

 West Lothian Council	Environmental Health		SUBJECT: FOOD GRADE LUBRICANTS
	✓	Food Safety/Food Hygiene	NUMBER: FH25
Reviewed: 29/06/15		Health & Safety	
		Public Health	KEYWORDS: FOOD LUBRICANTS
STATUS: TRADE ADVICE Data label: Public		Pollution Control	
		Pest Control/Dog Warden	

Information Sheet FH25

Food Grade Lubricants

Some pieces of catering machinery, such as chippers, need regular lubrication to reduce wear and corrosion. This often needs to be done after washing the machine.

Ordinary lubricants, such as oils and greases, may be poisonous and so are not suitable for use on food machines, especially where it may come into contact with the food. Using the wrong type of lubricant can lead to illness for your customers.

On food machinery you must use food grade lubricants. These are labelled as complying with **NSF H1**. This is the international standard for lubricants, which are suitable for use in and around food processing areas where they may come into contact with food.

Machinery manufacturers will often say which lubricants should be used with their machines, so look in the operating manual, or contact the maker or supplier for advice.

Supplier information is available online.

Further help

Remember it is your responsibility to ensure that the food served to your customers is safe. If you would like help, or need any further advice, then please contact us on 01506 280000 or environmentalhealth@westlothian.gov.uk

A wide range of Information Sheets are available to help businesses to understand and comply with the law. They cover topics such as cooked meats, defrosting, temperature control, cleaning materials, pest control, and others.