

Tips for managing your grease trap and preventing your pipes from blocking.

Keep food out of your sink & grease trap

- Scrape food from plates & bowls into the rubbish.
- This includes gravy, aioli, sauces and flour.
- Install a strainer in your sink.
- NO in-sink garbage disposals / macerators.



Limit the use of caustic cleaning products

- Avoid using strong cleaning agents
 - they emulsify fat and it will not separate.
 - the grease trap will not be effective.



Educate staff

- Food is the enemy of the grease trap – train staff to prevent food entering the sink and the grease trap.

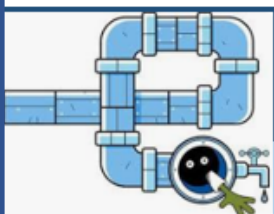
Add maintenance tasks to your Food Control Plan

- Add daily & weekly tasks for under bench units to the Food Control Plan.
- Use signs around the kitchen to remind staff of proper practices.

Contract the clean out

- Contract a qualified service agent – interval between clean outs is 3 – 6 months depending on type of food and food entering the trap.

Prepared by Mactrap – NZ's grease trap specialists.
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FOOD SCRAPS, FATS, OILS AND GREASE
COOL IT. SCRAPE IT. BIN IT

PROTECT YOUR PIPES