

GREASE TRAP GUIDANCE

You are at risk of committing an offence if you discharge fats, oils, and grease (FOG) into the wastewater network.

It is important to have your grease trap installed correctly and maintain it regularly.

We have listed some top tips below to help you maintain a functional grease trap:

- The best practice is to always keep fats, oils, and grease (FOG) out of the sink altogether, and only use grease traps as the last resort
 - Make yourself, and everyone who works in the kitchen familiar with the grease trap, where it is located and what you need to do to keep it functioning properly
 - Get to know your grease trap, find out how frequently it needs to be cleaned, and how you can do this yourself, or arrange a specialist to do it for you
 - Check the grease trap regularly for waste levels, and secure the lid to prevent any accidents
 - Empty the grease trap before it's completely full to prevent any excess grease spilling into the network
 - When cleaning, always follow the manufacturer's recommendations and do not put any of the grease down the drain
 - Keep a record of when and who cleaned the grease trap
 - Always use a licensed waste contractor to dispose of any FOG from the grease trap, record the waste transfer and keep all receipts. This is a legal requirement
 - If you find there is little or no grease in the trap, check that it is installed correctly. An appliance like a dishwasher being located too close to the trap can prevent it from working properly
 - If you experience any issues with your grease trap, speak to the manufacturer or the installer as soon as possible. This could be a sign that the FOG is entering the wastewater network.
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