



# COVID-19

## Tips for Food Service Establishments

If your business has been affected by COVID-19, we want to support you during this difficult time.

You'll want to reopen as soon as possible, so we've prepared some tips to help you avoid setbacks and return to business smoothly.

### **Closed in a hurry?**

The restrictions came in at short notice. If you closed in a hurry, you may not have cleaned your kitchen – and the length of the closure means it's been unused for a while.

This could cause drains to block, equipment to jam or hazardous bacteria (like legionella) to spread. We've prepared some tips to help protect your business, your equipment, and your customers.

## During your closure

- **Clean your equipment**

If your grease management equipment isn't cleaned properly before closure, hazardous bacteria could develop and odours could attract pests. Call your installer or provider to drain it, remove solid waste and perform a full clean.

- **Maintain your equipment**

Equipment that wasn't cleaned properly before closure will need maintaining to prevent problems when it is used again. Switch off the electricity supply and run water through it for 4 minutes every other day.

- **Don't make a stink**

Fat traps left unused could become smelly and waste inside could harden. Avoid this by having them cleaned.

- **Make the most of the downtime**

Over time, waste from your kitchen can block drains and cause flooding. Blocking a sewer is a crime. If you don't have grease management equipment installed, you could do so while you are closed and to help protect your business from blocked drains and your community.

## When you re-open

- **Clean your equipment**

Before restarting your grease management equipment re-clean it (or have it fully cleaned if not done during closure) according to manufacturers or installers instructions.

- **Protect your drains**

Kitchen drains could have dried up, allowing waste to stick to the pipes and causing blockages. Flush your drains with water and check your sink gullies for blockages that could have formed. And remember, don't dispose of any fats, oil and grease down sinks or drains.

- **Avoid overload**

When food outlets reopen the sudden increase in flow could lead to blockages in the sewer. You can help by using sink strainers and training staff to avoid putting any kitchen and food waste down the drain.

- **Check your toilets**

Flush your customer and staff toilets several times to check that they are still flowing. And remember, only flush the 3Ps – pee, poo and (toilet) paper.

### **If you have any questions or need further advice contact us at:**

Email: [help@scottishwater.co.uk](mailto:help@scottishwater.co.uk)

Tel: 0800 0778778