

## 2. EXISTING RETAIL FOOD OUTLETS WITH GREASY WASTES GENERATED

### Preface

Liquid waste generated by industry, small business and commercial enterprises is referred to as trade waste. The Water Supply (Safety & Reliability) Act 2008 prohibits the unauthorised discharge of wastes, other than domestic sewage, into the sewerage system.

1. The definition of trade waste is;
  - *The waterborne waste from business, trade or manufacturing property, other than:*
    - *Waste that is a prohibited substance; or*
    - *Human waste; or*
    - *Stormwater.*
2. The definition of Domestic waste is;
  - *Faecal matter and urine of human origin and liquid household wastes from water closet pans, sinks, baths, basins and similar fixtures designed for use in private dwellings*

### General

The fat and oil from cooking processes must be collected as indicated below and must not be discharged into the grease arrestor. Only wash water from the cleaning of cooking equipment can be discharged to the sewerage system via the grease arrestor.

The discharger is required to place an oil collection container underneath the cooking equipment or install an oil collection system for the collection of fat and oil produced during the cooking process.

The collected oil must be emptied daily (or as necessary) into a container for collection by an EPA authorised oil recycler.

The customer must maintain the grease arrestor. The pump-out frequency is indicated on your '*Permit to Discharge to Sewer*'.

### **Exemptions for existing premises without a grease arrestor or with undersized arrestor-**

Existing dischargers who have inadequate or nil pre-treatment equipment should improve their discharge waste quality by upgrading their pre-treatment equipment to current approved technology.

Existing premises undergoing refurbishment/renovation must ensure they have an existing pre-treatment device that can accept the expected trade waste peak flow discharge rates or install an appropriate pre-treatment system that can. If refurbished premises cannot accommodate the prescribed standard of pre-treatment installation, then such premises would generally be deemed not suitable for carrying out the proposed activity. As an alternative, sampling of the effluent discharge will be required at the owner's expense to establish if the contaminant strength complies with Councils sewer admission limits, if it is found that the levels are exceeded, the owner **must** upgrade. Existing premises undergoing extensive refurbishment must abide with current trade waste rules and regulations.

### **Maintenance and cleaning requirements**

The grease trap must be cleaned immediately where it is found that a floating layer of grease 75 millimetres thick has formed on the surface. During each clean-out, the sides and baffle(s) of the grease trap must be scraped to detach grease adhering to the surfaces, the grease trap must be completely pumped out (not just skimmed), and then refilled with water at least to the top of the grease trap outlet. It is each customer's responsibility to ensure that proper cleaning procedures are followed.

### **Maintenance of records**

The customer must maintain records of servicing and clean outs of the grease traps and make them available for inspection by WRC upon request.

The maintenance frequency will be outlined in the *Permit to Discharge to Sewer*.

The records must include the original of the contractor's waste receipt and the following information:

- (a) Date of service / clean-out;
- (b) Clean-out contractor's / waste transporter's business name and address;
- (c) License number of waste transport vehicle; and
- (d) The name of the driver.

WRC will check these records on a random basis.

### **Storage of oil and chemicals**

Oil and cleaning chemicals should be stored in an area where any spillage cannot drain to the sewerage or stormwater systems. Collected used oil and fats must not be disposed of into the sewerage systems and should be removed from the premises by an EPA authorised oil and fat recycler.

### **Good housekeeping practices:**

- Floors are dry swept before washing to avoid wastes being caught up in the wash water discharged down the drain to the sewerage system.
- Pre-wiping of utensils, plates, bowls etc. to the scrap bin before washing up so as to minimise the amount of waste put down the drain to the sewerage system.

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- The use of food waste disposal units (also known as in-sinkerators, in-sink food waste disposers, or garbage grinders) is not permitted.

**Decommissioning existing grease traps**

WRC trade waste will approve the decommissioning of an existing grease trap where the grease trap is no longer required. The contents of the grease trap are to be pumped out prior to commencing the decommissioning.