

FATS, OILS AND GREASE

Nothing on this list goes down the sink.

NEVER POUR AWAY

- Used frying oil, from the fryer or the pan
- Beef dripping, lard, ghee and any solid fat
- Fat poured off a tray, grill or rotisserie
- Oily water from washing down
- Sauces, dressings, mayonnaise and cream

DO THIS INSTEAD

- Let the oil cool fully. Never move hot oil.
- Pour it into the sealed collection drum, not a bucket or a bin bag.
- Fill to the shoulder, not the brim, so the lid still seals.
- Scrape plates and pans into the food waste bin before washing.
- Use sink strainers, and empty them into food waste.
- Keep the drum on a hard surface away from any drain.

WHY IT MATTERS

Oil down a drain cools, hardens and traps everything else that passes. It blocks your own pipes first, then the sewer. Discharging it is an offence under the Water Industry Act 1991, separately from your waste duty of care. Collected properly it is worth money to you instead.

OUR COLLECTION DAY IS

write it here