

GREASEPAK BIOCEPTOR

manufactured by **MECHLINE**

LEGISLATIONS & REGULATIONS

BIOLOGICAL DRAIN MAINTENANCE SYSTEMS

NORTHERN IRELAND



www.greasepak.com

www.mechline-environmental.com

LEGISLATIONS & REGULATIONS

NORTHERN IRELAND



THE WATER AND SEWERAGE SERVICES (NORTHERN IRELAND) ORDER 2006

Section 168, 'Restrictions on use of public sewers', states that 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 [or into a sustainable drainage system] or into any waste water treatment work any matter likely to injure the sewer, drain system or works; interfere with the free flow of its contents; affect prejudicially the treatment and disposal of its contents.

Original Source: <https://www.legislation.gov.uk/nisi/2006/3336/contents>

- ✓ **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 the Water and Sewerage Services (Northern Ireland) Order 2006. This advice is included within instructions supplied with all grease management solutions, and a 'STOP & THINK, NOT DOWN THE SINK' poster also supplied.
- ✓ **GreasePak** and **BioCeptor** prevent FOG from interfering with the free flow of drains and the sewerage system and therefore meet the requirements of section 168 of the Water and Sewerage Services (Northern Ireland) Order 2006.

CLEAN NEIGHBOURHOODS AND ENVIRONMENT ACT (NORTHERN-IRELAND) 2011

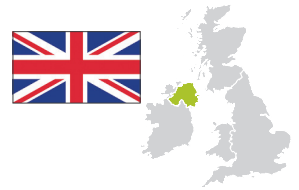
Part 7 of the Clean Neighbourhoods and Environment Act (NI) 2011 describes categories of nuisance and includes any accumulation or deposit and any watercourse or drain which is prejudicial to health or a nuisance. If the local Council is satisfied that a statutory nuisance exists or is likely to occur or recur, it must serve an abatement notice. This notice may be served on the person responsible for the nuisance or, in certain circumstances, on the owner/occupier of the premises. Failure to comply may result in prosecution and the issue of a court fine including a daily fine for each day the offence continues. The Council has powers to carry out works in default and recover their costs.

[As stated in: Northern Ireland. Disposal of Fats, Oils, Grease and Food Waste: Best Management Practice for Catering Outlets. 2016. Water UK]

Original Source: <https://www.legislation.gov.uk/nia/2011/23/introduction?view=extent>

- ✓ Both **GreasePak** and **BioCeptor** prevent the accumulation or deposit of FOG within the drain or sewer, which would otherwise be the source of a nuisance.
- ✓ **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 any accumulation which is prejudicial to health or a nuisance.
- ✓ **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 prevent any accumulation which is prejudicial to health or a nuisance.

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POLLUTION CONTROL AND LOCAL GOVERNMENT (NORTHERN IRELAND) ORDER 1978

Article 65 of the Pollution Control and Local Government (Northern Ireland) Order 1978 contains provision for defective premises. These provisions are applicable where it appears to the local authority that premises are in such a state as to be prejudicial to health or a nuisance and where there would be unreasonable delay if the provisions of the Public Health (Ireland) Act 1878 were to be used. The provisions allow the local authority to abate the nuisance and recharge their costs.

[As stated in: Northern Ireland. Disposal of Fats, Oils, Grease and Food Waste: Best Management Practice for Catering Outlets. 2016. Water UK]

Original Source: <http://www.legislation.gov.uk/nisi/1978/1049/article/65>

- ✓ As a standalone system, **GreasePak** can be used to prevent grease build up at a particular point in a drainage system, or in a drain line, and removes the need to empty/manage hazardous 'trapped' grease– which can cause pollution of the environment or harm to human health.
- ✓ **BioCeptor's** dosing component, **GreasePak**, permanently degrades captured FOG into smaller, simpler molecules, which cannot reform, and reduces the frequency of cleaning/emptying needed, which lessens the need to open the F.I.T unit and reduces the risk of pollution to the environment or harm to human health, in keeping with Pollution Control and Local Government (Northern Ireland) Order 1978.
- ✓ **BioCeptor's** F.I.T unit is an airtight chamber with sealed lid and comes with easy to remove baffles to facilitate easy cleaning and maintenance, to ensure that controlled waste is kept in a secure way, least likely to cause pollution to the environment or harm human health, as stipulated in the Pollution Control and Local Government (Northern Ireland) Order 1978.

FOOD HYGIENE REGULATIONS (NORTHERN IRELAND) 2006

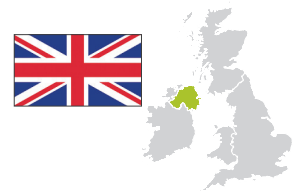
Local authorities are authorised to inspect premises under the Food Hygiene Regulations (Northern Ireland) 2006. Problems arising from the effect of fat, oil and grease on drains, resulting in a failure to comply with the Food Hygiene Regulations, could result in prosecution or an emergency prohibition order preventing trading from the premises

[As stated in: Northern Ireland. Disposal of Fats, Oils, Grease and Food Waste: Best Management Practice for Catering Outlets. 2016. Water UK]

Original Source: <http://www.legislation.gov.uk/nisr/2006/3/contents/made>

- ✓ **BioCeptor** and **GreasePak** are hygienic solutions that assist catering premises in complying with Food Hygiene Regulations (Northern Ireland) 2006.
- ✓ **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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WASTE AND CONTAMINATED LAND (NORTHERN IRELAND) ORDER 1997

The legislation refers to disposal of waste and governs the disposal of fats, oils and grease which are to be collected in a suitable container and disposed of by a licensed waster contractor.

[As stated in: Northern Ireland. Disposal of Fats, Oils, Grease and Food Waste: Best Management Practice for Catering Outlets. 2016. Water UK]

Original Source: <http://www.legislation.gov.uk/nisi/1997/2778/contents/made>

- ✓ **GreasePak and BioCeptor** instructions include general advice that waste cooking oil should be collected in a suitable secure container and arranged to be collected by a licensed contractor, to help ensure that all waste is managed correctly from the place where it is produced to the point of final disposal as stipulated in the Waste and Contaminated Land (Northern Ireland) Order 1997.
- ✓ **BioCeptor** requires emptying far less often than a traditional standalone grease trap and the services of licensed FOG waste contractors are required far less often. For when these are needed, Mechline provide a list of suggested qualified service providers with every purchase of BioCeptor to assist operators in ensuring that the transfer of waste is secure and authorised, as stipulated in the Waste and Contaminated Land (Northern Ireland) Order 1997.
- ✓ **GreasePak** as a standalone system prevents grease build up at a particular point in a drainage system, or in a drain line, and removes the need to empty/manage hazardous 'trapped' grease, which in turn reduces the requirement for licensed waste contractors.

THE BUILDING REGULATIONS (NORTHERN IRELAND) 2012

23. Fitness of materials and workmanship

In any relevant work the materials used shall be of a suitable nature and quality in relation to the purposes for and the conditions in which they are used; be adequately mixed and prepared; be applied, used or fixed so as adequately to perform the functions for which they are designed; and not continue to emit any harmful substance longer than is reasonable in the circumstances; and the standards of materials and workmanship need be no more than are necessary to secure the health, safety, welfare and convenience of persons in or about the building; and further the conservation of fuel and power.

79. Drainage systems

Every building shall be provided with such sanitary pipework, underground foul drainage and rainwater drainage as may be necessary for the hygienic and adequate disposal of foul water and rainwater from that building.

81. Underground foul drainage

Underground foul drainage shall consist of pipes and fittings of such size, layout, construction and water tightness; and with sufficient ventilation, to ensure the hygienic conveyance of foul water to a sewer, cesspool, septic tank or similar structure; and have such means of access as is necessary to facilitate the clearance of blockages.

Original Source: <http://www.legislation.gov.uk/nisr/2012/192/contents/made>

Often, grease traps offer a false sense of security that the problem of grease has been effectively dealt with. They are not necessarily a satisfactory provision for the drainage of the building, especially when not maintained.

- ✓ **BioCeptor and GreasePak** help the hygienic and adequate disposal of foul water, as is required by the Northern Ireland, Building Regulations 2012.
- ✓ **GreasePak** has been approved by the British Board of Agrément as having 'a positive environmental impact by reducing the discharge of fats, oils and grease into the sewer system' and 'will not impair the flow characteristics of an existing drainage system and over a period of time should improve them.' Thus, it adequately performs the functions for which it is designed and secures the health, safety, welfare and convenience of persons in or about the building, as required by the Northern Ireland, Building Regulations 2012.
- ✓ **BioCeptor** utilises **GreasePak's** proven biological treatment solution in conjunction with a new FOG, Intercept and Treatment (F.I.T) unit. The design of the unit has been based on Internationally accepted standards of Flow Control to deal with accepted norms of drain discharge. It safely retains and treats FOG in an airtight chamber with sealed lid and reduces the need for unhygienic grease trap cleaning in order to prevent emission of any harmful substance.

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THE BRITISH STANDARD – BS EN 12056-1:2000 - DRAINAGE SYSTEMS INSIDE BUILDINGS

This European Standard states that drainage systems shall be designed and installed so that health and safety of the users and occupiers of the building is not affected, by amongst other things, the penetration of toxic or noxious odours into the building; that waste water systems shall be designed and installed so that there is protection against escape of odours; and that Drainage systems shall be water and gas tight against the operational pressures. Pipework systems installed inside buildings shall not release vapours and foul air into the building.

Original Source: BS EN 12056-1:2000, *Gravity drainage systems inside buildings – Part 2: Sanitary pipework, layout and calculation.*

Unmaintained grease traps and grease removal units (GRUs) can allow fetid air and malodours into the kitchen area, in contravention of British Standards on drainage within a building. It's imperative that FOG systems used do not compromise hygiene & safety in the foodservice operation.

- ✓ **BioCeptor** and **GreasePak** are hygienic solutions that assist catering premises in complying with *The British Standard – BS EN 12056-1:2000 - Drainage Systems Inside Buildings.*
- ✓ **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.
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MECHLINE DEVELOPMENTS LIMITED | T: +44 (0)1908 261511 | E: info@mechline.com | www.mechline.com