

 West Lothian Council	Environmental Health		SUBJECT: Waste Oil
	✓	Food Safety/Food Hygiene	NUMBER: FH27
Reviewed: 29/06/15	Health & Safety		
	Public Health		KEYWORDS: Waste Oil
STATUS: TRADE ADVICE Data label: Public	Pollution Control		
	Pest Control/Dog Warden		

Information Sheet FH27 Waste Oil and Fat

Waste Fats, Oil and Grease. (F.O.G.)

Many food businesses use cooking oil as part of the cooking process. It can also be produced because of cooking.

Waste oil cannot be poured down the drain as it blocks them and is illegal. It should not be put out with other refuse for disposal to a landfill (rubbish tip) as it causes pollution problems there.

Specialist Contractors

There are several specialist companies who collect waste oil for re-processing, their contact details being available either online, through trade press or yellow pages.

Other Waste Contractors

You can use other waste contractors. If you do, you should make sure that:

- They are registered as Waste Carriers with SEPA (Scottish Environment Protection Agency). The contractor should be able to provide written proof of this;
- The waste oil will not be going to a landfill site (rubbish tip); and
- The contractor always leaves you with a Waste Transfer Note when they collect from you.

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