

# Liquid Trade Waste

Commercial retail food outlet with No greasy oily wastes generated  
Category 1 Classification A

## Definition

**Liquid trade waste (LTW)** is any discharge to a sewerage system other than domestic waste from a hand wash basin, shower, bath or toilet.

**Central Coast Council** is referred to as Council.

## Introduction

This Fact Sheet is provided to assist you to treat and dispose of liquid trade waste in an efficient and approved manner.

For further information, please contact Council's Trade Waste Section on 4350 5555.

For LTW application forms, refer to [www.centralcoast.nsw.gov.au](http://www.centralcoast.nsw.gov.au).

## Activities

Discharges from commercial retail food preparation activities are divided into two groups:

- Activities that **do not** generate greasy/oily types of waste
- Activities that **do** generate greasy/oily types of waste.

Greasy/oily types of wastes can be generated by:

- cooking food on site, with the cooking process generating a greasy or oily residue
- preparing food on site, with the preparation process resulting in greasy/oily or fatty waste residuals on utensils and equipment (this includes the making of

creams and custards for topping or filling cakes, pies and pastries)

- serving cooked food for consumption on site that has been prepared or cooked either on site or elsewhere, with the served food generating a greasy or oily residue

**Note:** Premises that serve only fresh and toasted sandwiches, wraps, or import pies, sausage rolls and other pastry products and heat these for take-away consumption **do not** fall under the greasy/oily type of waste.

## What pre-treatment is required?

You do not require a grease arrestor unless you generate greasy/oily wastes through on-site cooking, food preparation or service.

Ensure that sink wastes are screened before being discharged to the sewerage system. While a fixed screen is a preferred device, it is recognised that some businesses may experience problems with the installation of these screens. In such situations, sink strainers must be used and a fixed screen should be considered where a cost-effective device is available. During regular inspections, Council ensures that sink strainers are in place. A fixed screening device must be in place if strainers are not in use.

Install a basket arrestor for any floor wastes that are located in the food preparation and handling area for all activities. There must also be a fixed screen over all floor waste



gullies. The basket should be removed, scraped and cleaned regularly to ensure the unit is operating properly.

### **Written declaration**

As part of your application, a written declaration is required, stating, that there will be no on-site cooking, preparation or serving of food that generates a greasy/oily residue. Include a statement in your declaration that the Council will be notified if this situation changes or if the business is sold or placed under new management.

### **Housekeeping practices**

Council requires the following housekeeping practices:

- Dry sweep floors before washing to avoid wastes being caught up in the wash water discharged down the drain to the sewerage system.
- Pre-wipe utensils, plates, bowls etc. to the scrap bin before washing up to minimise the amount of waste put down the drain to the sewerage system.
- Do not use food waste disposal units. These are also known as insinkers, in-sink food waste disposers, or garbage grinders. Any form of macerator is not allowed.

### **Potato peeling appliances**

To prevent fermentation processes occurring in the arrestor, where possible, do not allow

liquid trade waste from potato peeling appliances to go through the grease arrestor. Install basket arrestors for floor wastes in the food preparation area. Remove, scrape and clean the basket regularly.

### **Garbage bin cleaning**

Roof and bund the garbage bin area to prevent the ingress of stormwater to the sewerage system. Although commercial retail food preparation activities that do not involve cooking and/or serving of hot food do not require a grease arrestor, some existing premises may have one installed. In this case, make sure the liquid trade waste from the garbage bin cleaning area passes through the grease arrestor. Fit a dry basket arrestor with a fixed screen to all floor wastes in the washing area that drain to the sewerage system.

### **Ice-cream parlours, with no hot food**

Ice-cream parlours that do not serve hot food are not required to install pre-treatment devices, but are required to pre-wipe utensils with paper towels before washing up.



## Business Types

Activity	Pre-treatment
<b>Bakery</b> <ul style="list-style-type: none"> <li>• Only bread baked on site</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Bistro</b> <ul style="list-style-type: none"> <li>• Sandwiches, coffee only</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Café/coffee shop/coffee lounge</b> <ul style="list-style-type: none"> <li>• No hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Canteen</b> <ul style="list-style-type: none"> <li>• No hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Day care centre</b> <ul style="list-style-type: none"> <li>• No hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Delicatessen</b> <ul style="list-style-type: none"> <li>• No hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Fish shop</b> <ul style="list-style-type: none"> <li>• Fresh fish for retail, no hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers, all drains and sinks pass through dry basket arrester</li> </ul>
<b>Fruit and vegetable shop</b>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Hotel</b> <ul style="list-style-type: none"> <li>• No hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Ice-cream parlour</b> <ul style="list-style-type: none"> <li>• Take-away only</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Juice bar</b>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Motel</b> <ul style="list-style-type: none"> <li>• No hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Nightclub</b> <ul style="list-style-type: none"> <li>• No hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Nut shop</b>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Sandwich shop/salad bar/snack bar</b>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Schools</b> <ul style="list-style-type: none"> <li>• Canteen, no cooking</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>
<b>Take away food outlet</b> <ul style="list-style-type: none"> <li>• No hot food</li> </ul>	<ul style="list-style-type: none"> <li>• Basket arrester with fixed screens for all floor wastes in food preparation areas</li> <li>• Sink screen/strainers</li> </ul>



# Application to Discharge Liquid Trade Wastes into Council's Sewerage System



OFFICE USE ONLY			
CATEGORY 1:			Debtor:
Date:	Fee Paid \$	Licence No:	<b>HOT KEY:</b>

**For further enquiries on the application process, please contact the Liquid Trade Waste Supervisor on 4350 5515.**

Business Trading Name				
Development Application No.	Lot No.	D.P.	Parcel No.	House No.
Street		Suburb		Postcode
Property Owner's Name			Telephone No. / Email	
Address				
Applicant's Name (if different from Property Owner)			Telephone No. / Email	
Applicant's Address (if different from Property Owner)				
Occupier's Name (if different from Property Owner)			Telephone No. / Email	

## Principal Business Activity

Please supply a brief statement of the business type and processes generating liquid trade waste e.g. restaurant, mechanical workshop.		
Any water supply meter being installed? <input type="checkbox"/> Yes <input type="checkbox"/> No	Existing water meter number	Meter location

## EXISTING / PROPOSED EQUIPMENT (GREASE ARRESTOR, BASKET ARRESTOR, COOLING PIT, CPI, VGS, ETC)

Type	Size/flow rate
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## PROPOSED CLEANING SCHEDULE OF PRE-TREATMENT EQUIPMENT AND NAMES OF CONTRACTORS USED

Pre-treatment equipment	Frequency (weeks)
Name of Contractor	Contact number
Location of pre-treatment device (sample point if required, CPI, VGS)	

**Refer to Council's [Liquid Trade Waste Policy](#) for the Liquid Trade Waste Quality Standards, which lists pollutants and their allowable limits**



## SUBSTANCES PROHIBITED FROM BEING DISCHARGED TO THE SEWERAGE SYSTEM

The following substances are prohibited from being discharged to the sewerage system:

- organochlorine weedicides, fungicides, pesticides, herbicides and substances of a similar nature and/or wastes arising from the preparation of these substances
- organophosphorus pesticides and/or waste arising from the preparation of these substances
- any substances liable to produce noxious or poisonous vapours in the sewerage system
- organic solvents and mineral oil
- any flammable or explosive substances
- discharges from 'Bulk Fuel Depots'
- chromate from cooling towers
- natural or synthetic resins, plastic monomers, synthetic adhesives, rubber and plastic emulsions
- rain, surface, seepage or subsoil water, unless specifically permitted
- solid matter
- any substance assessed as not suitable to be discharged to the sewerage system
- waste liquids that contain pollutants at concentrations which inhibit the sewage treatment process – refer *National Wastewater Source Management Guideline, July 2008, WSAA*
- any other substances listed in a relevant regulation.

## CHECKLIST FOR APPLICATIONS

1. Completed application with owner's signature
2. Two copies of plans showing: 
  - Details and location of all processes, tanks, pits and apparatus associated with the generation of commercial waste
  - Details, location, capacity / dimensions, material of construction and lining of the proposed pre-treatment facilities
  - Details of pipes and floor drainage conveying the effluent
  - Stormwater drainage plan
3. Nature of processes of the business attached
4. Any other relevant supporting documents e.g. 
  - Environmental Impact Statement
  - Consultant's Report
  - EPA consideration / restrictions
  - Details of chemicals being used and SDS

Signature of Property Owner/s

Owner's authorisation to making the application is mandatory as per Section 78 of the *Local Government Act 1993*

Please note that the owner of the property will be billed for water supply, sewerage and liquid trade waste services provided and it is the owner's responsibility to pay such fees and charges within the period specified. The owner may arrange to recover such fees and charges through the lease agreement between the owner and the occupier.

The applicant should be aware that approval of this application does not constitute a guarantee of any future approval of a variation to the approval. This will be dependent on the available capacity of the sewerage system at that time and any future approval must not be assumed. However, alerting the Council to the applicant's future plans and proposals may assist the Council in planning future sewage management and / or infrastructure additions / modifications.

Signature of occupier / applicant

Position in company

Date

