

YOUR FOG COMPLIANCE TOOLBOX

Installation and proper maintenance of suitable fats, oils, and grease (FOG) management is the best way to protect your business and ensure it complies with **Section 111 of the Water Industry Act 1991**.

Every business is different, and we want you to make an informed decision about what is right for you, and what satisfies the compliance requirements you have been set by Northumbrian Water.

To do this, we have provided a couple of links to independent organisations that offer relevant advice:



**British Water GCA
Certified Contractors
Members**



**Foodservice
Equipment Association
Management Guide**

Please be aware that Northumbrian Water is not affiliated with any manufacturer or installer, and we cannot make any recommendations about specific contractors or installers. This allows us to remain impartial.

Some suppliers may be better suited to help you than others. We would recommend that you contact at least two companies before making a decision.

During our visit, we outlined the action/s you need to take to be compliant. This information will help you guide any installer/contractor that provides you with quotes for the work needed. However, if you have obtained a few quotations for work and are concerned as to whether the recommendations will resolve the compliance requirements we have set, we are happy to talk this through with you.

It's always best to seek professional advice either online or through an installer, even if you then choose to purchase from an online marketplace. If you would prefer to do your own research, there are documents available through the above links which will give you guidance on sizing and what equipment may work best for you.

Regular maintenance of equipment is essential to make sure your FOG management system is functioning correctly. Some equipment will need to be maintained by an external contractor, but some can be cleaned by staff with sufficient training and support. You should factor in any reoccurring maintenance costs into your decision.

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FAQ's

Is the initial outlay and associated costs really necessary?

In the long run, this will protect your business financially and from prosecution. The cost of installing adequate equipment and maintenance will often be less than reoccurring recharges.

Will any form of equipment make me compliant?

No, it needs to be fit for purpose. It needs to be suitably sized and installed correctly. Different equipment will work for different types of food waste, for example, not all equipment will work on waste dairy.

Is enzyme or biological dosing an acceptable solution?

No, as a standalone or primary treatment, this will not make your business compliant. If you want to use dosing, it must be as a secondary treatment, and you should consider where it is installed for it to be effective.

Do I need to do anything once I've installed the equipment?

Please tell us as soon as you've installed it. We'll arrange to visit you and assess it against compliance, then we can discuss your maintenance routine.

I'm concerned that the neighbouring properties are also causing issues, what can I do?

Be assured, Northumbrian Water will be discussing this with all businesses connected to the issue. We may have already spoken to your neighbour.

I've been here for a long time, and I've never had any issues in the past.

Why is this a problem now?

FOG can accumulate over a long period of time, gradually restricting the flow of the sewer. It can also depend on how many businesses are contributing. We may have been investigating this for some time and have only recently been able to trace the cause.

You can also see further information on FOG on our website:

nwl.co.uk/fog-commercial/

