

# Trade Waste

## WHAT IS TRADE WASTE?

NOVEMBER 2018

### 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 | > Cafes         | > Canteens and cafeterias                             |
| > Schools with kitchen and science laboratories  | > Butchers      | > Supermarkets  |
| > Hospitals                                      | > Bakeries      | > Fast food outlets                                   |
| > Nursing homes                                  | > Delicatessens | > Ice-creamerys                                       |
| > Hotels / motels                                | > Caterers      | > Function centres with commercial operating kitchens |
|  | > Restaurants   |   |



*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
- > Commercial laundries
- > Major hospitals
- > Abattoirs
- > Saleyards
- > 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.

Fixtures in the food preparation / kitchen areas	Allowance per fixture
Standard single bowl sink	75 litres / per bowl
Standard double bowl sink	150 litres
Double sink	150 litres
Pot sink (single deep bowl)	150 litres / per bowl
Floor wastes (food preparation area)	50 litres / per floor waste
Traditional Wok	200 litres / per burner
Waterless Wok	20 litres / per burner
Dishwasher	30 litres / under bench 120 litres / commercial (door) 300 litres / commercial (conveyor)
Steam 'combi' oven	150 litres
Cleaners sink	50 litres
Hand basin (hands free) kitchen only	50 litres

*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.

Seating capacity	Standard grease interceptor sizes
0-50	600 litre grease interceptor
51-100	1,100 litre grease interceptor
101-200	1,300 litre grease interceptor
201-500	2,800 litre grease interceptor
501-800	4,200 litre grease interceptor
801-1000	4,600 litre grease interceptor

*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 perhour then an 1,100 litre grease interceptor would be required.

Grease interceptor sizes
600 litre grease interceptor
1,100 litre grease interceptor
1,300 litre grease interceptor
2,800 litre grease interceptor
4,200 litre grease interceptor
4,600 litre grease interceptor
5,000 litre grease interceptor

*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.

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

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