

Liquid Trade Waste

Category 2 Classification A -Commercial retail food outlets generating greasy oily wastes.

Definition

Liquid trade waste (LTW) is any discharge to a sewerage system other than domestic waste from a hand wash basin, shower, bath or toilet.

Introduction

This Fact Sheet is provided to assist you to treat and dispose of liquid trade waste in an efficient and approved manner.

Central Coast Council is referred to as Council.

For further information, please contact Council's Trade Waste Section on 4306 7900.

For LTW application forms, refer to www.centralcoast.nsw.gov.au.

Activities

Discharges from commercial retail food preparation activities are divided into two groups:

- Activities that **do not** generate greasy/oily types of waste
- Activities that **do** generate greasy/oily types of waste.

Greasy/oily types of wastes can be generated by:

- cooking food on site, with the cooking process generating a grease or oily residue

- preparing food on site, with the preparation process resulting in greasy/oily or fatty waste residuals on
- utensils and equipment (this includes the making of creams and custards for topping or filling cakes, pies and pastries)
- serving cooked food for consumption on site that has been prepared or cooked either on site or elsewhere, with the served food generating a grease or oily residue

Premises that serve only fresh and toasted sandwiches, wraps, or import pies, sausage rolls and other pastry products and heat these for take-away consumption **do not** fall under greasy/oily type of waste. Requirements for this type of premises are outlined in a separate fact sheet.

What pre-treatment is required?

Grease arrester

You must have a 1000L capacity grease arrester or equivalent approved pre-treatment device if you discharge less than 1100 litres per day (1100 L/d). It is generally accepted that where seating or beds are provided, if there are less than 69 seats or beds, the discharge will be less than 1100 L/d.

Activities not listed with any daily flow values are likely to generate a liquid trade waste volume in excess of 1100L/d and will require a larger-sized grease arrester. For



example, a cooking process involving a wok burner may generate high volumes of waste water and the minimum size of the grease arrestor required would be 1500L. Fast food outlets such as McDonalds, Red Rooster and KFC require grease arrestors with a minimum capacity of 1500L. Barbecuing processes with steam ovens or gas vats require a grease arrestor with a minimum capacity of 2000L.

If you have a dishwasher (or dishwashers) on the premises, allow 250L for each dishwashing cycle when considering the required size of the grease arrestor.

If you propose to install an equivalent approved pre-treatment device (ie a device other than an approved boat-shaped grease arrestor), your application must include a written statement from the distributor or supplier guaranteeing the supply of parts and service maintenance.

Sink and floor wastes

Connect floor wastes to the grease arrestor or equivalent approved pre-treatment equipment, in food preparation areas.



Barbecuing Process

Collect fat and oil from barbecuing processes as well as any other waste oil generated, to ensure they are not discharged into the grease arrestor. Only waste water generated from the cleaning of cooking equipment may be discharged to the sewerage system via the grease arrestor.

You must have an oil collection container underneath the cooking equipment or install an oil collection system for the collection of fat and oil produced during cooking. Empty the collected oil into a container every day (or as necessary) for collection by an Environment Protection Authority (EPA) authorised oil recycler.

If your business has chicken, duck and meat barbecuing facilities with a steam oven or gas vat, you must have an oil and fat interceptor upstream from the grease arrestor.

Housekeeping practices

- Dry sweep floors before washing to avoid wastes being caught up in the wash water discharged down the drain to the sewerage system
- Pre-wipe utensils, plates, bowls etc to the scrap bin before washing up to minimise the amount of waste put down the drain
- **Do not use food waste disposal units** (also known as insinkers, in-sink food waste disposers or garbage grinders) or any form of macerator



Storage of oil and chemicals

Store oil and cleaning chemicals where any spillage cannot drain to the sewerage or stormwater systems. Collect used oil and fats and arrange removal from the premises by an authorised oil and fat recycler.

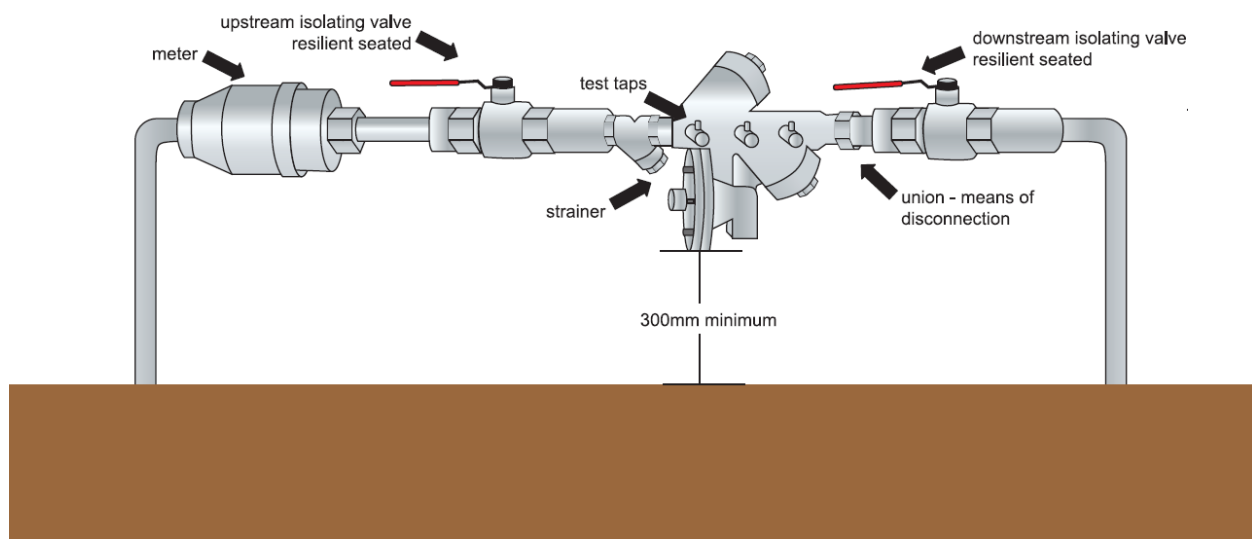
Plumbing requirements

All plumbing must be installed as per Australian Standards AS/NZS 3500.2:2003
Plumbing and drainage – Sanitary plumbing and drainage.

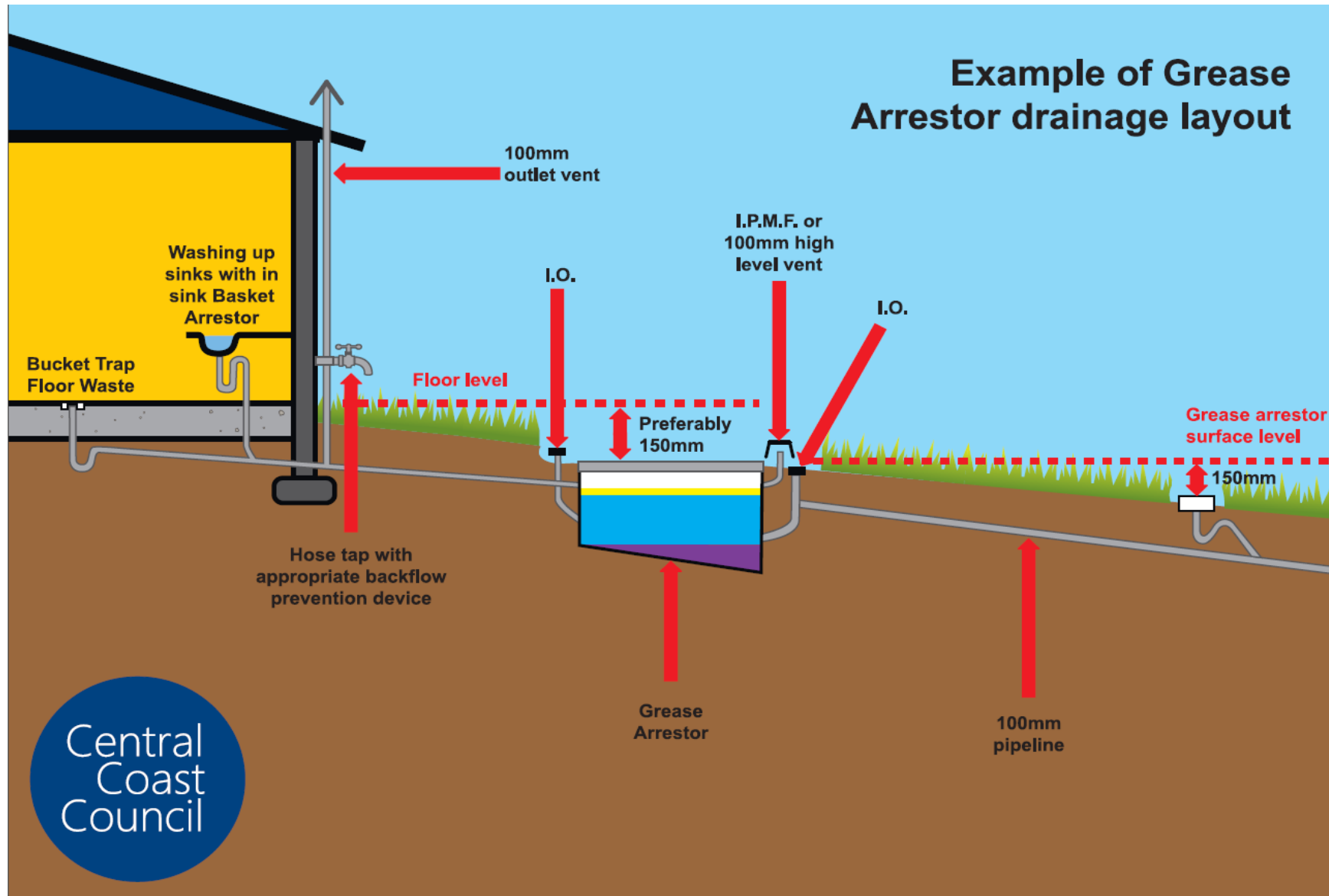
For public health reasons, the installation of suitable backflow protection measures (or Mains Containment Protection) must be undertaken on the incoming water supply to the property, using a Reduced Pressure Zone Device. Zone protection for prevention of backflow is recommended. The backflow protection measures must be approved and registered with Council.



Typical installation of Backflow Prevention Device



Example of Grease Arrestor drainage layout



Central
Coast
Council



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E: ask@centralcoast.nsw.gov.au W: centralcoast.nsw.gov.au

Business Types

Activity	Required Minimum Pre-treatment
Bakery <ul style="list-style-type: none"> pies, sausage rolls, quiches, cakes, pastries with creams or custards 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basketarrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Bistro <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Boarding house/hostel kitchen	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Butcher	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers, all drains from sinks to pass through dry basket arrester
Café/coffee shop/coffee lounge <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Canteen <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Cafeteria <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Chicken/poultry shop <ul style="list-style-type: none"> Retail BBQ/charcoal chicken 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) 2000L Grease arrester minimum for steam oven or gas vat BBQ process For steam oven or gas vat, an oil and fat interceptor is required upstream of the grease arrester Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
<ul style="list-style-type: none"> Only fresh chickens for retail with cutting and preparation of meat on-site 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Dry basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Club <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum). Size to be determined by the venue's capacity for the maximum amount of seats that can be installed Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Commercial Kitchen/caterer	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Community hall/civic centre <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum). Size to be determined by the venue's capacity for the maximum amount of seats that can be installed Basket arrester with fixed screens for all floor wastes in food



Activity	Required Minimum Pre-treatment
	<ul style="list-style-type: none"> preparation areas Sink screen/strainers
Day care centre <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Delicatessen <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Doughnut shop	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Fast food outlets <ul style="list-style-type: none"> Burger King, KFC, McDonalds, Pizza Hut, Red Rooster, etc 	<ul style="list-style-type: none"> 1500L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Fish shop <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers, all drains from sinks to pass through dry basket arrester
Food caravan	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Function centre	<ul style="list-style-type: none"> 1000L Grease arrester (minimum). Size to be determined by the venue's capacity for the maximum amount of seats that can be installed Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Hotel <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Ice-cream parlour <ul style="list-style-type: none"> Serve on site 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Motel <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Nightclub <ul style="list-style-type: none"> With hot food 	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Nursing home kitchen	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers
Patisserie, croissants and muffins	<ul style="list-style-type: none"> 1000L Grease arrester (minimum) Basket arrester with fixed screens for all floor wastes in food preparation areas Sink screen/strainers



Activity	Required Minimum Pre-treatment
Pie shop	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum) • Basket arrester with fixed screens for all floor wastes in food preparation areas • Sink screen/strainers
Pizza <ul style="list-style-type: none"> • Pizzeria • Pizza cooking 	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum) • Basket arrester with fixed screens for all floor wastes in food preparation areas • Sink screen/strainers
Restaurant	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum) • Basket arrester with fixed screens for all floor wastes in food preparation areas • Sink screen/strainers
Sandwich shop/salad bar/Snack bar <ul style="list-style-type: none"> • With hot food 	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum) • Basket arrester with fixed screens for all floor wastes in food preparation areas • Sink screen/strainers
Primary School <ul style="list-style-type: none"> • Canteen with hot food cooking 	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum) • Basket arrester with fixed screens for all floor wastes in food preparation areas • Sink screen/strainers
Secondary School <ul style="list-style-type: none"> • Canteen with hot food cooking • Home science cooking 	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum) • Basket arrester with fixed screens for all floor wastes in food preparation areas • Sink screen/strainers
Supermarket <ul style="list-style-type: none"> • Butcher/ delicatessen/ seafood 	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum) • Basket arrester with fixed screens for all floor wastes in food preparation areas • Sink screen/strainers, all drains from sinks to pass through dry basket arrester
<ul style="list-style-type: none"> • BBQ chickens 	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum), 2000L minimum capacity for steamoven or gas BBQ process
Take away food outlet <ul style="list-style-type: none"> • With hot food 	<ul style="list-style-type: none"> • 1000L Grease arrester (minimum) • Basket arrester with fixed screens for all floor wastes in food preparation areas • Sink screen/strainers



Determination of a grease arrestor size

Type of business	Minimum Size
<i>Café, canteen, restaurant, club, function centre, hotel (hot food preparation)</i>	
discharge up to 1100 L/d, typically up to 69 seats	1000L
discharge up to 3200 L/d, typically up to 70-199 seats	1500L
discharge up to 6400 L/d, typically up to 200-399 seats	2000L
discharge up to 9600 L/d, typically up to 400-599 seats	3000L
discharge up to 12,800 L/d, typically up to 600-799 seats	4000L
discharge up to 16,000 L/d, typically up to 800-1000 seats	5000L
<i>Fast food outlets</i>	
Burger King, KFC, McDonalds, Red Rooster, Pizza Hut, etc.	1500L
<i>Barbecuing Process</i>	
Rotisserie, charcoal BBQ, hot plate	1000L
Steam oven, gas vat	2000L
<i>Restaurant, food outlets with a Wok Burner</i> (applicable where large volumes of water are discharged) Sized according to a flow rate	1500L
Motel: room service provided	
up to 50 rooms	1000L
up to 100 rooms	1500L
up to 200 rooms	2000L
up to 300 rooms	3000L
<i>Hospital, hostel, nursing home</i>	
discharge up to 1100 L/d, typically up to 69 beds	1000L
discharge up to 3200 L/d, typically up to 70-199 beds	1500L
discharge up to 6400 L/d, typically up to 200-399 beds	2000L
discharge up to 9600 L/d, typically up to 400-599 beds	3000L
discharge up to 12,800 L/d, typically up to 600-799 beds	4000L
discharge up to 16,000 L/d, typically up to 800-1000 beds	5000L



<p><i>Shopping centres and food halls</i></p> <p>Where common grease arrestors are to be installed, the capacity of the arrestor should be at least 60% of the estimated capacity for the shops if they were to stand alone.</p>	
<p><i>Example: Shopping centre with four stand-alone businesses</i></p> <p>Take-away food</p> <p>Butcher shop</p> <p>Cafeteria (50 seats)</p> <p>KFC</p> <p>Total</p> <p>The total capacity of the grease traps to service these businesses at a shopping centre must not be less than 60% of 4500L, i.e. 270 L. This capacity can be provided by one 3000L arrestor or by a combination of smaller-size units. Premises will have to be grouped to drain to separate grease arrestors. Care should be taken when grouping shops so that the capacity of the arrestor is sufficient for a certain group but will also allow for future additional food businesses.</p>	<p>1000L</p> <p>1000L</p> <p>1000L</p> <p>1500L</p> <p>4500L</p> <p>Size required 3000L</p>



Application to Discharge Liquid Trade Wastes into Council's Sewerage System

CATEGORY 2 – Classification A – Commercial Retail Food Outlet – Greasy, oily waste generated			
Date:	Fee Paid \$	Licence No:	Debtor:

For further enquiries on the application process, please contact Customer Service 02 4306 7900.

Business Trading Name			ABN:	
Development Application No.	Lot No.	D.P.	Parcel No.	Unit/House No.
Street		Suburb		Postcode
Approval Holder: <i>(The nominated Approval Holder is responsible for operating in accordance with the Trade Waste approval terms and conditions)</i>			Telephone No.	
			Email	
Approval Holder's Address:				

Approval Holders:

Anyone can apply for approval but if the approval holder is not the owner of the land, then the owner's written consent to lodge the application is required. All correspondence and notice of determination will be sent to the approval holder. It is important to notify Council of any change of address and/or telephone number if this occurs during the processing of the application. By signing this application, you are acknowledging that you have read the notes and instructions on this form and the accompanying checklist, and have included all the requested information as it applies to this application

Principal Business Activity

Please supply a brief statement of the business type and processes generating liquid trade waste e.g. laundry, animal wash, dentistry etc

Any water supply meter being installed? <input type="checkbox"/> Yes <input type="checkbox"/> No	Existing water meter number	Meter location
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EXISTING / PROPOSED EQUIPMENT (GREASE ARRESTOR, BASKET ARRESTOR, COOLING PIT, DILUTION PIT, CPI, VGS, ETC)

Type	Size/flow rate
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PROPOSED CLEANING SCHEDULE OF PRE-TREATMENT EQUIPMENT AND NAMES OF CONTRACTORS USED

Pre-treatment equipment		Frequency (weeks)
Name of Contractor	Contact number	
Location of pre-treatment device (sample point if required, CPI, VGS)		
Refer to Council's Liquid Trade Waste Policy for the Liquid Trade Waste Quality Standards, which lists pollutants and their allowable limits		



SUBSTANCES PROHIBITED FROM BEING DISCHARGED TO THE SEWERAGE SYSTEM

The following substances are prohibited from being discharged to the sewerage system:

- organochlorine weedicides, fungicides, pesticides, herbicides and substances of a similar nature and/or wastes arising from the preparation of these substances
- organophosphorus pesticides and/or waste arising from the preparation of these substances
- any substances liable to produce noxious or poisonous vapours in the sewerage system
- organic solvents and mineral oil
- any flammable or explosive substances
- discharges from 'Bulk Fuel Depots'
- chromate from cooling towers
- natural or synthetic resins, plastic monomers, synthetic adhesives, rubber and plastic emulsions
- rain, surface, seepage or subsoil water, unless specifically permitted
- solid matter
- any substance assessed as not suitable to be discharged to the sewerage system
- waste liquids that contain pollutants at concentrations which inhibit the sewage treatment process – refer *National Wastewater Source Management Guideline, July 2008, WSAA*
- any other substances listed in a relevant regulation.

CHECKLIST FOR APPLICATIONS

1. Completed application with owner's signature ☐
2. Two copies of plans showing: **(not required for renewals)** ☐
 - Details and location of all processes, tanks, pits and apparatus associated with the generation of commercial waste
 - Details, location, capacity / dimensions, material of construction and lining of the proposed pre-treatment facilities
 - Details of pipes and floor drainage conveying the effluent
 - Stormwater drainage plan
3. Nature of processes of the business attached **(not required for renewals)** ☐
4. Any other relevant supporting documents e.g. **(not required for renewals)** ☐
 - Environmental Impact Statement
 - Consultant's Report
 - EPA consideration / restrictions
 - Details of chemicals being used and SDS

The applicant should be aware that approval of this application does not constitute a guarantee of any future approval of a variation to the approval. This will be dependent on the available capacity of the sewerage system at that time and any future approval must not be assumed. However, alerting the Council to the applicant's future plans and proposals may assist the Council in planning future sewage management and / or infrastructure additions / modifications.

Signature of approval holder:

Position in company

Date



Property Owner Details and Consent:

The names and signatures of all owners should be shown in this section. (Written authority from the owner is required if a solicitor or agent is acting on behalf of the owner).

For application made on Crown land, whether leased or not, the owner's details must be signed by an officer of the Department of Lands who is authorised for these purposes, or Council's Authorised Officer if acting as custodian. (This must be signed prior to lodgement of an application)

If the property is owned by a Company, the application must be executed using the Company Seal or the appropriate director's signature. Any person signing on behalf of the Company must state the authority by which that person acts and print your name and position.

If signing on behalf of an Owners Corporation, signatures required are as follows:

1. where the proposed development is within the internal walls of the unit, the unit owner only
2. where the proposed development is in a courtyard or on common property,

Property Address:

Property Owner's Name

Telephone No. / Email

Postal Address

Signature of Property Owner/s

Owner's authorisation to making the application is mandatory as per Section 78 of the *Local Government Act 1993*

Please note that the owner of the property will be billed for water supply, sewerage and liquid trade waste services provided and it is the owner's responsibility to pay such fees and charges within the period specified. The owner may arrange to recover such fees and charges through the lease agreement between the owner and the occupier.

