

Our top tips for your food business



How to prevent pollution and flooding from blockages after a period of closure.

At Anglian Water we understand the challenges that COVID-19 has brought upon families and businesses across our region. If you're considering re-opening your business, we're here to offer help and advice to keep your business flowing through these difficult times.

An essential part of our work through the Anglian Water Keep It Clear programme has been to help food serving businesses with kitchen management to avoid blockages and potential pollution issues. This includes advice on cleaning and correct disposal of fats, oils and grease as well as food waste.

We've prepared some top tips for kitchen practice and management, to help you and your colleagues avoid any setbacks, and make sure that your return to business runs as smoothly as possible, while following government guidelines.

Returning from lockdown



As lockdown developed so quickly, you may not have had time to get everything in place for a long period of closure. There are a number of problems which could have happened while your business has been closed.

The following tips will help to protect your business, your equipment, and your customers. It will also avoid the potential for any blockages which could lead to pollution.

Check your equipment

Check your grease management equipment to make sure it's clean and working properly. Contact your installer or provider to drain it, remove trapped waste and perform a full clean. Don't use it without a thorough check and clean.

Bio-dosing

Bio-dosing during closure is fine. However, when the container is empty, remove it from the kitchen and fit a new container of fluid when the kitchen re-opens.

Grease management

Over time, waste from your kitchen can block pipes and cause flooding and pollution. If you don't already have grease management in place, install the equipment that is appropriate for your kitchen, the type of food you are serving and the numbers of people you normally serve.

Protect the drains

Your drains could have dried up, causing food, fat, oil and grease to stick to the pipes and form blocks. Check your sink gullies for blocks which could have formed. Remember blockages could lead to flooding and pollution of the environment.

Flush your toilet

Flush toilets in your premises several times prior to use to check they are still flowing properly.

Education

You must avoid food, fat, oil and grease going into our systems at all times. It can cause nasty blockages, and serious flooding and pollution. It's important that you and your staff keep up to date with good kitchen practices to avoid this happening.

Handy guide for staff

Find out how to dispose of food waste, fats, oils and grease legally and safely from your commercial kitchen with an easy to use, safe method checklist, supported by the Chartered Institute of Environmental Health. It's available as a [PDF](#) and can be downloaded from our website.



Make prevention of blockages part of your on-going staff training.



For advice on this look at our website.
keepitclear.anglianwater.co.uk/fseadvice



How does food, fat, oil and grease waste end up in the sewer?

- kitchen sinks from washing up
- internal and external drains
- washing machines
- dishwashers
- wok stations
- floor mopping
- cleaning of equipment such as ovens, grills and canopy filters.

For more information please visit our website



We have advice for those working in the kitchens of food serving establishments in a number of different languages. Please email us with your request

keepitclear@anglianwater.co.uk

How you can reduce blockages which cause a risk to public health:

- Review fat, oil and grease and food waste management.
- Install fat traps and/or grease removal units.
- Regularly service, clean and maintain grease removal equipment and keep a written note for your records.
- Scrape waste from dirty pots, pans and utensils into a bin.
- Put peelings, food scraps and grease in the appropriate bin.
- Use sink strainers to stop food going down the plughole.
- Collect used fat, oil and grease from cooking in a sealed secure container and store in a safe place.
- Arrange for a registered waste carrier to collect used cooking oil. Keep the Waste Transfer Note for each collection on the premises for two years for possible inspection.

