

Eschewing the Fat



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In the sewers beneath towns and cities across Scotland there is an ever-accumulating sludge of fats, oils and greases (FOGs), that attract rats, emit repugnant smells and causes serious pipe-work and pumping station blockages. Millions of pounds spent on the clearing of sewers blocked by cooking fat could be saved if UK water utilities adopt the bacteria-clearing system developed by **Environmental Biotech** and tested in a recent trial by Anglian Water and the Water Research Centre (WRC).

Aziz Tejpar outlines the benefits of utilising the unique drain-clearing solution...

CHOKED DRAINS and sewers from hotels, restaurants and fast-food businesses pouring large amounts of fat and cooking oil down drains are a major problem for Scotland. When poured down the sink, these FOGs quickly solidify in the sewers and drainage pipes, and begin to accumulate. In smaller pipes they cause drain blockages and sewer flooding, while in larger pipes they exacerbate flow inefficiencies, sewer cleaning costs and leaks.

Making kitchen staff aware of the potential problems, and educating the catering outlets to use better kitchen practices is just the start of the process aimed at reducing blocked sewers. Staff should be taught to scrape plates into bins and to recycle used cooking oil for other purposes, such as bio-diesel, if we are ever to be free of the grease problem. The Environmental Biotech system introduces live bacteria into the drainage network in order to 'consume' the fat and carry it away with the water.

The system clears and maintains FOGs and removes odours, while reducing the rodent population and the risk of overspill pollution. Eventually, the micro-organisms die

and dissolve, eliminating the fat from the system.

The recent national trial, supervised by WRC, monitored the performance of the Environmental Biotech process and other systems at an Anglian Water sewer that serves a popular restaurant area in Chelmsford, Essex. Since the trial began in April 2007, no instances of blocked pipe-work have been recorded.

Anglian Water. 'Making our pumps run correctly lowers our power consumption, while removing the risk of pollution from failed systems protects our water courses, homes and wildlife.'

The Environmental Biotech system is the preferred solution selected by the Asda Supermarket network in the UK, while McDonald's and Whitbread also use Environmental Biotech as their preferred drain-

hygiene system supplier.

With corporate social responsibility becoming a priority for many companies, Environmental Biotech is assisting commercial kitchens to take the necessary precautions to collect and dispose of their FOGs in an environmentally responsible way. It will be up to the catering industry to work with organisations to improve disposal habits in the long-term but, even then, it could still require harsh Government legislation, including higher fines, to change attitudes towards grease-disposal in the catering industry. ●

Visit

www.environmentalbiotech.co.uk
or call 01245 326 430 for more information.



Grease monkeys: Pouring fats and oils down drains is neither clever nor legal.

'The Environmental Biotech solution dealt with site-specific issues as well as FOG discharge in the sewer from other food outlets'

Gary Collins, Anglian Water

'We could save the £5million spent annually on blockages and cut the energy used by our pumps, reducing water consumption used in cleaning,' says Collette Nicholls, of