

工商業污水化學需氧量普查 (2023-24) (餐館業)

Trade Effluent Chemical Oxygen Demand Survey (2023-24) (Restaurants)

有關處理廚房廢水的良好作業建議

Recommended Good Practices for Treating Kitchen Wastewater



廢物處理 Waste Handling

- 食物殘渣不要倒入去水渠
Do not pour food residue into drains
- 在懸掛燒臘食品下裝設盛載油滴的底盤
Place oil drip tray under the hanging siu mei and Chinese preserved meat
- 廢油要儲起回收
Store greasy waste for recycling

洗滌環境及工序

Cleansing Environment and Procedure

- 在鋅盆下安裝合適隔油池
Install a suitable under-sink grease trap
- 在鋅盆範圍及排水口安裝濾隔/濾網/濾盒
Install basket strainer/net filter/box filter near sinks and at the surface water drains
- 洗碗前抹走剩餘的油脂及食物殘渣，避免倒入鋅盆
Scrape dirty dishes before washing and avoid pouring remaining greasy waste and food residue into the sink
- 洗地前在地面排水渠口裝設隔篩或濾隔，避免食物渣滓進入污水渠
Install sieves or basket strainer at surface water drain outfalls before washing the floor to prevent food residue from entering sewers

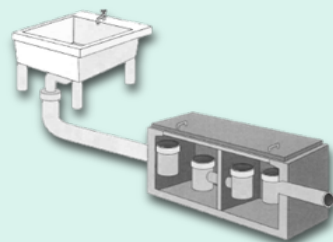


筲箕用
For Basket



水桶用
For Bucket

過濾網使用參考影片
Reference Video for Using Net Filter



設備維護

Equipment Maintenance



處理油脂
食肆須知
How should
Restaurants Handle
Greasy Waste?

- 勤常使用及更換濾隔/濾網/濾盒
Use & replace basket strainer/net filter/box filter frequently
- 定期檢查及清理隔油設備和排水渠隔篩
Inspect and cleanse grease trap and sieves at surface water drains regularly
- 將廢油交給合資格的收集商回收
Arrange eligible greasy waste collectors for recycling



更多有關環境保護署 - 環保食肆的資料可參閱以下網頁或QR code
For more information about Environmental Protection Department –
Green Restaurants, please refer to the following webpage or QR code

https://www.epd.gov.hk/epd/tc_chi/greenrestaurant/

