

# How to dispose of fats, oils and grease

These at-a-glance guidelines will help you to prevent blockages in, and outside, your business.



## DO

wipe and scrape plates, pans and utensils before washing (and put them in the bin).



## DON'T

put cooking oil, fat or grease down the sink.



## DO

collect waste oil in a suitable secure container.



## DON'T

pour waste oil, fat or grease down the drain.



## DO

arrange for oil to be collected by a licensed waste contractor.



## DON'T

put food scrapings into the sink (place in the rubbish bin).



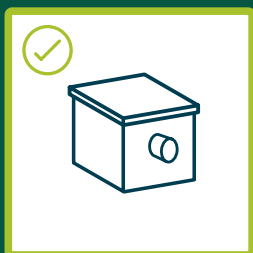
## DO

use strainers in sink plugholes (and empty the contents into the bin).



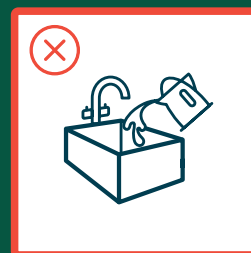
## DON'T

sweep waste into floor drains (place rubbish in the bin).



## DO

maintain grease traps and enzyme dosing equipment regularly.



## DON'T

put boiling hot water down the sink to try to dissolve fat and grease (it really doesn't work).

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

[unitedutilities.com/thinkbeforeyoupour](https://www.unitedutilities.com/thinkbeforeyoupour)