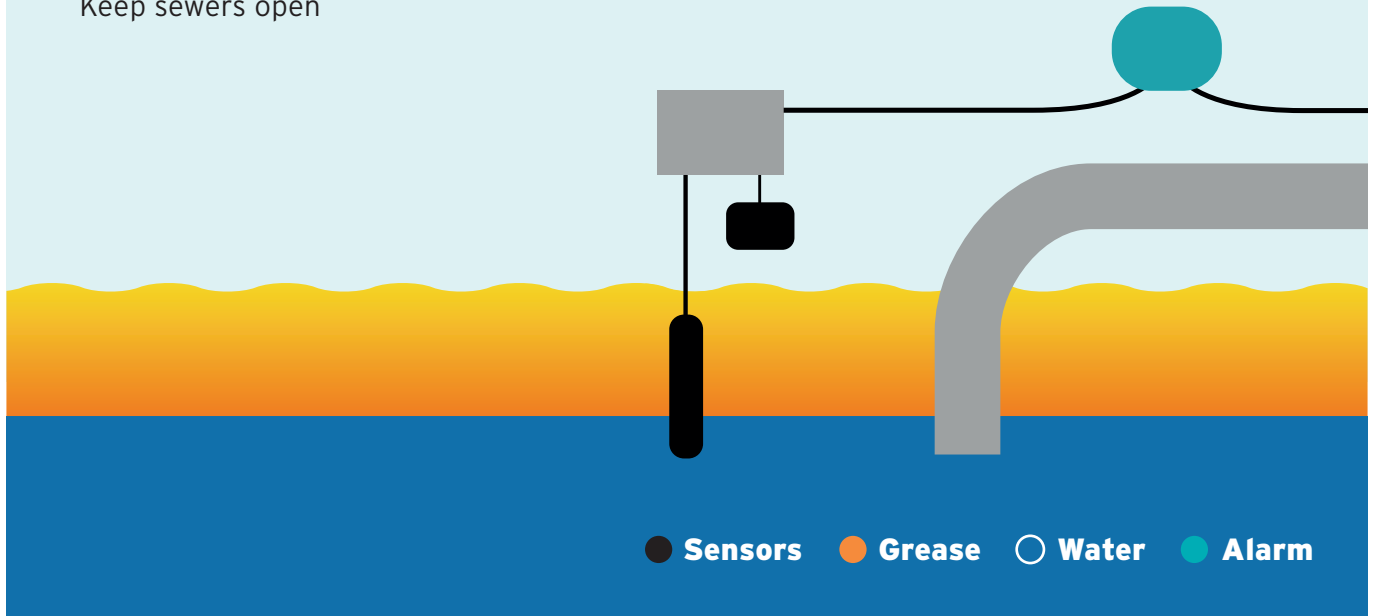


# Grease instructions for restaurants

Keep sewers open



## Waste grease causes blockages in sewer pipes

**Grease ends up** in sewers from many places, such as restaurants, the food industry, bakeries and households. **When a restaurant uses lots of grease, it must be removed from the wastewater using a grease separator.** In the separator, grease is separated from water by solidifying on the surface.

**Waste grease may cause** odours and blockages in the sewer. In the event of a blockage, wastewater may be discharged from the sewer into the interiors of the building, causing water damage. Even the

restaurant's operations may be interrupted. It is important to agree who is responsible for the operation and emptying of the grease separator.

**The party that causes the blockage** is ultimately liable for the damages. In addition to damages to the property, grease that has ended up in the main sewer of a water utility must also be washed. The resulting costs will be paid by the party that causes the blockage.

## Keep sewers open

### Prevent sewer blockages

- Dispose of leftover food as biowaste.
- Collect deep-fryer grease for utilisation.
- Sort waste grease correctly.

### Ensure that wastewater is pretreated in a grease separator at\*

1. grill rooms;
2. production kitchens that prepare more than 50 portions per day; and
3. distribution kitchens that process more than 100 portions per day.

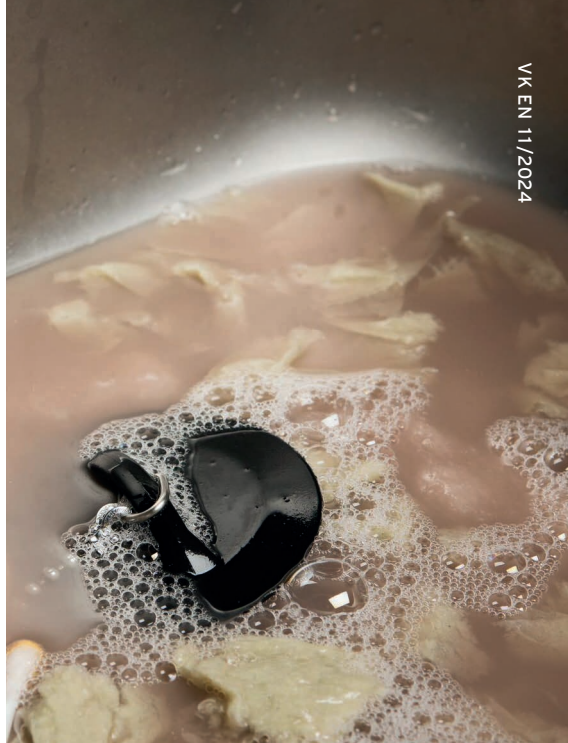
### Agree with the property owner who is responsible for

- the restaurant's grease separator and its correct dimensioning;
- regular servicing and emptying of the grease separator and maintenance of the alarm; and
- monitoring of the grease separator's operation and testing the alarm.

## In the event of a sewer blockage, follow these steps

- Stop using water if the sewer does not drain.
- Small blockages may be cleared with a plunger.
- In the event of larger blockages, contact the maintenance company or a drain cleaning company.

Take care of things in time to keep your sewer working and restaurant running. Ensure that you have up-to-date contact information of the property owner, maintenance company, drain cleaning company, etc.



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### Checklist

- Regularly empty and service the grease separator.
- Regularly clean the grease separator alarm and test its operation.
- Regularly monitor the operation of the grease separator.
- Determine the location of the grease separators and the building's wastewater manholes so that they can be found even in the winter.
- Regularly check the operation of the sewers.
- Determine the need for repairing the sewers by means of video inspections and condition surveys when necessary.

### Further information

\*1047/2017 Decree of the Ministry of the Environment on water and sewerage systems of buildings

Municipal waste management regulations, water utility delivery terms.



HSY

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### Small amounts of grease

#### Do not pour grease down the drain

- Dispose of solid or congealed fats and small amounts of liquid fats absorbed in tissue paper into a biowaste container.
- Dispose of liquid fats in sealed packages in mixed waste containers.
- Wipe the grease from the frying pan with a paper towel, and put it into biowaste.

