

1. NEW 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

Only liquid waste through the processes of cooking with grease/oil is permitted to discharge to sewer (via grease trap), i.e. washing of cooking equipment, plates and utensils. The fats and oils drained from cooking processes must be collected as indicated below and must not be discharged into the drain connected to sewer. 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.

Grease Arrestor

- A 1000L minimum capacity grease arrestor is required
- A cooking process involving a wok burner may generate high volumes of wastewater therefore a minimum size grease arrestor is 1500L, proper evaluation will occur during the application process.
- Fast food outlets such as McDonalds, Red Rooster and KFC require grease arrestors with a minimum capacity of 2000L.

- Businesses such as fast food chains and supermarkets with cooking processes using steam ovens require a grease arrestor with a minimum capacity of 3000L, proper evaluation will occur during the application process.
- It should be noted that generally correctly sized and maintained arrestors will ensure proper treatment of waste before discharge to sewer.

Where arrestor installations are required to pre-treat waste before discharge to sewer they must be of a design and capacity approved by Council. Whitsunday Regional Council will assess each application in order to determine the size of the arrestor appropriate for the businesses practices.

Guidance on the sizing and installation of grease arrestors is available from Council's website or from Whitsunday Regional Council's Trade Waste Officer.


On new applications where an appropriately sized grease arrester is proposed the pump-out frequency will be set at 13 weeks. This initial pump-out frequency is used as an interim to enable the applicant to commence business operation, 13 weeks is the minimum frequency set prior to evaluation. Mandatory tests leading up to the initial pump out date may indicate the pump out frequency could be changed.

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.

All pre-treatment equipment must be installed in a suitable location allowing for servicing and maintenance to be carried out in accordance with Workplace Health and Safety guidelines. Grease arrestors are ideally located external to the building so that the servicing and maintenance can be carried out easily. A hose tap, complete with backflow prevention (RPZD), to assist with cleaning the arrestor during servicing must be provided within 5 meters of the device.

Grease arrestors that need to be installed internally must be located in a suitably sealed, vermin proofed room with mechanical ventilation. The room must have external access only and be completely sealed from food preparation area. A hose tap and remote servicing pipe must be located within the room. The door of the room must remain closed when the grease arrestor is being serviced.



Remote servicing pipes for pre-treatment equipment must be a minimum 80mm diameter. The pipe inlet at the device end must be positioned above the device and be complete with a Kamloc fitting. The suction end of the pipe should be easily accessible and fitted with a male Kamloc fitting. A suction line may be connected directly to the trap bottom where the grease trap installed is specifically designed to install in this manner.

Unless otherwise recommended by product manufacturers, grease arrestors installed in restricted areas must satisfy the following requirements:

- The minimum clear height above the top of the arrestor lids and the underside of the floor slab, or concrete thickening beam or any other obstruction should be 1500mm minimum for gas tight screw on light duty lids and 1800mm for gas tight covers and frames.
- A safe working platform may be required adjacent to the arrestor to enable the gastight covers to be removed from the frame. The walkway floor of the platform should be a minimum of 2100mm clear of the underside of the floor slab, or concrete thickening beam or any other obstruction.

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.

Sinks and floor wastes

Sink wastes must be screened before being discharged to the sewerage system. Sink strainers must be used and a fixed screen type unit shall be used. Council will confirm during its regular inspections that sink strainers are in place.

A basket arrestor must be installed on any floor wastes that are located in the food preparation and handling areas. A fixed screen as well as a removable basket shall form part of a floor waste gully grate body. The basket should be removed, scraped and cleaned regularly to ensure the unit is operating properly. Floor wastes in food preparation areas are to be connected to the grease arrestor or equivalent approved pre-treatment equipment.

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.

Potato peeling appliances

Where possible, liquid trade waste from potato peeling appliances should not go through the grease arrestor in order to prevent fermentation processes occurring in the arrestor.

Glasswashers

Drainage from glass washers should NOT pass through a grease trap.

Garbage bin cleaning

The area must be roofed and bundled to prevent the ingress of stormwater to the sewerage system. A dry basket arrestor with a fixed screen is to be fitted to all floor wastes in the washing area that drain to the sewerage system.

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.
- 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.