

# Pollution Advice for Fast Food Outlets

## Odour/Nuisance Control

The Environmental Protection Team periodically receives complaints of cooking odours and noise from extractor fans in food premises. To prevent this occurring, food business should provide the Environmental Protection team with the following information at the planning stage;

- Full details of the proposed extraction and odour abatement system to be installed. This should include details on the specification and location of all fans, plant and flues. To ensure dispersion and dilution of odours, the flue should not terminate less than 1m above eaves height of the building to which it is attached, and discharge vertically upwards. It is also recommended that the minimum efflux velocity should be 8ms. Flues should also be located away from windows and vents on neighbouring buildings.
- Any extraction equipment installed in pursuance of the above guidance should be regularly maintained in accordance with the manufacturer's recommendations. In the event of a failure in the extraction/odour abatement system, the cooking process should cease until it has been fully repaired.
- In addition to information on odour abatement, details should be provided on predicted noise levels from the extraction system (fan and air movement, through and leaving the ducting). Flues should be well insulated and sited to minimise the effects of vibration transmission and noise to any adjacent building. It may be necessary to install anti vibration mounts, flexible couplings, silencers etc. Full details should be provided where appropriate to show how any potential noise nuisance will be prevented.

**Further Guidance is available in the following DEFRA document available on line; Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems**

## Drainage

Food premises also have the potential to increase the quantity of fats being disposed of in to the foul drainage system. This can result in blockages due to a build up of fats in the sewer. We would therefore advise that full details be provided outlining the proposed grease traps to be installed on site, in order to minimise the risk of blockages.

Failure to install grease traps is liable to lead to the sewer being blocked. If the blockage is in a public sewer and the cause is from a restaurant, takeaway or business, then you may be liable for the cost of clearance, and also for prosecution under the Water Industry Act 1991.

### **What can be done to prevent blockages?**

- Install grease traps
- Fit baskets on floor drains
- Put waste food into a dustbin
- Collect oil and grease, store it and have it collected by a Licensed waste contractor

### **Maintaining Grease Traps**

Grease traps must be properly maintained to avoid fat blocking the trap or escaping into the drains.

Traps are maintained by simply emptying the container that catches the fat as soon as it is full.

Traps will need emptying at different times depending on the size and amount of fat and grease that goes into them, it is recommended that they should be checked every week.

### **Pest Control**

It is essential that all food business pay particular attention to pest control in order to prevent the spread of disease and food poisoning.

### **The Spread of disease and food poisoning.**

Many pests can spread diseases that are harmful to human health.

- Rodents carry a micro-organism that causes Leptospirosis. The micro-organism can survive in the rat without causing any illness. However if passed onto humans, either by direct contact or through contact with surfaces or water, which has been contaminated with rat's urine, the potentially fatal form of Leptospirosis, called Weil's Disease results.
- Flies and cockroaches in particular spread diseases. Their free movement from dirty to clean areas enables them to carry infections on their bodies and mouthparts.
- Rodents, insects and birds can contaminate food, equipment and working surfaces with excreta, hairs or body parts.

### **Damage to Property**

Direct damage to buildings can result due to gnawing activity of rodents. Rats and mice can cause fires by gnawing through electrical cables and flooding by gnawing through pipes.

## Indirect Damage

The reputation of a business can be severely damaged by the presence of a pest infestation. Adverse publicity following prosecutions and fines for pest-infested premises can destroy a businesses reputation and affect consumer confidence.

## How to reduce the risk from Pests

- Consider taking out an annual Pest Control contract. There are many pest control companies in the Yellow Pages, and the Councils Pest Control Section can also provide you with a competitive quote by calling **01454 868001**.
- Carry out pest proofing to the building to prevent rodents and insects entering the building.
- Install an insectocutor and ensure the UV tubes are replaced every 6 months.
- Store food in suitable lidded containers.
- Ensure all waste especially food waste is disposed of promptly in suitable and sufficient lidded bins.
- Ensure litter and food waste dropped by customers in the vicinity of the premises is cleaned up daily so as not to attract rats and mice.
- Keep all floors and food surfaces clean and free of food debris.

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