



## Handy tips for preventing pipe blockages and managing grease traps

### ✓ **Correctly dispose of food waste before it gets to your sink or grease trap**

- Remove as much food waste as possible from plates, cutlery, pots and pans before rinsing them. Remember that sauces and condiments count too.
- Don't use an in-sink food disposal unit.
- Install a good sink or drain strainer.



### ✓ **Schedule regular maintenance into your routine**

- Get your grease trap professionally maintained every 3 - 6 months, depending on the type of food entering your trap. Make sure you use a qualified service agent.
- Add daily and weekly maintenance tasks to your Food Control Plan, like regular checks that your grease traps are working correctly.

### ✓ **Educate your staff on proper practices**

- Train staff on how they can properly dispose of food waste and avoid food entering the sink and grease trap.
- Use signs to remind staff of proper practices.

### ✓ **Avoid using caustic cleaning agents**

- Strong cleaning products can emulsify fats and stop them from separating. This means your grease trap won't be as effective.



### **For more information**

Contact our Trade Waste Officer on 06 765 6099 or email  
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