

The harmful effect OF GREASE & OIL in the sewage network



Too much oil or grease in the sewer network kills off the natural microbes which decompose solids entering the waste water treatment works, posing a direct health risk to those making use of the estuary for recreational purposes as E. coli is a dangerous pathogen that causes disease and illness.

All oil and grease should be kept out of the sewer and stormwater systems if we want a healthy estuary.

THE FIRST PRINCIPLE IS GOOD HOUSEKEEPING:



All restaurants, B&Bs, hotels and cafés should have grease traps installed similar to the one above if they are preparing food on the premises. You also need a register of oil that's used and sold back to e.g. Oilkol so that a reconciliation can be done to ensure no illegal disposal.

Restaurants need to recycle as much of the oil as possible. This has a direct financial impact on your business as companies buy it back for cash.

Commercial entities need to limit the amount of oil that enters the network (both stormwater and sewer) by ensuring that those tasked with cleaning are instructed to remove the oil before washing.

Homes can install a simple grease trap like the one below:



image courtesy
of Wikipedia

HOME GREASE TRAP showing grease accumulated on the surface that needs to be removed and outlet pipe for clean water. The bucket is removed, cleaned of all grease and replaced.



image courtesy
of pixels.com

At home, users need to prevent all grease and solids from going 'down the drain'. A simple trap in the plug hole can capture a lot of solids including solidified grease. Just take a paper towel and wipe the grease away and dump the bits of food and the paper towel in the compost. **Remember** natural oils and fats can be composted especially if your compost heap is hot.

A few practical tips for commercial and home grease disposal:

- 1 Educate staff and household members. Knowledge is power!
- 2 Place signage above sinks and dishwashers as reminders.
- 3 Dry-wipe pots & dish-ware prior to washing as it will reduce the amount of material going to the grease traps >>> less frequent cleaning >>> reduce maintenance costs.
- 4 Use water cooler than 60°C in all sinks. Higher temperatures dissolves grease, which will later solidify in the system.
- 5 Recycle cooking oil waste through an established, reputable recycling facility.