

GREASEPAK BIOCEPTOR

manufactured by **MECHLINE**

LEGISLATIONS & REGULATIONS

BIOLOGICAL DRAIN MAINTENANCE SYSTEMS

SCOTLAND



www.greasepak.com

www.mechline-environmental.com

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SEWERAGE (SCOTLAND) ACT 1968

46A Offence as to fat, oil or grease

A person commits an offence if the person passes, or permits to be passed, any relevant substance from trade premises into a public sewer, or a drain connecting with such a sewer and the substance – alone or in combination with any matter – interferes with, or is likely to interfere with, the free flow of the contents of the sewer, or adversely affects, or is likely so to affect, the treatment or disposal of the contents of the sewer.

Original Source: <https://www.legislation.gov.uk/ukpga/1968/47/section/46A>

- ✓ **Mechline** provides general advice for managing FOG in the kitchen in order to prevent it from discharging into the sewerage system, to help operators meet the requirements of the Sewerage (Scotland) Act 1968. This advice is included within instructions supplied with all grease management solutions, and a 'STOP & THINK, NOT DOWN THE SINK' poster also supplied.
- ✓ **GreasePak** and **BioCeptor** prevent FOG from interfering with the free flow of drains and the sewerage system and therefore meet the requirements of section 46A of the Sewerage (Scotland) Act 1968.

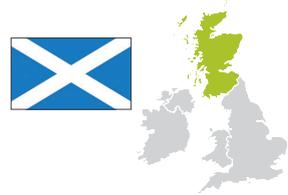
THE BUILDING (SCOTLAND) REGULATIONS 2004

3.7 Wastewater drainage

Every wastewater drainage system serving a building must be designed and constructed in such a way as to ensure the removal of wastewater from the building without threatening the health and safety of the people in and around the building, and that facilities for the separation and removal of oil, fat, grease and volatile substances from the system are provided.

Original Source: <http://www.legislation.gov.uk/ssi/2004/406/made>

- Unmaintained grease traps and grease removal units (GRUs) can allow fetid air and malodours into the kitchen area, which can pose a risk to health and safety in contravention of The Building (Scotland) Regulations 2004. It's imperative that design and installation of FOG systems do not compromise hygiene & safety in the foodservice operation.
- ✓ **BioCeptor** and **GreasePak** are hygienic solutions that ensure the removal of FOG from wastewater without threatening the health and safety of the people in and around the building, as is required by The Building (Scotland) Regulations 2004.
 - ✓ Both **BioCeptor** and **GreasePak** offer facilities for removing FOG from wastewater, as specified in The Building (Scotland) Regulations 2004.
 - ✓ **BioCeptor's** F.I.T unit has been designed for easy cleaning and with hygiene in mind. It safely retains and treats FOG in an airtight chamber with sealed lid in order to prevent threatening the health and safety of the people in and around the building.
 - ✓ **BioCeptor** requires emptying far less often than a traditional standalone grease trap, which lessens the need to open the F.I.T unit and reduces the associated hygiene risks.
 - ✓ **GreasePak** is a discreet, self-contained, wall-mounted dosing unit that takes up no floor space and helps facilitate easy cleaning. It reduces the need for unhygienic grease trap cleaning, prevents odours and reduces the chance of attracting vermin, which helps ensure the removal of wastewater from the building without threatening the health and safety of the people in and around the building.



[The Building Standards technical handbooks provide guidance on achieving the standards set in the Building (Scotland) Regulations 2004]

3.7.8 Discharges into a drainage system

Where a discharge into a drainage system contains oil, fat, grease or volatile substances, for example from a commercial kitchen, there should be facilities for the separation and removal of such substances. Separator systems are used in a wide variety of situations to fulfil a number of different requirements. It is important to establish why a separator system is needed and what specific function it is expected to fulfil before selecting the appropriate size and type of installation.

Separators should be constructed and installed in accordance with:

- a. BS EN 858-2: 2003 for light liquids such as oil or petrol
- b. BS EN 1825-2: 2002 for fat or grease.

The use of emulsifiers to break up any oil or grease in the drain is not recommended as they can cause problems further down the system.

Original Source: <https://www.gov.scot/publications/building-standards-technical-handbook-2019-non-domestic-buildings/>

✓ **BioCeptor DOES NOT comply with BS EN 1825, as is the case with MOST grease traps.** BS EN 1825 is not practical in most situations, as the standard covers only large traditional external underground units, which are impractical for most catering outlets. BS EN 1825 sized traps do not determine efficiency or effectiveness. It is widely agreed that the standard needs to be brought up to date.*

**In 2018, at the FOG conference organised by British Water and held at Cranfield University, several water companies agreed that there was no recognised UK Standard for Internal Grease Traps, and the starting point for accredited Traps was ASME [from the USA] as a minimum.*

✓ Mechline's **BioCeptor** has been certified in accordance with ASME A112.14.3 and has also passed the relevant tests in accordance with PDI-G-101. Its F.I.T unit is highly efficient at capturing FOG, with an average efficiency rating of 95.6%.

✓ **GreasePak** is the only bioremediation system to be approved by the British Board of Agrément as being fit for intended use as an effective means of removal of fats, oils and grease from waste water discharged from commercial kitchens and similar establishments

✓ **BioCeptor** and **GreasePak's** MSGD biological fluid is not an emulsifier. It will not emulsify fats oils and grease in passive grease separators or grease removal units. The formulation contains high levels of bacteria which irreversibly break down FOGs by hydrolysis and β -oxidation. In addition the product is fully biodegradable, non-hazardous, free of enzymes and is suitable for use in food areas.

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FOOD SAFETY ACT 1990

Under the Food Safety Act 1990, local authorities are authorised to inspect catering premises. Any problems stemming from the effects of FOG on drains, resulting in a failure to comply with the Food Hygiene Regulations may result in prosecution or an emergency prohibition order preventing trading.

[Source: Disposal of Fats, Oils, Grease and Food Waste: Best Management Practice for Catering Outlets. Water UK]

Original Source: <https://www.legislation.gov.uk/ukpga/1990/16/contents>

Unmaintained grease traps and grease removal units (GRUs) can be a serious source of potential contamination that can effectively become internal septic tanks, which result in problems with odours and infestation of vermin and insects. It's imperative that FOG systems used do not compromise hygiene & safety in the foodservice operation.

- ✓ **BioCeptor** and **GreasePak** are hygienic solutions that assist catering premises in complying with the Food Safety Act 1990.
- ✓ **BioCeptor's F.I.T** unit has been designed for easy cleaning and with hygiene in mind. Its airtight chamber with sealed lid has been designed not to release vapours and foul air into the building, which reduces the risk of infestation. It has easy to remove baffles that facilitate easy cleaning and maintenance and a rounded modern design provides no sharp corners for organic waste to collect. Its size and ease of disconnection make it simple to completely remove from situ to clean floors, walls and surrounding areas – which all help to meet hygiene regulations.
- ✓ **BioCeptor** requires emptying far less often than a traditional standalone grease trap, which lessens the need to open the F.I.T unit and reduces the associated hygiene risks.
- ✓ **GreasePak** is a discreet, self-contained, wall-mounted dosing unit that takes up no floor space and helps facilitate easy cleaning. It reduces the need for unhygienic grease trap cleaning, prevents odours and reduces the chance of attracting vermin, which helps premises maintain good hygiene practice.

THE FOOD HYGIENE (SCOTLAND) AMENDMENT REGULATIONS 2014

To support Regulation (EC) 852/2004. Contains the general hygiene requirements for all food businesses, and domestic regulations.

Original Source: <http://www.legislation.gov.uk/wsi/2006/31/contents/made>

The regulation sets out objectives for “good hygiene practices” to protect food safety and consumers. This includes ensuring that grease is not allowed to build up and that premises and equipment are cleaned regularly to remove grease and dirt.

[As stated in: FOG FORUM. Food Service Industry Fats Oils and Grease; Code of practice]

- ✓ **BioCeptor** and **GreasePak** are hygienic solutions that assist catering premises in complying with Food Safety and Hygiene (Scotland) Regulations 2014.
- ✓ **BioCeptor's F.I.T** unit has been designed for easy cleaning and with hygiene in mind. Its airtight chamber with sealed lid has been designed not to release vapours and foul air into the building, which reduces the risk of infestation. It has easy to remove baffles that facilitate easy cleaning and maintenance and a rounded modern design provides no sharp corners for organic waste to collect. Its size and ease of disconnection make it simple to completely remove from situ to clean floors, walls and surrounding areas – which all help to meet hygiene regulations.
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THE BRITISH STANDARD – BS EN 12056-1:2000 - DRAINAGE SYSTEMS INSIDE BUILDINGS

This European Standard states that drainage systems shall be designed and installed so that health and safety of the users and occupiers of the building is not affected, by amongst other things, the penetration of toxic or noxious odours into the building; that waste water systems shall be designed and installed so that there is protection against escape of odours; and that Drainage systems shall be water and gas tight against the operational pressures. Pipework systems installed inside buildings shall not release vapours and foul air into the building.

Original Source: BS EN 12056-1:2000, *Gravity drainage systems inside buildings – Part 2: Sanitary pipework, layout and calculation.*

Unmaintained grease traps and grease removal units (GRUs) can allow fetid air and malodours into the kitchen area, in contravention of British Standards on drainage within a building. It's imperative that FOG systems used do not compromise hygiene & safety in the foodservice operation.

- ✓ **BioCeptor** and **GreasePak** are hygienic solutions that assist catering premises in complying with *The British Standard – BS EN 12056-1:2000 - Drainage Systems Inside Buildings.*
- ✓ **BioCeptor's F.I.T** unit has been designed for easy cleaning and with hygiene in mind. Its airtight chamber with sealed lid has been designed not to release vapours and foul air into the building, which reduces the risk of infestation. It has easy to remove baffles that facilitate easy cleaning and maintenance and a rounded modern design provides no sharp corners for organic waste to collect. Its size and ease of disconnection make it simple to completely remove from situ to clean floors, walls and surrounding areas – which all help to meet hygiene regulations.
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