

STOP AND THINK – NOT DOWN THE SINK

Checklist for managing **Fats, Oils, Grease and Starches (FOGS)** in your kitchen

DOs



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



DO collect waste cooking oil in a suitable secure container.



DO arrange for collections to be made 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 and drain 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!

Following these simple guidelines will help to maintain free flowing water both within the drains of these premises and sewerage system.

'Make FOGS a problem of the past'

For more information on Mechline FOGS management solutions, visit www.fogsmanagement.com

GOOD HOUSE-KEEPING
brought to you by...

M | **MECHLINE**