

Trade Waste Information Sheet

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 and 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 wastes from sinks, baths, basins, showers and similar fixtures designed for personal hygiene in both residential and commercial properties.*

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 (subject to Council approval)–

- 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.

Written Declaration

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

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

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

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 should be dry swept before washing to prevent solid wastes accumulating in the drainage system
- The use of food waste disposal units (also known as in-sinkerators, in-sink food waste disposers, or garbage grinders) are not permitted.