

Commercial Waste Information

for business owners



City West Water
LIMITED

What is commercial waste?

Food preparation and cooking, as well as the cleaning of the areas in which these tasks are performed, generates commercial waste (also known as greasy waste) which is discharged into the sewerage system. Commercial waste can cause sewer blockages if not managed properly.

Businesses that produce commercial waste can include:

- bakeries
- butchers
- cafeterias and canteens
- restaurants
- schools with kitchens and domestic science laboratories
- cafes
- function centres
- supermarkets
- fast food outlets
- take away food outlets
- caterers
- ice cream outlets
- delicatessens
- kitchens in commercial operating facilities such as nursing homes, hospitals, hotels, motels and function centres.



Obtaining a Trade Waste Consent



If your business falls into one of the above categories, contact City West Water and we will guide you through the process of obtaining a Trade Waste Consent.

In order to meet your legal obligations under the Water Industry Act 1994, you must have a Trade Waste Consent from City West Water if your business produces commercial waste. A Trade Waste Consent outlines the conditions for discharging commercial waste into our sewerage system, including installing and maintaining an appropriate on-site treatment system, such as a grease trap or similar oil and fat removal equipment (subject to approval by City West Water).

Businesses that produce commercial waste are usually required to install and maintain an adequately sized grease trap in accordance with City West Water specifications.

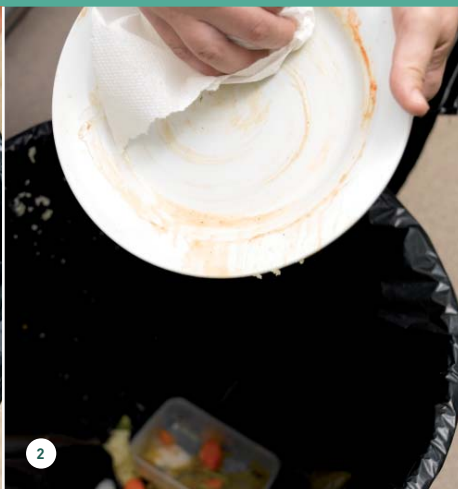
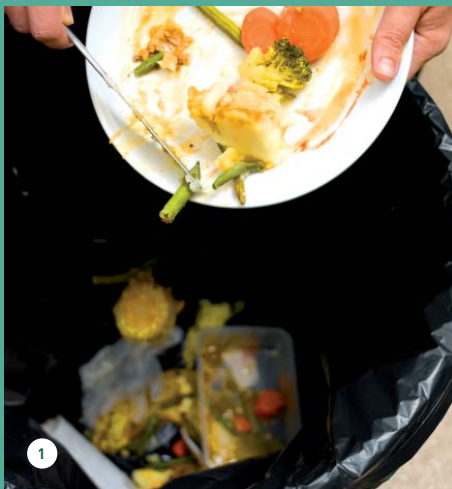
This will trap fats, oil and grease as well as food particles and can greatly reduce the discharge of these into our sewerage system, reducing the risk of blocking the sewer pipes.

All kitchen fixtures including floor drains, kitchen sinks, dishwashers, cleaner's sinks and bin wash areas must all be connected to the grease trap.

Commercial waste tips

These simple measures will ensure that your grease trap continues to function properly and reduce your pump out costs:

- 1 Scrape leftover food from plates and cooking utensils and place into the bin
- 2 Dry-wipe plates and utensils to remove grease before washing
- 3 Use less cooking oil where practical
- 4 Pour used oil into containers or drums for recycling
- 5 Regularly clean sink strainers and put them back in the sink to prevent food particles from collecting in your grease trap
- 6 Sweep floors before washing to avoid wastes being washed into the grease trap
- 7 Ensure all kitchen staff are trained on the correct disposal of fats and oil.



What size grease trap does your business need?

Our Trade Waste Consultants can assist you to determine the appropriate size of grease trap for your business, which will be included as a condition of your Trade Waste Consent. Please call City West Water on 131 691 to speak to a Trade Waste Consultant.

The size of a grease trap is generally based on a maximum flow rate measured in litres per hour. Alternatively, it can be determined using one of two methods (the method which recommends the larger size grease trap should be applied):

Method 1

Add the grease trap allowance for each fixture in litres.

Plumbing & kitchen fixtures	Grease trap allowance per fixture (in litres)
Single bowl sink	100
Double bowl sink	150
Pot sink (deep bowl sink)	150
Floor waste	50
Bain-marie	50
Wok table:	
» waterless	» 100 per burner
» continuous	» 200 per burner
Bin wash area	50
Cleaner's sink	50
Dishwasher:	
» domestic	» 200
» commercial	» 500
Dishwasher (tunnel)	Size to be advised by City West Water – please contact us
Hand basin	50
Pasta cooker	150
Steam “combi” oven	600
Gas vat barbecue for duck and pork	600 per barbecue

Additional grease trap allowances for hotplate or charcoal barbecue cooking

If your business cooks meat on a hotplate or a charcoal barbecue (eg. kebabs or charcoal chicken), a minimum of 600 litres must be added to the total grease trap allowance calculated using the table above.

Example: Kebab shop with a single bowl sink and cleaner's sink

Single bowl sink	100 litres
Cleaner's sink	50 litres
+ Kebab preparation	600 litres
Total grease trap allowance	= 750 litres

Method 2

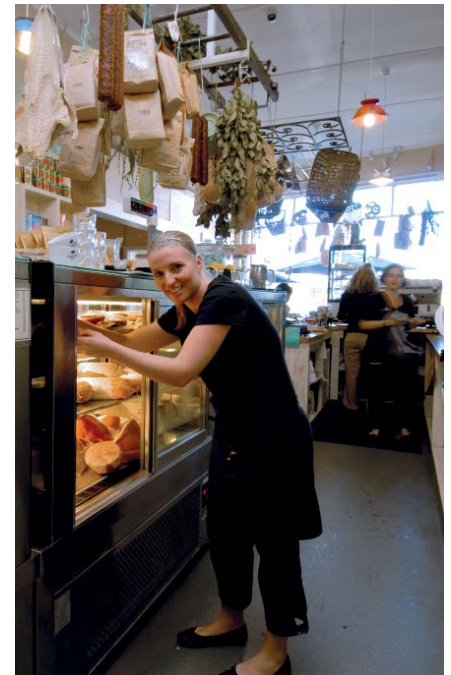
If your business has seated dining, use the number of seats to determine the appropriate grease trap size.

Seated dining capacity (persons)	Grease trap size required (in litres)
0 – 39	600
40 – 69	1,100
70 – 199	2,000
200 – 499	3,000
500 – 799	4,000
800 – 999	5,000

Other important information

Minimum size grease trap for fast food outlets	2000 litres
Maximum allowable size of any grease trap	5000 litres

This information is a guide only. Please call City West Water on 131 691 for assistance in determining the appropriate grease trap size for your business.



Installing your grease trap

Grease traps must be installed by a licensed plumber in a location that provides access for regular pump outs and other maintenance.

Remote suction lines are acceptable, however they must not be connected directly to the grease trap.

Grease traps can be placed either above or below ground. Refer to City West Water's standard trade waste drawings for specifications at www.citywestwater.com.au.





Information for food preparation businesses

There are additional requirements for businesses involved in the preparation of food.

- A dry basket arrestor or bucket trap may be necessary when there are floor wastes in the food preparation and handling areas.
- Cooking oil storage areas must be bunded to prevent leaks or spills to the sewer or stormwater.
- In instances where food waste disposal units and/or potato peelers are installed, see City West Water for installation requirements. Note: separate charges apply.
- Bin wash areas require the installation of a silt trap and must be bunded to prevent stormwater entering the sewer.
- Waste from barbecue, charcoal and rotisserie cooking and cleaning processes must not drain directly to sewer.
- Oil and grease must drain or be emptied into a separate collection system.
- You must complete a City West Water plumbing application before completing any plumbing works. Please call 131 691 or visit our website for more information.



Maintaining your grease trap

Grease traps become less effective as grease, oil and sludge accumulate in them and require regular cleaning to prevent blockages, odour problems and health hazards.

A grease trap must be pumped out completely and the internal surfaces scraped and/or hosed off during the pump out operation. This is necessary to clean the trap of grease, food solids and any other particles that could block the outlet pipe.

Your Trade Waste Consent will outline the specific maintenance requirements for your grease trap. It is your responsibility to pump out the grease trap, which you may need to do more often than specified in the Consent if issues arise.

Grease trap pump outs must be completed by an EPA Victoria licensed waste collector and involve removing the entire contents of the grease trap and disposing of the waste in accordance with Victorian laws. You will be charged a fee by the waste collector for this work.

➔ To find an EPA Victoria licensed waste collector, look under 'Waste Reduction and Disposal Services' in your local business directory.

➔ Need more info?

For more grease trap advice please contact your Trade Waste Consultant.

Go to www.citywestwater.com.au for information on trade waste fees and other information.

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