

## **Grease Management Plan**

**Applicant:** Tauseef Ahmad

**Business Name:** TWO MEN'S KITCHEN

We are committed to ensuring full compliance with the UK Water Industry Act 1991. The Act states:

*“No person shall throw, empty or turn, or suffer or permit to be thrown or emptied or to pass, into any public sewer, or into any drain or sewer communicating with a public sewer, any matter likely to injure the sewer or drain, to interfere with the free flow of its contents or to affect prejudicially the treatment and disposal of its contents.”*

This legislation is understood to include the prevention of sewer contamination by fat, oil, and grease (FOG), which can have a detrimental impact on drainage systems and wastewater treatment processes.

In line with both our legal obligations and our commitment to operating as a socially responsible business, we have engaged a specialist grease management provider, Grease Guru, to support our compliance efforts. Grease Guru offers a comprehensive grease management service, including expertise in the control and disposal of FOG through the use of grease traps, recovery and dosing units, enzyme solutions, and filtration systems designed for commercial kitchen environments.

We have commissioned Grease Guru to undertake an initial site survey to assess our operations and recommend the most appropriate solution for our premises. This process will involve:

- Identifying all wastewater risk areas within the kitchen
- Assessing the existing drainage infrastructure
- Determining the optimal location for grease management equipment
- Recommending and sizing the appropriate system based on the specific requirements and operational demands of our kitchen

The implementation of these measures will ensure that TWO MAN'S KITCHEN operates in full compliance with current legislation while maintaining high standards of environmental responsibility.