

Grease trap identification



Version date:

3 February 2015

Version:

1

Related procedure:

PR05.18

Required information		Details			
Building name:	The Big Building				
Suburb:	City	Block: 28	Section: 115		
Description of grease trap location:	Basement Northwest corner in cage				
Grease trap reference number:		Grease trap capacity: 5000L	Date data provided: 30/11/2035		
Table of business contributing to grease trap					
Unit or shop number	Business name	Butcher and fresh chicken shop		Restaurant and takeaways etc. Seating capacity	Estimated flow to grease trap (kilolitres/day)
		Hot water storage capacity (litres)	Sink capacity (litres)		
1 & 2	Coffee and Feast			22	0.4
3	Chickens R us	500L	90L	0	2.5
Provisional points not connected - e.g Units 4 & 5.					
Name :	Signature:	Please Choose Your Authorisation Category:		Contact number:	
Joe Bloggs	<i>Joe Bloggs</i>	<input type="checkbox"/> Developer <input type="checkbox"/> Property Owner <input checked="" type="checkbox"/> Strata Management		0455 555 555	

¹ Contribution by a butcher or a fresh chicken shop is judged to be the capacity of all sinks plus three times the hot water storage capacity in that shop or section.

² Food premises with shared seating, e.g. food courts, should be bracketed together and the total seating indicated. Estimated flows to the grease trap should still be noted individually.