



Wastewater from the kitchens of food related businesses is deemed to be trade waste. The waste stream carries contaminants such as cooking oil, grease, fat, food scraps, organic materials and harsh chemical cleaners.

Oil, fat and grease are a major concern to Council as they adhere to the walls of pipes which often results in blockages and overflows of sewerage into homes, business premises and the environment.

Overflows are unpleasant, inconvenient and costly to clean up. The costs are generally shared by the community, although individual business owners may be held responsible if they act inappropriately by deliberately tipping the wastes down their sinks.

Council requires food businesses to hold a trade waste approval, to install effective grease arrestors and to service them as directed by Council.

The table below identifies various food related businesses which must have a trade waste approval and have grease arrestors. The list is comprehensive but may not include your business type. Please contact Council for clarification.

Bakeries/Pies Shops	Clubs with Kitchens	Hotels
Butchers	Coffee Shops	Home Based Catering
Bistros	Community Halls	Ice Cream Parlours
Canteens	Delicatessens	Motels
Catering	Doughnut Shops	Nursing Homes
Cafeterias	Fast Foods	Restaurants
Chicken/Poultry Shop	Fish Shops	Supermarkets
Child Care Centres	Hospitals	Takeaway Food Shops

Overleaf, you will find a list of requirements that must be complied with when starting out or purchasing a food business.



Trade Waste Requirements for your Business

- 1) You must complete a **Trade Waste Application** and return to Council's Trade Waste Services where your application will be processed and your Trade Waste Approval issued.
- 2) You must install a Sub Water meter/s to measure all incoming water supplied to the trade waste process areas of your business. These meters are read 6 monthly for billing purposes.
- 3) You must also install a Cleaners Sink. This is a multi environmental sink for use in commercial business designed to be used for cleaning only.
- 4) Council may require you to install Dry Basket Arrestors (in the floor and under sink). These baskets are intended for use in commercial and domestic kitchens to screen out and retain solid waste from the wastewater. Screening is achieved by means of a perforated basket. The basket can be removed when full; the residue emptied into a bin and consigned to land fill. A secondary screening plate fitted below the basket will hold the solid waste to protect downstream equipment in the event that the sink is emptied without the basket being in position.
- 5) You must install a Grease Arrestor according to the to the manufacturer's instructions. The work must be done by a licensed plumber/drainer. The purpose of a Grease Arrestor is to keep the fats and oils out of the Council's sewer lines and they also serve as a means of preventing blocked drains on your property. You will not be able to open your business without a Grease Arrestor. Council's Trade Waste Officers determine the size of the arrestor and frequency of pump out.
- 6) If you are not sure if you are a Trade Waste discharger and need more information on the correct requirements for your business (e.g. Grease Arrestor size, water meters etc) please contact:
Trade Waste Services Toowoomba Regional Council 4688 6712 or visit Trade Waste <http://www.toowoombarc.qld.gov.au>.



Sub Water Meters



Council requires the installation of sub water meter/s for the premise to measure all incoming water to the trade waste process areas.

A plumbing permit must be obtained from Council's Development Assessment Branch for the installation of the sub water meter and fit-out.

These meters are read 6 monthly by a Trade Waste Officer during their inspections. The calculations are then used to determine the charges to be applied to the property rate notice.

Grease Arrestor

How do Grease Arrestors work?

A Grease Arrestor retains some of the pollutants transported in the wastewater. Hot greasy water flows through a tank of colder water and the grease and oil coagulate as it cools. Oil and fat separate from the liquid and rise to the surface to form a crust. Solids fall to the bottom of the trap. Clean water between the two layers discharges to sewer.

Excess oil, grease and food scraps should not be disposed of down sinks or drains as this will cause problems with your Grease Arrestor. Excess oils and grease not caught in your Grease Arrestor can cause blockages in pipes downstream and result in sewer overflows. Careful work practices and regular servicing of your Grease Arrestor are essential.

Grease Arrestor cleaning and maintenance is performed by a licensed waste collector. The frequency of cleaning will depend on the size of the Grease Arrestor and the amount of greasy waste washed into the arrestor.

The consequence of not maintaining your Grease Arrestor are rancid grease and oil odours, greasy waste entering the sewer pipes with the potential to cause blockages and the possibility of greasy waste spill in your property.

It is your responsibility to organise the cleaning of your Grease Arrestor.



Trade Waste Pre-treatment and Servicing Requirements

Council requires that servicing of all pre-treatment devices by the pump out method is to be carried out by a Liquid Waste Transport Operator who has the appropriate Licenses and complies with Council's Trade Waste Environmental Management Plan (TWEMP).

- EPA licence (Section 93 Environmental Protection Act 1994).
- Council's Environmental Health Services Approval (Section 369A Waste Management Works Approval).
- Council's TWEMP (Section 13.1 All waste transporters shall comply with Council's electronic waste tracking requirements to account for all waste collected and disposed of within the Council's local government area).

Some tips to help reduce Greasy Waste

- Collect all food particles and place them in the bin (scraps, peelings etc)
- Use less cooking oil where possible
- Pour used oil into a container or drum for recycling, and not down the sink
- Scrape or wipe oil and grease from utensils and plates prior to washing with water
- Dry sweep floor before wet washing
- Ensure that strainers are fitted to all sink outlets. This will further reduce solids from entering the Grease Arrestor
- Keep cleaning chemicals in a designated area and handle carefully to avoid spills
- Have a licensed transporter pump out and clean your Grease Arrestor regularly. Contact Council's Trade Waste Services for advice on cleaning frequency
- Do **NOT** put oil down the drain

