

TRADE WASTE

MANAGEMENT OF GREASY WASTE

Managing liquid waste is important to our future. We can all play a part to ensure that our region remains a great healthy place for everyone. We care about our local community and the environment.

Greasy waste generally refers to liquid trade waste resulting from commercial or retail food preparation. The obvious pollutants produced from this type of waste are oil and grease.

Oil and grease causes blockages in Council's sewer mains as well as building up in pump stations. This ultimately causes problems with the biological process at the Sewage Treatment Plant.

Other pollutants from food processing include solids, nutrients and unacceptable variations in the acidity or alkalinity of the liquid.

Most premises producing greasy waste are simply carrying out normal food preparation activities such as rinsing, washing foods, washing up dishes, pots, pans and utensils used in the preparation and serving of the foods.

Pre-treatment allows for the reduction of pollutant concentrations to acceptable levels. The main components used in greasy waste installations are sink and floor dry basket arrestors and grease arrestors.

The cleaning frequency of a pre-treatment device is governed by the quantity of accumulated waste. It is therefore in your interest to ensure minimal waste is disposed into the device.

The following housekeeping tips may be helpful in training staff and achieving better results from a pre-treatment device.

If these suggestions are followed the pump out frequency of a grease arrestor may be reduced and blockages in drains may be avoided.

The correct management of liquid trade waste and pre-treatment devices will result in a cleaner environment and save you money in maintenance costs.

- Use water sparingly and efficiently and recycle whenever possible
- Use aluminium foil to collect grease and oil spills around stoves and fryers etc
- Use minimal grease and oil for cooking
- Use detergent sparingly
- Sink screens and floor waste basket arrestors must be installed to kitchen and food preparation areas to keep solids from washing down the drain
- Scrape cooking utensils and plates before washing and dispose in solid waste bin
- Place a container under the outlet of cooking vats used in BBQ, charcoal, rotisserie appliances to collect fat.
- Ensure the dishwasher is full each time it is used
- Avoid extremely high temperature when using dishwasher
- Rinse dishes in a plugged sink rather than under running tap
- Use a broom or mop for washing floors, not the hose
- Do not put coffee grounds or tea leaves down the sink
- Store fresh and used oil and cleaning chemicals in an area where any spillage cannot drain into the sewerage system.

Waste cooking oil and grease is prohibited from being poured down the drain and discharging to a grease arrestor. Collection of oil and grease should be disposed of separately by an authorised oil and fat recycler.



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