

GREASEPAK BIOCEPTOR

manufactured by **MECHLINE**

LEGISLATIONS & REGULATIONS

BIOLOGICAL DRAIN MAINTENANCE SYSTEMS

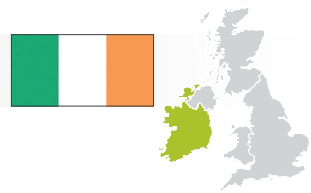
IRELAND



www.greasepak.com
www.mechline-environmental.com

LEGISLATIONS & REGULATIONS

IRELAND



LOCAL GOVERNMENT (WATER POLLUTION) ACT, 1977

It is a criminal offence under section 16 of the Local Government (Water Pollution) Act 1997 to *'discharge or cause or permit the discharge of any trade effluent or other matter (other than domestic sewage or storm water) to a sewer, except under and in accordance with a licence under this section granted by the sanitary authority in which the sewer is vested or by which it is controlled.'*

Original Source: <http://www.irishstatutebook.ie/eli/1977/act/1/section/16/enacted/en/html#sec16>

Irish Water, are responsible for the issuing of effluent discharge licences under the provisions of Section 7 of the Water Services (No.2) Act 2013. [As stated in Enterprise Ireland Best Practice Guide: How to Obtain an Effluent Discharge Licence <https://www.leanbusinessireland.ie/wp-content/uploads/2017/05/Effluent-Licence-March-2015.pdf>]

- ✓ **Mechline** provides general advice for managing FOG in the kitchen in order to prevent it from discharging into the sewerage system, to help operators meet the requirements of Ireland's Local Government (Water Pollution) Act, 1977. This advice is included within instructions supplied with all grease management solutions, and a 'STOP & THINK, NOT DOWN THE SINK' poster also supplied.
- ✓ **BioCeptor's F.I.T** unit intercepts FOG through the design of internal baffles, preventing FOG from discharging into a sewer in accordance with the requirements of the Local Government (Water Pollution) Act, 1977.
- ✓ **GreasePak** prevents the build-up of grease at a particular point in the drainage system and keeps the internal drain line clear. GreasePak can be used in conjunction with grease traps.

IRISH WATER FOG PROGRAMME

Irish Water has taken over responsibility for the FOG Programme, but Dublin City Council continues to manage it on their behalf.

Under the FOG Programme, every food service establishment is required to apply for a licence to discharge trade effluent under Section 16 of the Local Government (Water Pollution) Act 1977. Once a trade effluent licence has been granted, each licensee must comply with the conditions as set out therein. Typically these conditions include: the installation of an appropriately sized grease trap, regular maintenance of the grease trap, the proper disposal of waste oil and a limit on the amount of FOG discharged to sewer to 100mg/l.

Source: <http://www.dublincity.ie/fog>

- ✓ In cases where the conditions of a trade effluent license stipulates the installation of a grease trap, **BioCeptor** is an appropriate sized* solution that is highly efficient at capturing FOG. Mechline's **BioCeptor F.I.T** unit has been independently tested by NSF and meets and exceeds the performance requirements of ASME A112.14.3-2000, with an average efficiency rating of 95.6%.

*With regards to size...

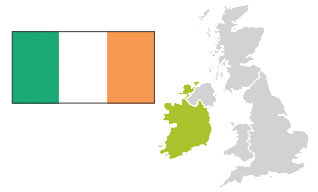
- ✓ The Mechline **BioCeptor F.I.T** unit has been designed to be as compact as possible by using flow control technology, which allows the product to be much smaller than a standard grease trap. PDI/ASME size interceptors based on their 'flow' control measurement, to determine the possible peak flow from kitchen drainage. 'Size' in the traditional sense, i.e. volume, is not relevant – as a 'big' trap won't necessarily be good at stopping FOG.

[With Mechline's **BioCeptor**, FOG retained in the F.I.T unit is broken down through the process of bioremediation, which prolongs the time it takes to reach maximum capacity (and requires emptying). **BioCeptor** is efficient at capturing FOG and then effective at breaking it down which means the FOG cannot reform or solidify, keeping drains clear and free flowing. Sizing rational based on volume capacity fails to consider these variables].

- ✓ **GreasePak** prevents the build-up of grease at a particular point in the drainage system and keeps the internal drain line clear. GreasePak can be used in conjunction with grease traps.

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PUBLIC HEALTH (IRELAND) ACT 1878

If the local authority is satisfied that a nuisance exists or is likely to reoccur, they can serve an abatement notice or prohibition notice or both. This is served onto the person creating the nuisance, or the owner/occupier where the nuisance exists. This describes categories of statutory nuisance “any accumulation or deposit which is a nuisance or injurious to health”.

Original Source: <http://www.legislation.gov.uk/ukpga/Vict/41-42/52/enacted>

Unmaintained grease traps and grease removal units (GRUs) can allow fetid air and malodours into the kitchen area, which can pose a risk to health and safety in contravention of Public Health (Ireland) Act 1878. It's imperative that design and installation of FOG systems do not compromise hygiene & safety in the foodservice operation.

- ✓ **BioCeptor** and **GreasePak** are hygienic solutions that assist catering premises in complying with the Public Health (Ireland) Act 1878.
- ✓ Both **BioCeptor** and **GreasePak** prevent the accumulation or deposit of FOG within the drain or sewer, which would otherwise be deemed a nuisance or injurious to health in line with the Public Health (Ireland) Act 1878.
- ✓ **BioCeptor's** F.I.T unit has been designed for easy cleaning and with hygiene in mind and safely retains and treats FOG in an airtight chamber with sealed lid, in order to prevent a statutory nuisance.
- ✓ **BioCeptor** requires emptying far less often than a traditional standalone grease trap, which lessens the need to open the F.I.T unit and reduces the associated hygiene risks.
- ✓ **GreasePak** is a discreet, self-contained, wall-mounted dosing unit that takes up no floor space and helps facilitate easy cleaning. It reduces the need for unhygienic grease trap cleaning, prevents odours and reduces the chance of attracting vermin, which helps premises prevent a statutory nuisance.

HYGIENE OF FOODSTUFFS (EC) NO. 852/2004

The European Regulation (EC) no.852/2004 set out general hygiene rules that apply to all registered and approved food businesses including structural requirements and the implementation of procedures based on hazard analysis and critical control point (HACCP) principles. The regulation sets out objectives for “good hygiene practices” to protect food safety and consumers.

[As stated in: FOG FORUM. Food Service Industry Fats Oils and Grease; Code of practice]

Original Source: <http://www.legislation.gov.uk/uksi/2013/2996/contents/made>

- ✓ **BioCeptor** and **GreasePak** are hygienic solutions that assist catering premises in complying with Hygiene of Foodstuffs (EC) No. 852/2004.
- ✓ **BioCeptor's** F.I.T unit has been designed for easy cleaning and with hygiene in mind. Its airtight chamber with sealed lid has been designed not to release vapours and foul air into the building, which reduces the risk of infestation. It has easy to remove baffles that facilitate easy cleaning and maintenance and a rounded modern design provides no sharp corners for organic waste to collect. Its size and ease of disconnection make it simple to completely remove from situ to clean floors, walls and surrounding areas – which all help to meet hygiene regulations.
- ✓ **BioCeptor** requires emptying far less often than a traditional standalone grease trap, which lessens the need to open the F.I.T unit and reduces the associated hygiene risks.
- ✓ **GreasePak** is a discreet, self-contained, wall-mounted dosing unit that takes up no floor space and helps facilitate easy cleaning. It reduces the need for unhygienic grease trap cleaning, prevents odours and reduces the chance of attracting vermin, which helps premises maintain good hygiene practice.



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