



SURAT KHABAR	:	THE STAR (STARMETRO)			
TARIKH	:	18/10/2019	MUKA SURAT	:	4
JABATAN	:	JPS			
KLASIFIKASI	:	PERHATIAN			

Fix grease traps, eateries told

MPK: Those who allow fats and oil to flow unchecked into drains are polluting Sg Aur

By EDWARD RAJENDRA
edward@thestar.com.my

GREASE washed from restaurant kitchens in Taman Desawan, Bandar Bukit Tinggi and Bandar Botanic, in Klang is being channelled into drains that flow into Sungai Aur, and Klang Municipal Council (MPK) is taking steps to curb such pollution.

MPK Health and Environment Department director Azmi Muji said the three commercial areas bordered Sungai Aur and it was a challenge to ensure all eateries instal grease traps to curb fats, grease and oil from getting into the drains that lead to the river.

"Operators of food outlets at times fail to maintain their grease traps, causing the dirt to overflow into the drains, while some restaurants did not instal grease traps," he said. He added that grease washed from restaurant pans and dirty dishes was creating a mess in the drains.

"Over time the oily gunk builds up along the walls of the drain, making it difficult to desilt. Part of the oily dirt also empties into Sungai Aur, polluting the river. It was evident as the water in the rivers would turn black," he said.

Azmi said the council was working hard to ensure the drains in the commercial areas in Taman Desawan, Bandar Bukit Tinggi and Bandar Botanic were clean but "the eateries were not cooperating".

"Workers cleaning the drains have complained to us that the mixture of fats, grease and oily dirt flows into the drains and empties out into Sungai Aur at various points.

"One area we are particularly concerned about is the polluted water that flows into two underground drain pipes that go past Lengkok Rebung, Jalan Rebung 12 in Armbang Botanic and empties out at Sungai Aur closer to Persiaran Mahogani," he said.

Azmi, who carried out a spot check at some restaurants in Jalan Mahogani 1 and 5, in Bandar Botanic, said the operators were advised to get the grease traps in working order and reminded that no makeshift washing sinks were permitted in the back lanes. A well-maintained grease trap would capture fats and food solids washed down the sink when preparing food and cleaning.

"Our Health Department Food Safety and Quality Division will conduct a thorough inspection at the two rows of restaurants along Jalan Mahogani 1 and 5, soon. Once that is completed, the inspection team will head to Bandar Bukit Tinggi," he said. He added that grease traps were needed to prevent kitchen wastes, oils and grease from causing environmental pollution of the waterways.

Filth entering the drains was mainly from the by-products of cooking such as food scraps, meat fats, cooking oil and gravies. Other than grease and filth entering the drains, Azmi said plastic waste also polluted the river.

"We need some kind of rubbish traps at the drain pipes before the waste empties out into Sungai Aur."

"MPK needs similar sieves that are fitted in Armbang Botanic to trap the plastic bottles that are irresponsibly dumped into the drains," he added.



Azmi (right) warning a restaurant employee in Bandar Botanic, Klang to regularly maintain the grease trap. — Photos: AZLINA ABDULLAH/The Star



MPK's Health and Environment Department conducted a spot check on restaurants in Bandar Botanic that were using back lanes as a makeshift washing area.