

Checklist/ Requirement for establishment and regular inspection of Restaurant, Eateries, Clubs and Bars by LASEPA

- Environmental Technical Report (EAR, EA, EIA, EMP)
- Environmental Development Charge (EDC).
- Fumigation Certificate
- Food Handlers Test.
- Fat and Oil Trap or Grease Trap.
- Insectocutor
- Extractor fan.
- Fire Extinguisher
- Waste receptacle
- Effluent treatment plant
- Waste/Used oil management
- E-waste management
- Water analysis
- **ENVIRONMENTAL IMPACT ASSESSMENT (EIA):**

An EIA is a report or statement of the effects, if any, which the proposed project, if carried out, would have on the environment. It is prepared by the LASEPA accredited consultant and done before the commencement of the project. (List is obtainable on the Agency website lasepa.gov.ng)

- **ENVIRONMENTAL ASSESSMENT (EA):**

This report is carried out on the available constructed project.

- **ENVIRONMENTAL AUDIT REPORT:**

This is carried out after two years of assessment report and if there are additional projects in place.

- **ENVIRONMENTAL MANAGEMENT PLAN (EMP)**

This is the tool use to ensure that undue or reasonably avoidable adverse impact of operation of facilities are prevented. This is done when the facility is not big e.g., hotels with less than ten (10) rooms.

- **ENVIRONMENTAL DEVELOPMENT CHARGE (EDC):**

It is a statutory annual payment for all users of the environment.

- **FUMIGATION CERTIFICATE:**

Fumigation must be done quarterly by LASEPA accredited consultant and any government accredited consultant.

- **FOOD HANDLERS TEST:**

This is very important in other to know the status of the personnel handling food materials especially Kitchen staff. It should be done twice a year (every 6 months).

- **FAT AND OIL TRAP:**

Also known as grease traps or **interceptors**, fat traps are required in commercial and industrial kitchens to prevent hot fat, grease and oil from entering the sewer system, public drains and causing blockages.

- **INSECTOCUTOR:**

A device used to attract insects and kill them with electricity. It is called insect trap usually install at the entrance of eating area and kitchen

- **EXTRACTOR FAN.**

A fan used in kitchen, workshop and Industries to remove stale air or fumes.

- **EFFLUENT TREATMENT PLANT:**

The mechanism or process used to treat the waste water prior to release into public drains or its re- use.

- **WASTE RECEPTACLE**

It is a container which is designed to facilitate the disposal of refuse and which is approved pursuant to the provisions of the environmental management law for the disposal of refuse or any particular type of refuse

- **WASTE OIL/USED OIL DISPOSAL**

This is safe disposal of waste or used oil from machines or vegetable oil by patronizing LASEPA accredited waste/used oil collector for proper disposal and recycling (List is obtainable on the Agency website lasepa.gov.ng)

- **E – WASTE DISPOSAL**

A safe way to dispose electrical/electronic waste such as phones, computer, used fridge/freezer etc.by patronizing accredited LASEPA e-waste collector (List is obtainable on the Agency website lasepa.gov.ng)

- **WATER ANALYSIS**

This is carried on regular basis or on quarterly to ascertain the suitability of water for consumption

Fire extinguisher of fire blanket in case of fire outbreak within the facility.