

# GREASEPAK

## The Proof is *still* in the Pub! GreasePak continues to successfully tackle FOG problem site, one year on from historic year-long trial with Southern Water

In 2016/2017 The Pelham Arms pub in Lewes eradicated a long standing issue of Fat, Oil and Grease (FOG) blockages with the installation of **GreasePaks** as part of a year-long trial with Southern Water. One year on, the results remain the same: the sewers are *still* free from FOG build-up!

The Pelham Arms pub in Lewes, owned by Hall and Woodhouse Brewery, had experienced a FOG predicament and substantial looming fine for two and a half years as a result of inappropriate FOG management. They had their site attended to repeatedly by Southern Water as a result of FOG blockages and flooding to the surrounding residential area. And although initially the pub had no grease management system in place, when a grease trap was later installed on the request of Southern Water it did not eradicate the problem.



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Andrew Mellor, landlord of The Pelham Arms

The grease trap proved ineffective in preventing FOG reaching the public sewer, with further blockages and the spillage of foul sewage eight months later. It was clear to all involved that an alternative form of action was required. Andrew Mellor, landlord of The Pelham Arms, affirmed: *“We had history of sewer blockage issues caused from FOG emanating from our pub kitchen. A traditional*



*grease trap had been fitted but proved ineffective in eradicating blockages.”*

Water company initiatives are all about raising the awareness of FOG issues and stimulating appropriate action. But it is imperative that food operators are aware of all the various technologies available to them in order to fight against FOG discharge; a site evaluation should identify the most suitable solution. On revisiting The Pelham Arms, Southern Water deemed that this problematic site would be a suitable test site for British manufacturer Mechline's **GreasePak**, the most powerful and only BBA (British Board of Agrément) approved bioremediation dosing system on the market (certificate

# 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.



☒ **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 rubbish bin).



☒ **DO NOT** sweep waste into floor drains (place it in the rubbish 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...

**GREASEPAK**

'Make FOG a problem of the past'

**REPLACE YOUR FLUID BOX WHEN ALARM SOUNDS**

Always keep a spare box of bio-fluid in stock to avoid running out.  
PLEASE CALL THE TELEPHONE NUMBER ON THE FRONT OF YOUR  
EMPTY FLUID BOX TO ORDER YOUR NEXT FLUID PACK.  
Failure to replace the fluid could put your drains at risk  
and violate local building regulations.

11/4827). **GreasePak** works by employing a powerful bio-fluid that breaks down FOG into irreversible simpler compounds, and complies with UK legislation as an 'effective means of grease removal' as specified in the UK Building Regulations 2000.

In May 2016 Southern Water began a year-long trial with the installation of two **GreasePaks** one for each outlet from the kitchen, as recommended by Mechline following an onsite survey. Staff were made aware of how to use and maintain the **GreasePak** as well as trained with kitchen best practice – 'Stop and think, not down the sink!' Southern Water constantly monitored the sewers via CCTV over the 12 month period and



The clear sewer run at the end of the year-long trial, April 2017.

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Andrew Mellor, landlord of The Pelham Arms

on its completion reported that the trial of the **GreasePak** system at The Pelham Arms had proven successful.

**GreasePak** proved to keep the sewer free from FOG with no discernible build-up evidential, a result not previously achieved with the installation of a grease trap!

Andrew Mellor, landlord of The Pelham Arms, stated: *"We (then) worked with Mechline and our water company to fit two **GreasePak** systems to the two drains from our kitchen. (...) Over the last year we have not had any blockages, the water company are happy with the results, the kitchen team are happy too, which means as a business owner... I am very happy."*

The improvement was clearly evident. With a carefully considered survey and appropriate placement of the **GreasePaks** in the kitchen, the desired effect of preventing the build-up of FOG in the sewers had been achieved. This together with proper instruction on the use of **GreasePak** and staff training in the kitchen had resulted in the desired result of a free flowing drain. Southern Water's Network Protection & Enforcement Officer, Steve Williams, commented, *"It's always great to find products that can help prevent the build-up of FOG in sewers, and even better when we can successfully work with businesses to install a system that works for them."*

Mechline's **GreasePak** had proven effective where the grease trap had fallen short. **GreasePak** works so well in isolation as it incorporates the most powerful Multi-Strain Grease Degradator fluid on the market, consisting of naturally occurring, non-pathogenic bacteria, containing in excess of 500 million 'bugs' per gram. The unique formula permanently breaks down FOG and starches in the drain, resulting in these being able to pass through drainage and, most importantly, not being able reform down the line.

Where the presence of a standalone grease trap might serve as visible reassurance of FOG being 'trapped', this build-up of solidified fat is not synonymous with success. As witnessed at The Pelham Arms, it does not necessarily equate to clear drains. The accumulation of FOG in a grease trap can also in fact create an unpleasant haven for infestation and noxious odours if not attended to regularly. They require substantial



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maintenance through cleaning and the licensed collections of this resulting hazardous waste. Food service operators have a responsibility to their employees to provide safe, clean working conditions and to customers, to serve food that is stored and prepared safely and hygienically. Ultimately the chosen FOG management system must not compromise hygiene and safety in the food service operation.

**GreasePak** is an environmentally friendly, trouble free solution that is discreet, easy to clean and in contrast helps prevent drains from smelling. Refills are easy to store and change and with few working parts it is very easy to install and operate. A built-in alarm system also reminds operators when they need to change the bio-fluid, prompting timely and efficient maintenance. Mr Andrew Mellor, landlord of The Pelham Arms, commented that, *“The main benefits of **GreasePak** from a practical perspective was that the kitchen staff had very little to do, just simply replace a cartridge every couple of weeks when the warning sound activated. No un-popular dirty cleaning jobs or waste fat disposal that are associated with traditional grease traps. The cost of running a **GreasePak** system is very minimal when considering the time saved in maintenance of a traditional system or jetting drains and sewers.”*

Although effective as a standalone option **GreasePak** can also be used alongside other FOG management solutions, including grease traps, to enhance their performance. British water are an advocate for the use of multiple equipment configurations to tackle the onslaught of FOG, and highlight that the most suitable solution depends on an interplay of factors, ranging from menu type, scale of operation, equipment used, building design, accessibility and more (Code of Practice, 2015). Kristian Roberts, Marketing Manager at Mechline reiterates that: *“when giving advice we need to give an overview of all the FOG management technologies and choose the correct technology or combination for any given individual.”*

The sewer at The Pelham Arms site had minor evidence of FOG after the trial, which was mainly attributed to an untreated line from the pubs washing machine. This further highlights the need for operators to consider their sites own characteristics

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and tailor systems to suit; but also that no system will be 100% effective. An added benefit of **GreasePak** is that the dosing level can be adjusted, thus adapted to meet the specific needs and style of cooking of a particular site. To achieve the best possible outcome however end-user engagement and housekeeping are a must, as is the case with any grease management system. Mechline's Kristian Roberts, comments that, *“At Mechline we are happy to provide an advisory service and are always available to help with site and operational issues.”*

One year on...

Six months after the trial had concluded, and then again at 12 months, Southern Water and Mechline returned to The Pelham Arms and drains were once again inspected via CCTV. It was evident from the footage that the sewer runs were no worse than in prior inspections. **GreasePak** had remained to keep the sewer free from FOG build-up – two years after installation!



**The sewer remains clear, 2 years after GreasePak first installed, May 2018.**

The pub had also installed a third **GreasePak** unit to cover its untreated line from the washing machine, which was used for washing chefs' whites, tea towels and other grease-laden linen. Staff had continued to follow best-practice, such as the scraping of plates etc., and both pub and water company were pleased with the enduring results. With the proper placement of **GreasePaks** and best-practice guidance, food service outlets can easily implement a highly effective, long-term and sustainable grease management solution.