

## Keep chicken fat/waste oil inside, or in secondary containment

Most stores use a drum or IBC (1,000l bulk container) to collect chicken fat for recycling.

If these containers are stored outside, or do not have secondary containment, there are significant risks that the fat may spill or leak and enter the site's stormwater drains.

Keep containers of chicken fat inside the warehouse, or in a utility cupboard. If you want to store them outside, consider a double-skinned container, or place on top of a pallet bund if under cover.

Chicken fat containers can end up messy, covered in spills if staff aren't careful when emptying fat into them. Provide constant reminders about good handling practices to staff.



Details on what should be in secondary containment can be found in this factsheet: [aucklandcouncil.govt.nz/abovegroundstorage](https://aucklandcouncil.govt.nz/abovegroundstorage)

## Keep liquids out of rubbish bins

Large rubbish bins usually have holes in the bottom of them. This means any small items, or liquids, will leak out.

Remind all staff that no liquids should be placed in the bins. Consider prominent signage about this next to the bins. Warehouse supervisors should monitor bins for leaks.

An easy alternative is to request a sealed bin from your waste provider.

## Keep that bin area clean and tidy!

Litter is the biggest pollution source from supermarket operations.

Rubbish or recycling from bins and the unpacking of products can result in lots of loose materials such as plastic shrink wrap and cardboard.

Loose material can be blown or washed offsite or into onsite stormwater drains, causing pollution in nearby waterways.

Implement regular maintenance and cleaning routines. Train staff to clean up when they see litter.



## Have a litter trap device in all stormwater catchpits in the services area

It is strongly recommended that all drains in service areas are fitted with a catchpit filter.

These provide a backstop to prevent litter entering waterways and causing pollution. These need to be robust and specially designed so they don't cause flooding.

Have a formal maintenance schedule to ensure catchpit filters are well maintained and emptied regularly.



# SUPERMARKETS AND POLLUTION

## Best practice guidance.

Find out more: phone **09 301 0101**  
or visit [aucklandcouncil.govt.nz](https://aucklandcouncil.govt.nz)



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# Here are some basic must-haves for supermarkets to meet Auckland Council rules and help prevent pollution of waterways.

## Have a simple spill plan

This is a step-by-step plan of what your staff need to do in the event of an accidental spill.

Details on what should be in a spill plan can be found in this factsheet

[aucklandcouncil.govt.nz/spillresponse](http://aucklandcouncil.govt.nz/spillresponse)

## Have the right spill response equipment

This should be tailored to the level of risk on your site. If you have larger volume containers of liquids, such as IBCs (1,000l bulk containers) or 200l drums (for chicken fat for example), you should have a good spill kit with enough equipment to control a large spill.

A spill kit can be purchased from most safety equipment suppliers or can be made by your business.

They will typically contain PPE, absorbent booms and pads, brush and pan, and absorbent material.

