

### 3. RETAIL FOOD OUTLETS WITH NO 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

Discharges from commercial retail food preparation activities have been subdivided into two groups:

- a) activities that **do not** generate greasy/oily types of waste
- b) activities that **do** generate greasy/oily types of waste.

#### Description of activities

There are a number of activities that fall within the group of “no greasy or oily wastes generated”, and would be considered not to require a grease trap-

- Canteen (no food prepared, employees bring own meals, no cooking or washing up)
- Fruit & vegetable shop or on site preparation of fruit salad and/or coleslaw.
- Fruit salad bar, fudge factory, ice cream parlour, juice bar (no cooking or washing up)
- Loading dock (vegetables and fruit unloaded)
- Pizza or similar food heating business\*
  - i. no preparation of meats on site,
  - ii. no serving of food and washing up on site
  - iii. pizzas or packaged foods heated in containers and sold for consumption off site
  - iv. food served on disposable plates with disposable utensils

- School canteen (no cooking or washing up, pie warmer may be used)
- Bakery, hot bread / pastry (no pies, sausage rolls, creams, custards nor doughnuts)\*
- Coffee shop, Café, sandwich bar (no food cooking or washing up, pie warmer may be used)\*
- Delicatessen (no food cooking or washing up, no preparation of meat)\*
- Fish shop, sea foods (no food cooking or washing up)\*
- Hotel/Motel/Bar/Nightclub (no food cooking or washing up, no meat cooked or prepped)\*

\* *Written declaration required from owner stating that no cooking or washing up will be carried out.*

### **Pre-treatment requirement**

Where greasy/oily wastes are not generated through the on-site cooking, preparation, serving of food and washing up, a grease arrestor does not need to be installed to treat the wastewater (subject to assessment and approval by WRC).

Sink wastes must still be screened before being discharged to the sewerage system.

The trade waste officer will ascertain during regular inspections that sink strainers are in place. WRC Trade waste requires that a fixed screening device be provided, if strainers are not in use.

A basket arrestor must be installed on any floor wastes that are located in the handling area for all the activities listed above. There must also be a fixed screen within the floor waste body. The basket should be removed, scraped and cleaned regularly to ensure the unit is operating properly.

### **Written declaration**

A written declaration from the applicant will be sought as part of the application, that there will be no

- on-site cooking,
- preparation of foods (meats),
- serving and washing up of food that generates a greasy or oily residue.

The declaration will include a statement that WRC will be notified if this situation changes or if the business is sold or placed under new management.

### **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. used for minor prepping of food (not food serving). 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-sink aerators, in-sink food waste disposers, or garbage grinders) is not permitted