Grease Trap Identification Form

Required information	Details			
Building name:				
Suburb:		Block:		Section:
Description of grease trap location:				
Grease trap reference number:		Grease trap capacity: Litres		Date data provided:

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)		

Name:	**Signature:**	**Please Choose Your Authorisation** **Category:** ☐ Developer ☐ Property Owner ☐ Strata Management	**Contact number:**

[i] 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.
[ii] 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.