

# STOP AND THINK - NOT DOWN THE SINK

## Checklist for managing FAT, OIL AND GREASE in your kitchen

### DOs



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



**DO** collect waste oil in a suitable secure container.



**DO** arrange for oil to be collected by a licensed waste contractor (and keep a record of all collections).



**DO** use strainers in sink plug holes (and empty contents into the bin).



**DO** maintain Grease Traps & Enzyme Dosing equipment regularly.

### DON'Ts



**DO NOT** put cooking fat, oil or grease down the sink.



**DO NOT** pour waste fat, oil or grease down the drain.



**DO NOT** put food scrapings into the sink (place them in the bin).



**DO NOT** sweep waste into floor drains (place it in the bin).



**DO NOT** pour boiling hot water down the sink to try to dissolve fat and grease. It does not work!

These simple guidelines will significantly help to maintain free flowing pipes both within the drains of the premises and in the sewerage system.

**GOOD HOUSE-KEEPING**  
brought to you by...

**MECHLINE**

'Make FOG a problem of the past'



**REPLACE YOUR FLUID BOX WHEN ALARM SOUNDS**

Record every fluid change on the provided label inside your module door.

Always keep a spare box of bio-fluid in stock to avoid running out.  
Failure to replace bio-fluid could put your drains at risk and violate local building regulations.  
**PLEASE CALL THE TELEPHONE NUMBER ON THE FRONT OF YOUR EMPTY FLUID BOX TO ORDER YOUR NEXT FLUID PACK.**  
Always record fluid box changes, and regularly check your GreasePak dosing module is working and has fluid connected.