

Managing your waste.

What to do with your fats, oils, greases and leftover food.

Best waste management.



Make sure you scrape any leftovers from plates, pans and utensils into the bin before washing them up.



Use strainers in sink plug holes and empty any trapped bits into the bin.



Install, clean and maintain any equipment you use to manage your kitchen's fats, oils and greases.



Collect all leftover oil and fat in an air tight container to prevent bad smells and rodents.



Arrange for your leftover oil to be collected by a licensed waste contractor.

Bad waste management.



Don't scrape your food into the sink, place it in the bin.



Don't sweep food waste into the floor drains, place rubbish in the bin.



Don't put your cooking fats, oils or greases down sinks.



Don't pour cooking fats, oils or greases down floor or outside drains.



Don't pour hot water or bleach down the sink to dissolve blockages, it doesn't work.

