

Stay Open for Business

Grease build-up is the number one cause of sewage back-ups in restaurants, resulting in immediate restaurant closure. It can also cause your neighbours' basements to flood.

An acceptable Grease Dosing system like the ecobug GDII meets the criteria laid down in the Building Regulations code of practice (Section H) and is mandatory wherever food is cooked, processed or prepared.

The Environmental Officers, your local council and utility provider have powers to enforceable through penalties and fines.

It is prohibited to discharge fats oils and grease (FOG's) over 150 mg/l.

It is costly and time-consuming to return the sewer back to normal after a grease blockage and sewage back-up. The related costs incurred by utilities could be charged back to the restaurant or food service operations.

Additionally, the health inspector will close the restaurant and any restaurants upstream of the blockage until water usage can resume. This could take an entire day.

Keep Grease Out

Restaurants and food service operations account for a high percentage of the grease accumulation in our sewers, and the resulting blockages and back-ups.

Major sources of grease are baking goods, lard, food scraps, cooking oil, shortening, butter, creamy sauces, dairy products (e.g., milkshakes), meat fats, batter and gravy.

Grease Dosing System - ecobug GDII

ecobug® Grease Degradation Dosing System II is a wall mounted unit" (400mm wide x 300mm height x 100mm depth). Designed to sit proudly above the kitchen work surface and in full view for environmental health officer inspection. The GDII is fully compliant with Section H of the building regs 2000, which state that all commercial kitchens producing hot food must have either a mechanical grease trap or a suitable grease dosing system. The GDII unit consists of minimal moving parts and embraces an environmentally efficient Venturi injector pump system which allows accurate drain dosing and management of water pressure. It is a fit and forget as it requires only to have a new refill fitted once a year.

We maintain a record on our database and will provide reminders when service replacement is required. We also provide a compliance certification with each unit installed for inspection purposes.

Proper Grease Disposal Practices

- Place screens over drains
- Wipe grease from dishes and pots using paper towel
- Recycle used oil (for example, through a third-party recycling facility)
- Scrape food scraps and grease into the garbage or composter
- Never pour grease down drains or toilets
- Do not use degreasers, emulsifiers, or hot water to dissolve grease – these approaches may move the FOG further down the pipe, but they do not treat or eliminate the problem
- Never pour grease straight into the garbage dumpster

