

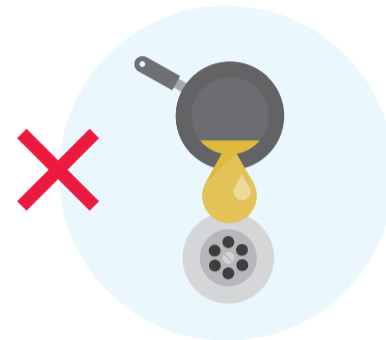
Protect the drain from Fats, Oils and Grease



Help prevent expensive blockages in your kitchen and your local area. Follow the simple checklist below:



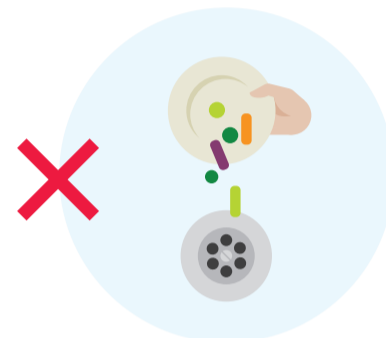
Do wipe and scrape plates, pans and utensils into a suitable bin before washing



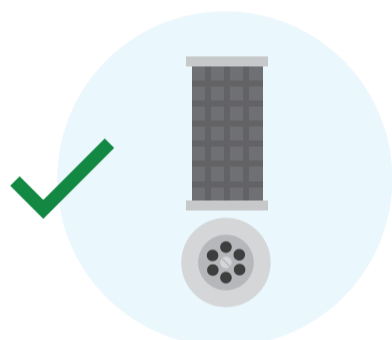
Don't put fats, oils or grease down the sink



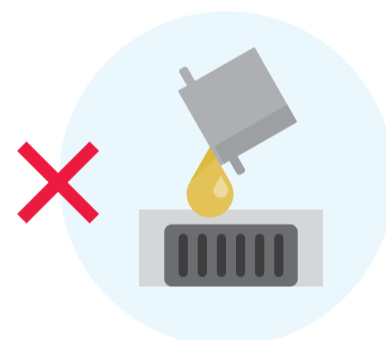
Do collect all used cooking oil into a suitable container and arrange for its collection by an appropriately authorised collector



Don't put food scrapings into the sink



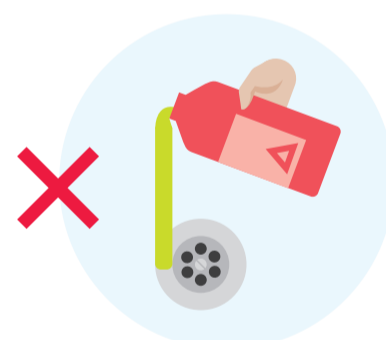
Do use strainers in sink plug holes, then empty into a suitable bin



Don't pour fats, oils or grease down the floor drain



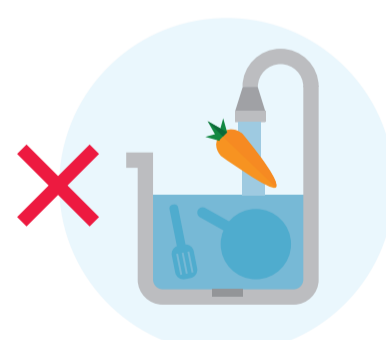
Do clean equipment in dedicated wash-up sinks



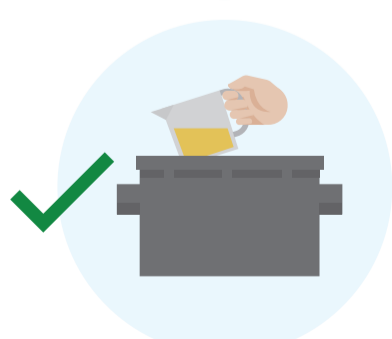
Don't pour harmful chemicals down the sink or drain to try and dissolve fats, oils or grease



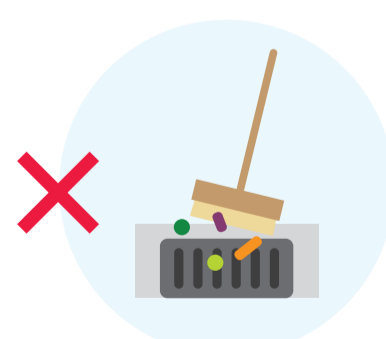
Do mop up grease spills with kitchen towel and put them in an appropriate bin



Don't clean equipment in sinks designated for food preparation



Do make sure your grease trapping equipment is properly maintained by kitchen staff/authorised contractors and maintenance details are recorded



Don't sweep kitchen waste into floor drains