GREASEPAK
BIOCEPTOR
manufactured by MECHLINE

LEGISLATIONS & REGULATIONS

BIOLOGICAL DRAIN MAINTENANCE SYSTEMS

WALES

www.greasepak.com
www.mechline-environmental.com

LEGISLATIONS & REGULATIONS

WALES

WATER INDUSTRY ACT 1991

Restrictions on use of public sewers

It is a criminal offence under section 111 of the Water Industry Act 1991 to discharge into the public sewers *'any matter likely to injure the sewer or drain, to interfere with the free flow of its contents or to affect prejudicially the treatment and disposal of its contents.'*

Original Source: https://www.legislation.gov.uk/ukpga/1991/56/section/111

- ✓ **Mechline** *provides general advice for managing FOG in the kitchen in order to prevent it from discharging into the sewerage system, which may otherwise injure the public sewer or drain. 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, thus meeting the requirements of section 111 of the Water Industry Act 1991.*

ENVIRONMENTAL PROTECTION ACT 1990

Duty of care

Every commercial premises arranging collection and disposal of waste (including waste cooking oils and fat) must comply with the requirements of Section 34 of the Environmental Protection Act 1990, which stipulates that all measures be taken by the producer of waste to control its storage and transfer to an authorised person, and to maintain controlled documentation of this.

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

Original Source: https://www.legislation.gov.uk/ukpga/1990/43/part/II/crossheading/duty-of-care-etc-as-respects-waste

- ✓ **GreasePak** *and* **BioCeptor** *instructions include general advice that waste cooking oil should be collected in a suitable secure container and arranged to be collected by a licensed contractor, to help ensure that all waste is managed correctly from the place where it is produced to the point of final disposal, as stipulated in the Environmental Protection Act 1990 [it is the operator's responsibility to ensure records of collection and Waste Transfer Notes are kept as stipulated by law].*
- ✓ **BioCeptor** *requires emptying far less often than a traditional standalone grease trap and the services of licensed FOG waste contractors are required far less often. For when these are needed, Mechline provide a list of suggested qualified service providers with every purchase of BioCeptor to assist operators in ensuring that the transfer of waste is secure and authorised, as stipulated in the Environmental Protection Act 1990.*
- ✓ **GreasePak** *as a standalone system prevents grease build up at a particular point in a drainage system, or in a drain line, and removes the need to empty/manage hazardous 'trapped' grease, which in turn reduces the requirement for licensed waste contractors.*

LEGISLATIONS & REGULATIONS

ENVIRONMENTAL PROTECTION ACT 1990

Summary proceedings for statutory nuisances

Where a local authority is satisfied that a statutory nuisance exists – such as smells, insects, accumulation or deposit which is prejudicial to health or a nuisance [defined section 79] – or is likely to occur or reoccur, they shall serve a serve a notice ("an abatement notice") under Section 80 of the Act, which requires the abatement of the nuisance or prohibits or restricts its occurrence or recurrence; and may require the execution of further necessary works.

Original Source: https://www.legislation.gov.uk/ukpga/1990/43/section/80

- ✓ *Both* **BioCeptor** *and* **GreasePak** *prevent the accumulation or deposit of FOG within the drain or sewer, which would otherwise be the source of a statutory nuisance.*
- ✓ **BioCeptor's** *F.I.T unit has been designed for easy cleaning and with hygiene in mind and safely retains and treats FOG in an airtight chamber with sealed lid, in order to prevent a statutory nuisance.*
- ✓ **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 prevent a statutory nuisance.*

WASTE DUTY OF CARE CODE OF PRACTICE

[Presented to Parliament and to the National Assembly for Wales pursuant to Section 34(9) of the Environmental Protection Act 1990]. "This Code applies to you if you import, produce, carry, keep, treat, dispose of or, as a dealer or broker have control of, certain waste in England or Wales"

4. Waste holders: waste duty of care requirements

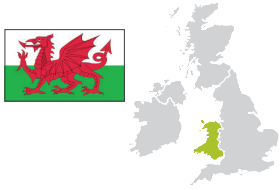
It is illegal to deposit controlled waste except under and in accordance with an environmental permit or a registered waste exemption. It is also illegal to treat, keep or dispose of controlled waste in a way that is likely to cause pollution of the environment or harm to human health.

Original Source: https://www.gov.uk/government/publications/waste-duty-of-care-code-of-practice/waste-duty-of-care-code-of-practice

- ✓ **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 risk of pollution to the environment or harm to human health, in keeping with Waste Duty of Care Code of Practice. Furthermore, the F.I.T unit is an airtight chamber with sealed lid, which comes with easy to remove baffles to facilitate easy cleaning and maintenance, to ensure that controlled waste is kept in a secure way, again, least likely to cause pollution to the environment or harm human health.*
- ✓ **GreasePak** *as a standalone system prevents grease build up at a particular point in a drainage system, or in a drain line, and removes the need to regularly empty/manage hazardous 'trapped' grease – which can cause pollution of the environment or harm to human health and contravene the Waste Duty of Care Code of Practice.*

LEGISLATIONS & REGULATIONS

WALES *page 3 of 5*



THE BUILDING REGULATIONS 2010 DRAINAGE AND WASTE DISPOSAL (2015 EDITION)

H1 Foul Water Drainage, Section 2 2.21

Drainage serving kitchens in commercial hot food premises should be fitted with a grease separator complying with BS EN 1825-1 and designed in accordance with BS EN 1825-2 or ***other effective means of grease removal.***

Original Source: https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/442889/BR_PDF_AD_H_2015.pdf

- ✓ *Both* **BioCeptor** *and* **GreasePak** *demonstrate compliance with the "other effective means of grease removal" as required by Document H of the Building Regulations 2010 Drainage and waste disposal.*
- ✓ *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** *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.*

BUILDING ACT 1984

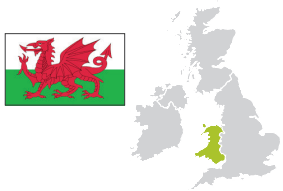
Section 59 of the Building Act 1984 enables a local authority to require satisfactory provision for drainage of an existing building by service of a notice on the owner. This can require the owner of the building to make satisfactory provision for the drainage of the building, or, as the case may be, require either the owner or the occupier of the building to do such work as may be necessary for renewing, repairing or cleansing the existing cesspool, sewer, drain, pipe, spout, sink or other appliance, or for filling up, removing or otherwise rendering innocuous the disused cesspool, sewer or drain.

Original Source: http://www.legislation.gov.uk/ukpga/1984/55

- ✓ **BioCeptor** *and* **GreasePak** *help maintain the satisfactory provision for drainage of a building, as is required by Section 59 of the Building Act 1984.*
- ✓ **GreasePak** *has been approved by the British Board of Agrément as having 'a positive environmental impact by reducing the discharge of fats, oils and grease into the sewer system' and 'will not impair the flow characteristics of an existing drainage system and over a period of time should improve them.' It helps maintain a satisfactory provision for the drainage of a building, and can assist in 'cleansing' a sewer, drain or pipe, as may be required by a local authority enforcing Building Act 1984.*
- ✓ **BioCeptor** *utilises GreasePak's proven biological treatment solution in conjunction with a new FOG, Intercept and Treatment (F.I.T) unit. The design of the unit has been based on Internationally accepted standards of Flow Control to deal with accepted norms of drain discharge, specifically from foodservice sinks, to maintain the satisfactory provision for drainage of a 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.*

LEGISLATIONS & REGULATIONS

WALES *page 4 of 5*



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.

[As stated in: 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 (WALES) REGULATIONS 2006

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

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]

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

- ✓ **BioCeptor** *and* **GreasePak** *are hygienic solutions that assist catering premises in complying with the Food Hygiene (Wales) Regulations 2006.*
- ✓ **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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LEGISLATIONS & REGULATIONS

WALES *page 5 of 5*

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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