

GREASE INTERCEPTOR TRAPS

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

TRADE WASTE APPROVAL REQUIREMENTS

Trade waste approval is required for any food business prior to the business discharging trade waste to the sewer. For most businesses, it will be a requirement of your trade waste approval that appropriate pre-treatment devices are installed and maintained.

Council reserves the right to refuse trade waste approval to discharge to sewer unless pre-treatment requirements are satisfied.

PRE-TREATMENT DEVICES

All food businesses are required to install dry basket arrestors in food preparation sinks and any floor drains.

In addition, for greasy food waste, a grease interceptor trap is required. Sizing will depend on the type of business, but will be no less than 1000L. See the grease interceptor trap fixture ratings and capacity table on page 2 for an estimate of grease interceptor trap size.

PRE-TREATMENT DEVICE EXCEPTIONS

Alternative pre-treatment devices *may* be considered only in the following circumstances:

- » the installation of a typical grease interceptor trap is not viable due to site constraints.
- » if the trade waste generator can provide documented evidence of the pre-treatment system's performance.

The approval of an alternate pre-treatment system may be subject to additional conditions attached to the trade waste approval.

INSTALLATION OF APPROVED PRE-TREATMENT DEVICES

All pre-treatment equipment must be installed as per manufacturer's specifications and in compliance with all relevant legislation, standards and council requirements (e.g. AS/NZS 3500, *Plumbing and Drainage Act*, *Water Supply (Safety and Reliability) Act 2008*, etc.).

OPERATION OF A GREASE INTERCEPTOR TRAP

To ensure operational efficiency, each grease interceptor trap must be adequately maintained and serviced regularly. Council officers will determine the required frequency of servicing and this servicing schedule will be a condition of the trade waste approval.

Failure to operate and maintain the grease interceptor trap to the required standards may result in a breach of the sewer admission limits or other conditions of a trade waste approval. In these circumstances, council will take appropriate compliance action, which may include cancellation of the trade waste approval, penalties, or imposition of additional charges.

GREASE INTERCEPTOR TRAP SERVICING

Servicing is necessary to clean the trap of coagulated grease, food solids and any other particles that could block or obstruct the outlet pipe. At each service, it is required that:

- » the grease interceptor trap is pumped out completely, inclusive of all compartments individually
- » the internal surfaces are scraped and hosed off
- » the trap is at least third-filled with clean water when complete (this is best done by the business operator in the first shift after servicing)
- » any maintenance requirements, such as broken baffles, non-compliance, etc. are to be included in the service contractor's report.

Council's Assets and Hydraulics Unit must be advised within the first week of the month following the service that the service has been completed, including notification of any maintenance issues. This advice will be provided by service contractors as part of their monthly spreadsheet report to council.

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GREASE INTERCEPTOR TRAP SIZING

Council requires that all commercial food businesses have a properly sized grease interceptor trap to ensure greasy wastes are not discharged to sewer.

Any new food business development or renovation requires the installation of a grease interceptor trap with no less than 1000L capacity. A larger capacity grease interceptor trap may be required depending on the discharge load.

A shared grease interceptor trap must be appropriately sized to suit all users but must be no less than 1000L, plus 1000L for each additional food business connected to the grease interceptor trap. Depending on the number of fixtures in the kitchen/s, the size of the grease interceptor trap may be required to be bigger than the minimum (in accordance with the *Queensland Plumbing and Wastewater Code*).

The following table shows the fixture rating and capacity for commonly found fixtures and fittings. This can be used to estimate the grease interceptor trap size, provided the minimum size is exceeded. The recommended grease interceptor trap size is the sum of the fixture ratings for all installed fixtures. For example, for a kitchen with two commercial sinks, and a medium sized dishwasher, the grease interceptor trap size is 1400 litres (300 + 300 + 800).

Council encourages trade waste generators to secure the services of a licensed plumber and/or hydraulic consultant to assist with the design and installation of the grease interceptor trap.

MORE INFORMATION

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

Phone 13 48 10

Email enquiries@townsville.qld.gov.au

Website townsville.qld.gov.au

GREASE INTERCEPTOR TRAP FIXTURE RATINGS AND CAPACITY

Fixtures/fittings (see note 1)		Trap capacity	Fixture unit rating
Laboratory sink		50	1
Domestic kitchen sink		150	3
Commercial sink (double bowl or pot), per outlet connected to drain		300	5
Cleaners sink		30	1
Hand wash basin		30	1
Floor waste/bucket trap		10	1
Laundry tub		300	5
Wash trough per tap (school, workshop, warehouse, etc.)		30	1
Workshop wash down pit/bin wash		250	5
Tundish (ac/ hwu/ ice well/ coffee machine/ bain marie/ dental unit)		10	1
Glass washing machine		150	3
Dishwasher	Small (under bench)	250	3
	Large (commercial)	See note 2	6
Wok burner (dry/air cooled)		30	1
Wok burner (wet/water cooled) peak flow x 3 (6 L/m x 60 mins x 3)		1080	6
Combi oven (excl. chicken cookers) 100L/rack (racks=maximum racks/2), average 20 racks, see note 3		1000	6
Combi – chicken cooker 100L/rack		1000	6
Noodle cooker/ rotisserie rack/ soft serve ice cream		100	2
Foot spa (capacity L x 8 per day), average capacity 20 L		160	3
Brat pan (capacity L x 3 per day), average capacity 100 L		300	5

Notes

1. The use of garbage disposal units is not allowed in commercial kitchens, hospitals or nursing homes unless specific permission has been obtained from council's Assets and Hydraulics Unit.
2. Use the manufacturer's maximum peak flow rate per hour x 3 (peak flow rate = Litres per cycle x maximum cycles in an hour). Cycles must be the shortest cycle allowable by that unit. If this information is not available, a default calculation of 800 L will apply.
3. This calculation is based on an average 20 rack oven, with half of the racks being removed, leaving 10 racks for cooking purposes.