

A nasty

pong

means something's wrong

Your easy guide to disposing of
used fat, oil and food scraps



Imagine the scene: you're going out for a well earned meal that you've been looking forward to for ages. You get to your favourite restaurant, but there's an awful pong... your stomach turns and you leave quickly, appetite gone and feeling queasy, you warn all your friends on Facebook too.



Doesn't sound good for business does it?

It takes years to build up a reputation and loyal customers, but only a small amount of time to put people off. In this day and age of social media, reputation can be ruined in a matter of hours.

Yet restaurants and food outlets put their business at risk by pouring used fat, oil and food scraps down the drain thinking they've gone for good.

The bad news is they don't just disappear. Fat hardens and sticks to food scraps and other nasties to cause blockages in drains and sewers.

Sometimes the blockages are so bad that sewage spills back out into premises, outside areas and streets. The smell is terrible, stomach turning and not something you'd want to expose your customers to.



North West sewer blocked with fat

The serious bit...

Regulations

You could be prosecuted and fined for allowing oil and food scraps to cause a blockage, under Section 111 of the Water Industry Act.

Pongs are bad for business

Bad smells will put customers off and you may find people start to go elsewhere.

Don't risk your business

If sinks are blocked and toilets won't flush, you may have to close while the problem is sorted out.

Keep hold of your profits

United Utilities will take legal action to recover the costs of clearing the blockage and cleaning the affected pipes.

Business disruption

Don't forget your business may be disrupted if we have to carry out major work to unblock sewers in the street.

Do the right thing

Arrange for waste fat, oil and grease to be taken away by a registered waste carrier. You'll receive a Waste Transfer Note for each collection and avoid the risk of giving waste to someone who's not registered. You could face up to a £5,000 fine for prosecution under the Environmental Protection Act 1990.

Follow these simple steps to prevent blockages, bad smells and fines ...

Become a collector

Put used fat and oil in a sealed, secure container. Arrange for a registered waste carrier to collect it regularly.

If your waste fat and oil is stored outside before collection, make sure it's in sealed containers so rainwater can't get in and it doesn't attract rats.

Get scraping

Peelings, food scraps and grease from pots, plates and utensils should go in the bin. If you have a separate food waste collection, use the dedicated container.

Love your plughole

Stop any food going down with a sink strainer. When it gets full, pop the scraps into the bin or the container for your dedicated food waste collection.

Trap that grease

If you use grease traps, make sure they're regularly serviced, cleaned, emptied and maintained - keep a written note in your records.

Bacterial dosing

If you use this technology, make sure you follow the manufacturer's instructions and keep a written note in your records.

Remember!

Preventing blockages is everyone's responsibility, so make sure it is part of your staff training.

Need some help?

There are many waste carriers who take waste cooking oil and fat away to turn it into useful things like bio-fuel. Depending on the quantities involved, many waste carriers will collect used oil free of charge - or even pay you for it. Some will even give you lidded barrels to make collection easier.

These companies operate independently from United Utilities, so give them a call directly. Below are some organisations that can help. You don't have to use these, just make sure that the company you choose is registered as a waste carrier with the Environment Agency.

Envirolink

envirolinknorthwest.co.uk

Convert2green

convert2green.co.uk/oil_collection.html

We Buy Waste Oil

webuywasteoil.co.uk

United Utilities accepts no liability in respect of any arrangements you may enter into with the contractors listed.

For more information and advice on what not to pour, visit

[unitedutilities.com/
thinkbeforeyoupour](http://unitedutilities.com/thinkbeforeyoupour)

