

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.

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