Trade waste customers are required to have a pre-treatment device such as a grease interceptor trap installed. These devices are designed to trap any solids, oil, grease and other substances protecting infrastructure and the environment.

Simple cleaning practices will ensure your grease interceptor works efficiently reducing the risk of sewer blockages and save grease interceptor cleanout costs.

Food waste disposal

> Dispose of food waste and fatty scraps from plates and cooking utensils into the garbage bin.
> Do not discard into sink.
> Consider introducing composting system for appropriate composting waste.

Pre-wash

> Dry-wipe plates, cooking utensils, pots and pans to remove grease prior to washing.
> Dispose of absorbant paper towel into the garbage bin.

Sink strainers

> Use sink strainers, ensure they are cleaned regularly and place them back into the sink preventing food solids from collecting in your grease interceptor.
> Do not discard solids into sink.

Floor cleaning

> Sweep floors before mopping/washing. Dispose of solids into the garbage bin to ensure they don’t get washed into floor drains ending up in your grease interceptor or blocking drains.
> Empty mop water into a cleaners/utility sink or drain connected to your grease interceptor.
> Do not discard mop water into the storm water drain.

Used oil

> Where possible use less cooking oil.
> Dispose of oil from cooking equipment by pouring into drums and containers for recycling.
> Do not discard oils down the sink.
> Ensure kitchen staff are trained on the correct procedure for disposal of fats and oils.

Grease interceptor traps

It is necessary to have the entire contents from the grease interceptor traps pumped out and internal surfaces cleaned of grease, solids and other particles that could cause blockages. For further information regarding grease interceptor traps, refer to the ‘Installation of a grease interceptor trap’ factsheet.