co.uk