

Acceptance guideline 3: Retail food outlets with no greasy or oily wastes generated

Overview

The purpose of this Trade Waste Acceptance Guideline is to outline under what circumstances Icon Water will permit the discharge of liquid waste into the sewerage network.

Under section 35 of the *Utilities (Technical Regulation) Act 2014*, it is an offence to discharge into the water or sewerage network any substance that is likely to interfere with the network, or form compounds that would be likely to interfere, unless the consent of the utility is obtained. Significant fines, imprisonment or both may result from an offence. Discharges entering a sewer that are in breach of the conditions set out in this Guideline will probably constitute a breach of section 35 of the *Utilities (Technical Regulation) Act 2014* and may lead to prosecution of the person discharging the waste, or allowing the waste to be discharged.

This guideline contains specific information on waste types and discharge requirements. The requirements of this guideline are in addition to the requirements specified in Icon Water's Trade Waste *Acceptance Guidelines 1: General Acceptance Criteria for Liquid Waste*. This guideline does not apply to abattoirs or meat/chicken processing and food manufacturers who are subject to separate specific discharge requirements.

Commercial retail food preparation activities

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

1. Activities that do not generate greasy/oily types of waste
2. Activities that do generate greasy/oily types of waste

In stated cases, the customer must provide a written declaration that no hot food will be prepared and, where dishes are washed up on the premises, no hot food will be served at the premises.

Description of activities

There are a number of activities that fall within the group 'commercial retail food preparation activities – no greasy or oily wastes generated', as listed in *Table 1: Premises where no grease trap required*.

Table 1: Premises where no grease trap required

Type of Premise
Canteen (no food prepared, employees bring own meals)
Fruit & vegetable stall (on site preparation of salad ingredients e.g. fruit salad – no dressings)
Fruit salad bar, fudge factory, ice cream parlour, juice bar
Loading dock (vegetables and fruit unloaded)
Pizza heating (no preparation or washing up on site, pizza heated in retail container and sold for consumption off site)
School canteen (no cooking, pie warmer may be used)
Bakery, hot bread / pastry (no pies, sausage rolls, creams, custards or doughnuts)*
Coffee shop, sandwich bar (no food cooking, pie warmer may be used)*
Delicatessen (no food cooked and served, no meat cooked)*
Fish shop, sea foods (no cooking on site)*

*Written declaration required.

Pre-treatment requirements

Where greasy/oily wastes are not generated through the on-site cooking, preparation or serving of food, a grease arrestor does not need to be installed to treat the wastewater.

Sink wastes must be 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. Icon Water should ascertain during its regular inspections that sink strainers are in place. Icon Water should require that a fixed screening device be provided, if strainers are not in use.

A basket arrestor must be installed on any floor wastes that are located in the food preparation and handling area for all the activities listed in Table 1. 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.

Other issues

Garbage bin cleaning

The area must be roofed and bunded to prevent the ingress of stormwater to the sewerage system. In such cases, that a grease arrestor is installed on the premises, the liquid trade waste from the garbage bin cleaning area should pass through the grease arrestor. A dry basket arrestor with a fixed screen is to be fitted to all floor wastes in the washing area that drain to the sewerage system.

Written declaration

A written declaration from the applicant should be sought, as part of the application, that there will be no on-site cooking, preparation or serving of food that generates a greasy or oily residue.

Housekeeping practices:

- Icon Water requires that floors are dry swept before washing to avoid wastes being caught up in the wash water discharged down the drain to the sewerage system.
- Icon Water requires the pre-wiping of utensils, plates, bowls etc. to the scrap bin before washing up so as to minimise the amount of waste put down the drain to the sewerage system.
- The use of food waste disposal units (also known as in-sink aerators, in-sink food waste disposers, or garbage grinders) is not allowed in non-domestic premises, unless permitted by Icon Water under special circumstances (e.g. hospitals, nursing homes – these dischargers could incur a food waste disposal charge/bed). This permission is limited to the existing premises, e.g. if the hospital/nursing home kitchen is refurbished the food waste disposal unit must be removed. Wastes should instead be placed in the appropriate scrap bins.

Potato peeling appliances

Where possible, liquid trade waste from potato peeling appliances should not go through the grease arrestor in order to prevent fermentation processes occurring in the arrestor. Dry basket arrestors are to be installed for floor wastes in the food preparation area. The basket is to be removed, scraped and cleaned regularly.

Garbage bin cleaning

The area must be roofed and bunded to prevent the ingress of storm water 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 such cases, the liquid trade waste from the garbage bin cleaning area should pass through the grease arrestor. A dry basket arrestor with a fixed screen is to be fitted 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.

Further information

Additional information about the discharge of liquid waste into Icon Water's sewerage network is available at iconwater.com.au/tradewaste or by contacting us on **02 6248 3111** or via email on talktous@iconwater.com.au