

Stop and think not down the sink

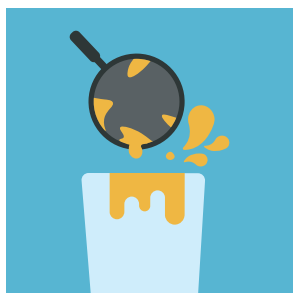
Checklist for managing fats, oils and grease in your kitchen



✓
Do wipe and scrape plates, pans and utensils before washing (and put the waste into the bin).



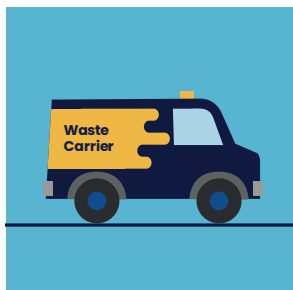
✗
Don't put cooking oil, fat or grease down the sink.



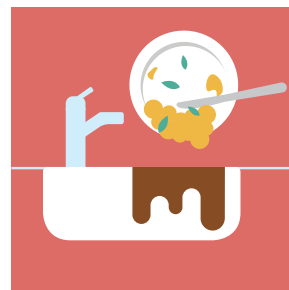
✓
Do collect waste oil in a suitable secure container.



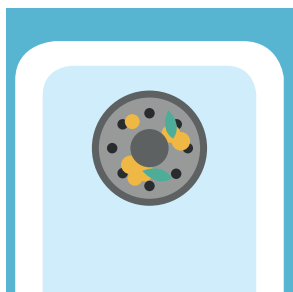
✗
Don't pour waste oil, fat or grease down the drain.



✓
Do arrange for oil to be collected by a licensed waste contractor.



✗
Don't scrape leftover food into the sink (place in rubbish bin).



✓
Do use strainers in sink plug holes (and empty contents into the bin).



✗
Don't sweep waste into floor drains (put rubbish in the bin).



✓
Do maintain Grease Traps and Enzyme Dosing equipment regularly.



✗
Don't pour boiling hot water down the sink to try to dissolve fat and grease. It doesn't work.

Following these simple guidelines will help keep water flowing through your drains and our sewer system by significantly reducing the risk of blockages.