

# Best Management Practices

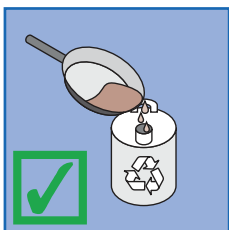
## Stop and think – not down the sink!

Checklist for managing fats, oils and grease (FOGs) in your kitchen

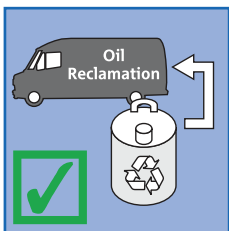
### DOs



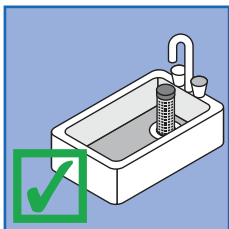
**Do** wipe and scrape plates, pans and utensils before washing (and put the waste into the bin).



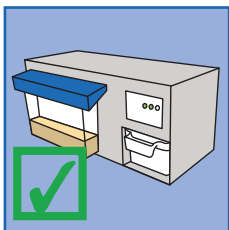
**Do** collect waste oil in a suitable secure container. See our Sentinel Product Range.



**Do** arrange for FOGs to be collected by a licensed waste contractor.



**Do** use strainers in sink plug holes (and empty contents into the bin).



**Do** maintain the GreaseShield regularly.

### DON'Ts



**Do not** dispose of strings, chicken bones, scouring pads, cleaning cloths, vegetable peelings, starch and fats, oils or grease down the sink.



**Do not** pour waste oil, fat or grease down the drain.



**Do not** put food scrapings into the sink (place in the rubbish bin).



**Do not** sweep waste into floor drains (place rubbish in bin).



**Do not** pour boiling hot water down the sink to try to dissolve fat and grease. It does not work!

The above simple guidelines will significantly help to maintain free flowing water both within the drains of the premises and in the sewerage system.

#### ISO Certifications

Quality ISO 9001:2008    Environment ISO 14001:2004    Environment OHSAS 18001:2007



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