

Do the right thing with fats, oils and grease

Information on the disposal of fats, oil and grease.
Help keep Auckland clean and healthy.



What can you do to help prevent overflows? 你能做些什么来帮助防止污水溢出？



Scrape and wipe leftover food and grease from plates and cooking utensils, and dispose of in rubbish bins before washing.

在清洗盘子和厨具前，请把剩余的食物和油脂从盘子和炊具上刮去或者擦去，并将这些剩余的食物和油脂丢弃在垃圾箱中。



Collect used fats and oils in appropriate containers or drums for collection by a recognised oil and fat recycler.

将用过的脂肪和油收集在适当的容器或桶中，由持牌公认的油脂回收商进行收集。

If recycling is not appropriate, excess fats, oils and grease can be collected in newspaper, or similar, and disposed of in rubbish bins.

如果不适合回收，可以在报纸或类似物品中收集过量的脂肪、油和油脂，并将它们丢弃在垃圾箱中。



Dry sweep floors before hosing down.

请先清扫地板再冲洗地板。



Install sink strainers or screens on all drains.

在所有排水沟上安装水槽过滤器或筛网。



Post 'No Fats, Oil and Grease' signs above sinks, drains and dishwashers as a reminder to all staff.

作为对所有工作人员的提醒，将“无脂肪、油和油脂”标志贴在水槽、排水管和洗碗机上方。

Remember: Using hot water and detergent will not prevent blockages; it only moves the grease further down the line.

请记住：使用热水和清洁剂不会阻止堵塞；它只会使油脂在污水管道中进一步向下移动。

Grease removal devices 油脂去除装置

If your premise is likely to convey grease to the wastewater network, you are required to install and maintain an adequately sized grease removal device (commonly referred to as a grease trap).

Key maintenance tips include:

- Understanding where your grease trap is located, and how it operates.
- Maintaining your grease trap to avoid blockages, offensive odours and potential health hazards.
- Ensuring your grease trap is cleaned out regularly by a recognised contractor.

如果您的物业可能在废水处理系统中输送油脂，则需要安装和维护尺寸合适的油脂去除装置（通常称为油脂分离器）。

日常维护注意事项：

- 了解您的油脂分离器的位置及其使用方法。
- 定期维护您的油脂分离器 从而避免管道堵塞生成刺鼻的气味和可能对健康产生的危害。
- 确保您的油脂分离器是经由有资质的承包商定期清理。

You have a role to play in protecting Auckland's environment 您在保护奥克兰环境方面扮演一个重要角色。

Fats, oils and grease are generated by cooking processes such as deep or pan frying, rotisserie cooking and grilling. If these are poured or washed into the drains during cleaning, they will eventually block your pipes and our wastewater system which can lead to sewer overflows. Sewer overflows pose a serious health risk to you and your neighbours and have a negative impact on your business and the environment.

As the manager of a restaurant, café or fast food outlet, you can help control the problem by properly disposing of fats, oil and grease generated on your premises, and training your kitchen staff to do the same. Ensure that your grease trap is cleaned regularly and as often as needed for effective operation.

脂肪，油和油脂通过烹饪过程产生，例如油炸或爆炒，烤肉烹饪和烧烤。如果在清洁过程中将这些水倒入或冲入排水沟，它们最终会堵塞管道和废水系统，从而导致下水道溢流。下水道溢流会给您和您的邻居带来严重的健康风险，并对您的业务和环境产生负面影响。

作为餐厅，咖啡馆或快餐店的经理，您可以通过妥善处理您的场所产生的脂肪，油和油脂来帮助控制污水溢出问题，并培训您的厨房工作人员也这样做。确保定期清洁油脂分离器，并根据需要进行有效操作。

Good housekeeping 良好的清洁管理

Not only will good housekeeping help prevent sewer overflows, it will also result in cost savings by reducing the frequency of grease trap clean outs and expensive plumbing costs to remove blockages.

The Law

- Auckland Council Trade Waste Bylaw 2013
- New Zealand Building Code G13 – Foul Water
- New Zealand Building Code G14 – Industrial Liquid Waste.

良好的家务管理不仅有助于防止下水道污水溢出，还可以通过减少隔油池清理的频率和昂贵的管道维护来消除堵塞，从而节省成本。

相关法律

- 2013年奥克兰市议会贸易废物条例
- 新西兰建筑法规 G13 – 污水
- 新西兰建筑法规 G14 – 工业废液。

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