

# TRADE WASTE - CATEGORY 3

## TRADE WASTE MANAGEMENT FOR FOOD-RELATED BUSINESSES

Wastewater from kitchens in food-related businesses is classified as trade waste due to its contaminants, including cooking oil, grease, fat, food scraps, organic materials, and harsh chemical cleaners. Oil, fat, and grease are particularly problematic as they adhere to pipe walls, leading to blockages and sewer overflows into homes, businesses, and the environment.

### BUSINESSES REQUIRING TRADE WASTE APPROVAL:

- ✓ Bakeries/pie shops
- ✓ Butchers
- ✓ Bistros
- ✓ Canteens
- ✓ Catering services
- ✓ Cafeterias
- ✓ Chicken/poultry shops
- ✓ Child care centers
- ✓ Clubs with kitchens
- ✓ Coffee shops
- ✓ Community halls
- ✓ Delicatessens
- ✓ Doughnut shops
- ✓ Fast food outlets
- ✓ Fish shops
- ✓ Hospitals
- ✓ Hotels
- ✓ Home-based catering
- ✓ Ice cream shops
- ✓ Motels
- ✓ Nursing homes
- ✓ Restaurants
- ✓ Supermarkets
- ✓ Takeaway food shops

While this list is comprehensive, it may not cover every business type. Please contact us if you need clarification.

### CONSEQUENCES OF OVERFLOWS

Overflows can be unpleasant, inconvenient, and costly to clean. Although cleanup costs are generally borne by the community, individual business owners may be held liable if they improperly dispose of waste by tipping it down their sinks.

### LEGAL REQUIREMENTS FOR BUSINESSES

- ✓ **Trade Waste Approval:** Food businesses must obtain trade waste approval.
- ✓ **Grease Arrestors:** Effective grease arrestors must be installed and regularly serviced.

### PRE-TREATMENT AND SERVICING REQUIREMENTS

- ✓ **Service Providers:** All pre-treatment devices must be serviced by a liquid waste transport operator with the appropriate licenses and compliance with our Trade Waste Management Plan.
- ✓ **Licenses:** Ensure compliance with the EPA license under Section 93 of the *Environmental Protection Act 1994* and obtain approval from our Environmental Health Services.



## WAYS TO REDUCE GREASY WASTE

- ✓ **Collect Food Particles:** Place all food scraps, peelings, etc., in a bin.
- ✓ **Reduce Cooking Oil Use:** Use less cooking oil where possible.
- ✓ **Recycle Used Oil:** Pour used oil into a container or drum for recycling, not down the sink.
- ✓ **Pre-Wash Utensils:** Scrape or wipe oil and grease from utensils and plates before washing.
- ✓ **Dry Sweep Floors:** Sweep floors before wet washing.
- ✓ **Use Strainers:** Fit strainers to all sink outlets to reduce solids entering the grease arrestor.
- ✓ **Handle Chemicals Carefully:** Store chemicals in a designated area being careful to avoid spills.
- ✓ **Regular Pump-Out:** Have a licensed transporter regularly pump out and clean your grease arrestor. Contact us for advice on cleaning frequency.
- ✓ **Avoid Oil Disposal in Drains:** Do not dispose of oil down the drain.

## TRADE WASTE REQUIREMENTS FOR YOUR BUSINESS

- ✓ **Complete Trade Waste Application:** Submit a trade waste application form to us.
- ✓ **Install a Cleaner's Sink:** This multi-environmental sink is designed for cleaning purposes only.
- ✓ **Dry Basket Arrestors:** Install dry basket arrestors in floor and under sink areas. These devices screen and retain solid waste from wastewater, which can then be disposed of properly. A secondary screening plate will help protect downstream equipment.
- ✓ **Grease Arrestors:** Install a grease arrestor according to the manufacturer's instructions, performed by a licensed plumber/drainier. This is crucial for preventing fats and oils from entering sewer lines and avoiding blocked drains. The size and pump-out frequency of the arrestor are determined by our Trade Waste Officers.
- ✓ **Consultation:** If you are unsure whether you need a trade waste discharge and require information on grease arrestor size or water meters, please contact us.

### REQUIREMENT FOR NEW BUSINESSES ONLY:

- ✓ **Install Sub Water Meters:** Measure all incoming water supplied to trade waste process areas. Meters are read semi-annually for billing purposes.

## GREASE ARRESTOR MAINTENANCE

**Cleaning and Maintenance:** Grease arrestors must be cleaned and maintained by a licensed waste collector. Cleaning frequency depends on the size of the arrestor and the amount of waste. Failure to maintain the arrestor can result in rancid odours, blockages, and potential spills. It is the business's responsibility to arrange for regular cleaning.

## FURTHER INFORMATION

If you have any questions about trade waste, wastewater, or anything related to this fact sheet, please contact Council's Trade Waste Officer via 1300 MY SDRC (1300 697 372) or via [sdrcradewaste@sdrc.qld.gov.au](mailto:sdrcradewaste@sdrc.qld.gov.au).