Trade Waste

WHAT IS TRADE WASTE?

Trade Waste means...
1. any liquid matter which is discharged, emitted or deposited as a result of any trade business or undertaking.
2. any other matter which an Authorised Officer from Coliban Water 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 Water assets from damage
> To protect the health and safety of Coliban Water employees
> To assist Coliban Water meet its regulatory obligations.

Types of Trade Waste customers
Trade Waste customers are distinguished in two categories these being commercial customers (minor) and industrial customers (major).

Commercial customers (minor)
Examples of customers in this category include:
> Take away food outlets with cooking facilities
> Schools with kitchen and science laboratories
> Hospitals
> Nursing homes
> Hotels / motels
> Cafes
> Butchers
> Bakeries
> Delicatessens
> Caterers
> Restaurants
> Canteens and cafeterias
> Supermarkets
> Fast food outlets
> Ice-creamerys
> Function centres with commercial operating kitchens

Commercial waste (also known as greasy waste) generated from businesses conducting food preparation, cooking and cleaning can cause sewer blockages if not managed correctly.
**Industrial customers**

Examples of customers in this category include:

- Food manufacturers
- Major hospitals
- Saleyards
- Commercial laundries
- Abattoirs
- Textile manufacturers

**Guide to grease interceptor sizing**

Sizing grease interceptors for commercial customers differs from industrial customers.

We will specify the sizing requirements at time of application. The sizing criteria outlined below is a guide only for a commercial customer.

*Grease interceptors must be installed by a licensed plumber.*

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

### Step 1

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

<table>
<thead>
<tr>
<th>Fixtures in the food preparation / kitchen areas</th>
<th>Allowance per fixture</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard single bowl sink</td>
<td>75 litres / per bowl</td>
</tr>
<tr>
<td>Standard double bowl sink</td>
<td>150 litres</td>
</tr>
<tr>
<td>Double sink</td>
<td>150 litres</td>
</tr>
<tr>
<td>Pot sink (single deep bowl)</td>
<td>150 litres / per bowl</td>
</tr>
<tr>
<td>Floor wastes (food preparation area)</td>
<td>50 litres / per floor waste</td>
</tr>
<tr>
<td>Traditional Wok</td>
<td>200 litres / per burner</td>
</tr>
<tr>
<td>Waterless Wok</td>
<td>20 litres / per burner</td>
</tr>
<tr>
<td>Dishwasher</td>
<td>30 litres / under bench</td>
</tr>
<tr>
<td>Steam ‘combi’ oven</td>
<td>150 litres</td>
</tr>
<tr>
<td>Cleaners sink</td>
<td>50 litres</td>
</tr>
<tr>
<td>Hand basin (hands free) kitchen only</td>
<td>50 litres</td>
</tr>
</tbody>
</table>

*All kitchen fixtures including floor drains, kitchen sinks, dishwashers, cleaner’s sinks and bin wash areas must all be connected to the grease interceptor.*
**Step 2**
Determine the grease interceptor size based on the seating capacity in your business.

<table>
<thead>
<tr>
<th>Seating capacity</th>
<th>Standard grease interceptor sizes</th>
</tr>
</thead>
<tbody>
<tr>
<td>0-50</td>
<td>600 litre grease interceptor</td>
</tr>
<tr>
<td>51-100</td>
<td>1,100 litre grease interceptor</td>
</tr>
<tr>
<td>101-200</td>
<td>1,300 litre grease interceptor</td>
</tr>
<tr>
<td>201-500</td>
<td>2,800 litre grease interceptor</td>
</tr>
<tr>
<td>501-800</td>
<td>4,200 litre grease interceptor</td>
</tr>
<tr>
<td>801-1000</td>
<td>4,600 litre grease interceptor</td>
</tr>
</tbody>
</table>

*The minimum size requirement for a grease interceptor is 600 litres. The minimum size grease interceptor for fast food outlets is 3,000 litres. The maximum allowable size of any grease interceptor is 5,000 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 850 litres then an 1,100 litre grease interceptor would be required.

**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/litres per hour then an 1,100 litre grease interceptor would be required.

<table>
<thead>
<tr>
<th>Grease interceptor sizes</th>
</tr>
</thead>
<tbody>
<tr>
<td>600 litre grease interceptor</td>
</tr>
<tr>
<td>1,100 litre grease interceptor</td>
</tr>
<tr>
<td>1,300 litre grease interceptor</td>
</tr>
<tr>
<td>2,800 litre grease interceptor</td>
</tr>
<tr>
<td>4,200 litre grease interceptor</td>
</tr>
<tr>
<td>4,600 litre grease interceptor</td>
</tr>
<tr>
<td>5,000 litre grease interceptor</td>
</tr>
</tbody>
</table>

*For example: The minimum size grease interceptor for a kebab shop or chicken shop whether it be BBQ, charcoal or fresh chicken would be 1,100 litre*
EPA-approved liquid waste contractors

The following licensed liquid waste contractors have been approved by the Environment Protection Authority (EPA) Victoria.

<table>
<thead>
<tr>
<th>Company</th>
<th>Location</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bendigo Desludging</td>
<td>Bendigo</td>
<td>03 5447 8225</td>
</tr>
<tr>
<td>Cleanaway</td>
<td>Bendigo</td>
<td>03 5443 0033</td>
</tr>
<tr>
<td>Closters Group</td>
<td>Echuca</td>
<td>03 5480 1489</td>
</tr>
<tr>
<td>Donleyella Maintenance</td>
<td>Croydon South</td>
<td>0425 877 213</td>
</tr>
<tr>
<td>Ellwaste</td>
<td>Cohuna</td>
<td>03 5456 2500</td>
</tr>
<tr>
<td>Ellwaste</td>
<td>Echuca</td>
<td>03 5480 1400</td>
</tr>
<tr>
<td>Roses Liquid Waste</td>
<td>Kyneton</td>
<td>0418 507 172</td>
</tr>
<tr>
<td>Sims Liquid Waste</td>
<td>Kyneton</td>
<td>0407 506 644</td>
</tr>
<tr>
<td>Sludgebusters</td>
<td>Havelock</td>
<td>0417 598 614</td>
</tr>
<tr>
<td>Suez Environment</td>
<td>Bendigo</td>
<td>03 5446 5100</td>
</tr>
<tr>
<td>Tox Free</td>
<td>Laverton North</td>
<td>03 9371 8500</td>
</tr>
<tr>
<td>Vic Plant</td>
<td>Bendigo</td>
<td>0419 874 162</td>
</tr>
</tbody>
</table>

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