

A Guide to Trade Waste in the Food Service Industry

Trade waste discharged to the Waitomo District Council (WDC) piped sewerage reticulation system has the potential to seriously damage the effectiveness of the treatment and safe discharge of treated sanitary waste water. WDC must protect the ratepayer's interest and investment in its wastewater reticulation infrastructure, the safe operation of the waste water treatment plant, and the impact on the environment from the discharge of treated waste water and to ensure resource consent conditions are fully met.

WDC seeks the help of owners and occupiers of any premise that is used or intended to be used for an industrial or trade undertaking. The objective is to ensure that any trade waste introduced into the sewerage reticulation system can be accepted for disposal and can be safely treated.

Managing Greasy Trade Waste

Food Industry businesses within the district produce waste cooking oil, grease and food solids every day simply by carrying out normal food preparation activities. If that waste is discharged directly into our wastewater system it can cause blockages and overflows, overload the wastewater treatment plant, be a hazard to public health and could result in pollution of our rivers. Although the amount of waste from any single food outlet may be relatively small, the effect of the total amount of waste being discharged from the food service industry is very significant.

Who is Affected?

All businesses that prepare food and discharge to the wastewater system will need to apply to WDC for a Trade Waste Consent.

Businesses that may be affected include:

- Bakeries
- Butchers
- Cafeterias and canteens
- Cafes
- Caterers
- Delicatessens
- Fresh fish retailers
- Restaurants
- Takeaways
- Kitchens in clubs, hospitals, motels, nursing homes, schools and other commercial operations.



Pre-treatment

The main type of pre-treatment used in dealing with greasy waste is the grease trap. Only wastewater from food preparation areas, floor waste, kitchen sinks and dishwashers can be discharged to the wastewater system via the grease trap. Wastewater from showers and other processes that generate Trade Waste must not be directed through the grease trap.

There are three basic types of grease trap:

- Gravity separation
- Enzyme digestions
- Mechanical separation.

All pre-treatment equipment must be approved by WDC prior to being installed and must also be installed in accordance with the standards set out in the New Zealand Building Code.

Maintaining your Grease Trap

All grease traps require maintenance to ensure it operates effectively and efficiently. It is important to know what type of grease trap you have, where it is located, how it operates and what maintenance is required. All pre-treatment should be operated and maintained according to the manufacturer's instructions. Your Trade Waste Consent will contain the minimum requirements specific to your premises and type of grease trap.

Dealing with Used Fats and Oils

All used fats and oils generated by processes such as barbecuing, rotisserie cooking, deep or pan frying or griddle type processes must be collected and stored in containers or drums for collection by Waitomo District Council approved oil and fat recyclers. All used fats and oils generated by processes such as barbecuing, rotisserie cooking, deep or pan frying or griddle type processes must be collected and stored in containers or drums for collection by Waitomo District Council approved oil and fat recyclers.

Potato Peeling

If your business uses a potato-peeling machine the wastewater must drain through an appropriate dry basket trap with a removable basket and mixed screen. The drainage must bypass the grease trap.



Waitomo District Council manages the wastewater system so that liquid waste from residential, commercial and industrial trade premises can be accepted for disposal and can be safely treated.

Trade Waste Tips That Can Save You Money

Save Water:

- Use dry or waterless cleaning methods such as wiping or sweeping up spills
- Turn off taps if they are not being used
- Avoid running the tap continuously when rinsing
- Ensure the dishwasher is full each time it is used.

Reduce Solid Waste

- Scrape and wipe leftover food from plates and cooking utensils before washing
- Install sink strainers or screens
- Coffee ground, tea leaves and other solid waste must not be put down the sink
- Garbage disposal units or macerators shall not be used unless approved by the Waitomo District Council.

Recycle Cooking Oil:

- Collect used cooking oil so that it can be recycled
- Never pour grease, fats or oils down any sinks or drains. It is an offence to pour any waste into a stormwater drain and you may be liable for a fine.

Use Appropriate Cleaning Products:

- Detergents dissolve grease allowing it to pass through the grease trap, which may cause blockages in the wastewater system. Avoid using products such as bleach or caustic soda.
- Do not use solvents, bacteria, enzymes or other products in your grease trap unless approved by the Waitomo District Council.

Need To Know More?

For more detailed information regarding Trade Waste contact WDC on 0800 932 4357 and ask for the Trade Waste Officer.

You will find the Trade Waste Bylaw on our website www.waitomo.govt.nz

Creating a better future with vibrant communities and thriving business.

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