

# GREASE TRAP GUIDANCE

**You are at risk of committing an offence if you discharge fats, oils, and grease (FOG) into the wastewater network.**

**It is important to have your grease trap installed correctly and maintain it regularly.**

We have listed some top tips below to help you maintain a functional grease trap:

- The best practice is to always keep fats, oils, and grease (FOG) out of the sink altogether, and only use grease traps as the last resort
  - Make yourself, and everyone who works in the kitchen familiar with the grease trap, where it is located and what you need to do to keep it functioning properly
  - Get to know your grease trap, find out how frequently it needs to be cleaned, and how you can do this yourself, or arrange a specialist to do it for you
  - Check the grease trap regularly for waste levels, and secure the lid to prevent any accidents
  - Empty the grease trap before it's completely full to prevent any excess grease spilling into the network
  - When cleaning, always follow the manufacturer's recommendations and do not put any of the grease down the drain
  - Keep a record of when and who cleaned the grease trap
  - Always use a licensed waste contractor to dispose of any FOG from the grease trap, record the waste transfer and keep all receipts. This is a legal requirement
  - If you find there is little or no grease in the trap, check that it is installed correctly. An appliance like a dishwasher being located too close to the trap can prevent it from working properly
  - If you experience any issues with your grease trap, speak to the manufacturer or the installer as soon as possible. This could be a sign that the FOG is entering the wastewater network.
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