

KITCHEN DRAINAGE SYSTEM

We have created this bulletin due to our continuous floor drainage block in many locations, and mostly the reason is lack of knowledge and supervision on manage our drainage system properly.

Proper kitchen drainage is critical to maintain a hygienic workspace, avoid costly repairs, and support environmental sustainability. This bulletin provides detailed guidance on maintaining your kitchen drainage system.

Understanding Your Kitchen Drainage System



- The kitchen drainage system includes:
- **Sink Drain:** Directs wastewater into the sewage plumbing system.
- **Grease Trap:** Captures grease, fats, and oils to prevent pipe blockages.
- **Pipes:** Transport wastewater to the sewage system.
- **Strainer/Drain Cover:** Prevents debris from entering the pipes till a certain limit depending on the strainer gaps size.

Do's for Maintaining Your Kitchen Drainage System



✔ **Dispose of Food Waste Separately:** Use garbage bins for food scraps and peels as a first step before washing dishes/pots and even the floor. Throwing food waste in the bin is the primary and most essential step to prevent blocked pipes.

- Pic1: Hand scrap of food waste inside the garbage bin



✔ **Use additional sink or floor Strainer:** Prevent food particles, utensils, or other objects from entering the drain especially when washing fresh vegetables and draining cooked rice.

- Pic2. Additional strainer that can be used on top of sink or floor strainer to prevent all food waste sizes.

- ✔ **Regular Cleaning of Grease Traps:** Clean/suck the grease trap weekly (or as agreed with the client and scheduled PPM) to prevent buildup. Ensure its properly installed and functional.
- ✔ **Flush with Hot Water:** After washing dishes or cleaning the kitchen floor, flush the sink with hot water to help dissolve minor grease deposits.
- ✔ **Use Biodegradable Enzyme Cleaners:** Pour enzyme-based solutions monthly to break down organic waste in the pipes. Keep COSHH and SDS and take approval from the client if required.
- ✔ **Inspect Pipes for Leaks:** Regularly check for leaks or signs of wear in pipes, connections, and grease traps.
- ✔ **Train Kitchen Staff:** Educate staff on proper disposal practices and the risks of improper use.

Don'ts for Kitchen Drainage



Pic3: Butcher did not throw meat fats inside the garbage bin.

⊘ **Never Pour Grease, Oil, or Fat:** These can solidify and cause blockages. Allow grease to cool and dispose of it in the special oil container that is labelled properly.



Pic4: The fat went inside the drainage which led to blocked pipes, bad smell, and many hours of maintenance which disturbed the kitchen operation.

⊘ **Do Not Use Harsh Chemical Cleaners Frequently:** Overuse of chemical cleaners can corrode pipes and harm the environment.

⊘ **Don't Overload the Garbage Disposal:** Fill it to 75% maximum or until you feel the weight is still acceptable to not tear the plastic bag, and always use trolleys instead of carrying the garbage manually.

Environmental Impact



- Improper drainage practices can contribute to:
- **Water Pollution:** Grease, chemicals, and waste can harm/pollute local water channels.
- **Increased Maintenance Costs:** Blocked pipes may lead to expensive repairs and replacements. Adopt eco-friendly practices as mentioned in this bulletin minimizes environmental harm and reduce operational costs.