



## Trade Waste

### What is Trade Waste?

Trade Waste means:-

- (a) any liquid matter which is discharged, emitted or deposited as a result of any trade business or undertaking;
- (b) any other matter which the Authorised Officer declares to be Trade Waste.

Trade Waste is regulated for the following reasons:

- To protect the environment from the discharge of waste that may have a detrimental effect;
- To protect public health;
- To protect Coliban Waters assets from damage;
- To protect the health and safety of Coliban Water employees;
- To assist Coliban Water meets its regulatory obligations.

### Types of Trade Waste Customers

Trade Waste Customers are distinguished in two category's these being Commercial Customers and Industrial Customers.

#### Commercial Customers

An example of customers in this category included food premises such as take away food outlets with cooking facilities, Café's, Restaurants, Butcher Shops & Bakeries etc.

#### Industrial Customers

These customers are generally food manufacturers such as Nestle, KR Castlemaine & Parmalat.

### Grease Interceptor Sizing

The sizing criteria outlined below is a **guide only**. Coliban Water will specify the sizing requirements at time of application.

Sizing Grease Interceptors for Commercial customers differs from Industrial customers.

Below is a guide to sizing grease interceptors for a *commercial* customer

Follow steps 1 to 3 to determine the grease interceptor size.

#### Step 1.

Determine the grease interceptor size based on the seating capacity.

Seating Capacity	Standard Grease Interceptor Sizes
0 -38	600 litre Grease Interceptor
39 – 69	1,100 litre Grease Interceptor
70 – 199	2,000 litre Grease Interceptor
200 – 499	3,000 litre Grease Interceptor
500 – 799	4,000 litre Grease Interceptor
800 - 1000	5,000 litre Grease Interceptor

### Step 2.

Determine the grease interceptor size based on the fixtures in the food preparation / kitchen areas.

Fixtures in the food preparation / kitchen areas	Allowance per Fixture
Standard single bowl sink	100 litres / per bowl
Pot Sink (single deep bowl)	150 litres / per bowl
Floor Wastes (food preparation area)	200 litres / per floor waste
Wok Table – number of burners	100 litres / burner
Garbage / bin wash (20m <sup>2</sup> unroofed)	200 litres
Dishwasher	200 litres
Steam 'combi' oven	600 litres
Cleaners sink	50 litres
Hand basin (hands free) kitchen only	50 litres

### Step 3.

The larger of the two grease interceptor sizes determined from steps 1 and 2 should be considered as the estimated size. If the size of the grease interceptor determined in step 2 is larger than step 1 then the next standard size grease interceptor (refer to table in step 1) should be used, e.g. If the total 'fixtures' equals 850L then an 1,100litre grease interceptor would be required.

Note: The minimum size grease interceptor for a chicken shop whether it be BBQ, charcoal or fresh chicken shall be 1,100 litre.

### Industrial Customers

The size of the grease interceptor is determined by the maximum hourly flow rate. If the flow rate falls between the standard size grease interceptors, indicated below, then the next standard size grease interceptor shall be used, e.g. If the maximum hourly flow rate expected through the grease interceptor equals 900/L hour then an 1,100 litre grease interceptor would be required.

Grease Interceptor Sizes
600 Litre Grease Interceptor
1,100 litre Grease Interceptor
2,000 litre Grease Interceptor
3,000 litre Grease Interceptor
4,000 litre Grease Interceptor
5,000 litre Grease Interceptor

### Installation Requirements

1. All new grease interceptors are to have a minimum capacity of 600 Litres, or as approved by Coliban Water.
2. Grease Interceptors installed below ground level are to be fitted with air tight covers (gatic type) The covers are to be suitably sized and be removable by one person.
3. All disconnecter gullys on the outlet of the Grease Interceptors are to be sealed and vented to avoid offensive odours
4. The Grease Interceptor is to be connected in accordance with A.S. 3500.2.2003 and the requirements of the Plumbing Industry Commission.
5. Grease Interceptors located above ground and constructed of Polyvinyl Chloride (P.V.C.) shall be protected from direct sunlight.
6. Grease Interceptors must be located in a position so as to provide ready access for maintenance and inspection purposes.
7. The Environmental Health Officer must approve the proposed internal location of a Grease Interceptor prior to installation.
8. The contents of the interceptor may become slightly acidic and therefore the internal concrete surfaces must be acid resistant.