

COMMERCIAL SERVICES

Glancy Enviro for Hospitality & HoReCa

① Visit glancyenviro.ie/sectors/hospitality/

Drainage & Environmental Services for Hospitality & HoReCa

In the hospitality industry, seamless operations are crucial. Disruptions, especially those related to drainage, can impact guest experience and your bottom line. Glancy Enviro provides expert drainage and environmental solutions, allowing you to focus on delivering exceptional service.

Key Services for Hospitality

- Drain Cleaning & Unblocking
- Grease Trap Maintenance & Cleaning
- CCTV Drain Surveys & Inspections
- Drain Repair & Maintenance
- Pump Maintenance
- Pest Control & Integrated Pest Management
- Planned Preventative Maintenance (PPM) Programs

Benefits for Your Business

- **Reduced Downtime:** Keep your facilities operating smoothly.
- **Enhanced Guest Experience:** Maintain a clean and welcoming environment.
- **Cost Savings:** Preventative maintenance minimises expensive emergency repairs.
- **Focus on Core Business:** Leave drainage worries to the experts.
- **Regulatory Compliance:** Peace of mind knowing you meet all health, safety, and environmental standards.

The Glancy Enviro Advantage

1. 24/7 Rapid Response reaching 85% of Irish commercial properties within 1 hour.
2. Hospitality Specialists understanding the unique needs of hospitality and HoReCa channels.
3. Comprehensive Solutions from drain unblocking, grease trap maintenance to pest control.
4. Full Compliance with health & safety regulations and FOG (Fats, Oils, Greases) guidelines.
5. Planned Preventative Maintenance (PPM) programs available to avoid costly emergencies.
6. Award-Winning Service: Recognised for first-class customer service.

Why Glancy Enviro for Hospitality & HoReCa?



- ✓ 24/7/365 callouts
- ✓ Emergency & routine services
- ✓ Experienced Fully-trained Team
- ✓ FOG Compliance Assurance
- ✓ Reactive and planned maintenance work
- ✓ Expertise in Irish Water Licensing Requirements
- ✓ Consistent high-standard service

Accreditations:



Glancy Enviro has been a lifesaver for our hotel! We had a major drainage issue in the kitchen just before a wedding reception, and their team responded within 37 minutes.

We now have them on a regular maintenance contract, and it's given us peace of mind knowing our facilities are always running smoothly. Highly recommend"

Emily O. | Dalata Hotel Group

Trusted by::



① Turn page for an updated FOG guide

GUIDES

Your guide to (FOG) Fats, Oils and Grease

① Visit glancyenviro.ie/category/guides/

Contact us for your free quote or assessment.

FREE grease trap
sizing calculator...
avoid fines
comply with FOG!!



What is FOG?

Fats, Oils and Grease (FOG) refers to the semi-solid and fatty waste material generated mainly from food preparation and cooking processes carried out by Food Service Establishments (FSEs). **FOG can enter the wastewater system when it's poured down the sink or drain and can cause blockages in drains and sewers when it cools and solidifies.**






FOG Dos and Don'ts

FOG stands for Fats, Oils, and Grease—stuff you're probably familiar with if you've ever cooked a meal. It's generated whenever you cook or prep food, especially with methods like frying or roasting. Think about sizzling bacon in a pan or frying chicken in a vat of oil—the fats from the meat and the oils you use don't just disappear.

FOG Dos:

-  **Do** wipe and scrape plates, pans and utensils into a suitable bin before washing
-  **Do** collect all used cooking oil into a suitable container and arrange for its collection by an appropriately authorised collector
-  **Do** use strainers in sink plug holes, then empty into a suitable bin
-  **Do** clean equipment in dedicated wash-up sinks
-  **Do** mop up grease spills with kitchen towel and put them in an appropriate bin
-  **Do** make sure your grease trapping equipment is properly maintained by kitchen staff/authorised contractors and maintenance details are recorded

FOG Don'ts:

-  **Don't** put fats, oils or grease down the sink
-  **Don't** put food scrapings into the sink
-  **Don't** pour fats, oils or grease down the floor drain
-  **Don't** pour harmful chemicals down the sink or drain to try and dissolve fats, oils or grease
-  **Don't** clean equipment in sinks designated for food preparation
-  **Don't** sweep kitchen waste into floor drains