

 <b>West Lothian Council</b>	<b>Environmental Health</b>		<b>SUBJECT:</b> FOOD GRADE LUBRICANTS
	4	Food Safety/Food Hygiene	<b>NUMBER:</b> FH27
<b>Reviewed:</b> 25/12/2007		Health & Safety	<b>KEYWORDS:</b> FOOD LUBRICANTS
		Public Health	
<b>STATUS:</b> TRADE ADVICE		Pollution Control	FOOD LUBRICANTS
		Pest Control/Dog Warden	

## Information Sheet FH27

### Food Grade Lubricants

Some pieces of catering machinery, such as chippers, need regular lubrication to reduce wear and corrosion. This often needs to be done after washing the machine.

Ordinary lubricants, such as oils and greases, may be poisonous and so are not suitable for use on food machines, especially where it may come into contact with the food. Using the wrong type of lubricant can lead to illness for your customers.

On food machinery you must use food grade lubricants. These are labelled as complying with **NSF H1**. This is the international standard for lubricants, which are suitable for use in and around food processing areas where they may come into contact with food.

Machinery manufacturers will often say which lubricants should be used with their machines, so look in the operating manual, or contact the maker or supplier for advice. The companies listed below also supply food grade lubricants, and will be able to help you with technical advice.

ARCO East Scotland Avon Mill Industrial Estate Mill Road Linlithgow Bridge Linlithgow West Lothian EH49 7QY Tel.01506-844661	Lawson HIS Ltd 84 – 88 Millbrook Road East Southampton SO15 1BG.  Tel.08709-07033
New Tech Lubes Ltd Unit 3 Harrison Drive Industrial Estate Langold Worksop Nottingham S81 9RL Tel. 01909-730900	Kluber Lubrication Great Britain Ltd Hough Mills Northowram Halifax HX3 7BN  Tel. 01422-205115

#### 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 282500 or [environmentalhealth@westlothian.gov.uk](mailto:environmentalhealth@westlothian.gov.uk)

A wide range of Information Sheets are available to help businesses to understand and comply with the law. They cover topics such as cooked meats, defrosting, temperature control, cleaning materials, pest control, and others.