

TRADE WASTE IN THE FOOD INDUSTRY

Water Supply (Safety and Reliability) Act 2008
Trade Waste Management Plan 2019

MANAGING TRADE WASTE IN THE FOOD INDUSTRY

Trade waste from food businesses contains solids, oils and grease that can cause blockages and overloading of both pre-treatment systems and the city's sewerage system.

Highly acidic or caustic waste can also corrode pre-treatment and sewerage infrastructure, cause toxic gases, upset biological treatment and be a hazard to workers.

Under council's *Trade Waste Management Plan 2019*, trade waste customers must have an approval from Council to discharge trade waste and must manage their waste to ensure:

- » pH is between 6 and 9
- » solids are less than 13mm
- » oils and grease are below 200 mg/L
- » suspended solids are below 1000 mg/L
- » ammonia is below 100mg/L.

The trade waste approval requires that grease interceptor traps must be serviced regularly to ensure they operate effectively. Details of interceptor trap servicing by an accredited service contractor must be reported to council on behalf of the trade waste approval holder.

MANAGING WHAT GOES DOWN THE DRAIN

Adopting good housekeeping practices will improve the quality of trade waste, reduce the burden on the grease interceptor trap, and help you meet the conditions of the trade waste approval.

Council recommends that the following steps be employed in your business where applicable.

- » Avoid using garbage disposal units (they are not permitted in commercial kitchens).
- » Install dry basket arresters and strainers in sinks and floor drains to trap food scraps.
- » Relocate process areas away from drains to prevent materials from entering drains.
- » Scrape leftover food scraps into the bin.
- » Dry wipe plates to remove leftover oils, meat juices and sauces.

- » Avoid extremely high water temperatures (above 38°C) as grease traps are less effective with hot wastewater.
- » Pre-rinse plates and cutlery in cool water.
- » Sweep floors prior to hosing out the kitchen.
- » Educate staff in the correct disposal of waste products.
- » Delegate someone to clean out dry basket arrestors once a day after the kitchen has finished serving.
- » Avoid using bleach or caustic soda.
- » Use biodegradable detergents, and use less.
- » Collect waste cooking oil and fats for separate disposal. They can be collected for recycling. DO NOT pour them down the sink.
- » Ensure your grease trap is serviced at the frequency nominated on your trade waste approval.

REDUCING WATER CONSUMPTION

Reducing your water consumption in the kitchen can be beneficial for you. Try the following:

- » Install leg operated taps, trigger nozzles and flow restrictors.
- » Don't use a running tap.
- » Use waterless woks.
- » Use dry cleaning practices wherever possible.
- » Use dishwashers on economy cycle, when fully loaded.
- » Fix dripping taps.
- » Educate staff on being water efficient.

MORE INFORMATION

For more information, contact council's Assets and Hydraulics Unit.

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