

Trade Waste in the Food Industry



Trade Waste Bylaw 2008

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Introduction

In 2008 the Rangitikei District Council introduced the Trade Waste Bylaw, similar to Bylaws throughout NZ, to protect the wastewater treatment plant, sewers and the environment. The Bylaw allows your business to dispose of its liquid waste, called trade waste, to the sewer system provided that it complies with the Bylaw.

You will need to apply to the Council to discharge your trade waste. Application Forms are available from the Rangitikei District Council. When completed Application Forms are received, the Council will review the description of your trade waste, discuss any issues with you and inspect your business premises.

Installation of an effective grease removal system will minimise the discharge of grease, fats and oils to the sewer and, if properly maintained, will help you to meet your obligations under the Trade Waste Bylaw.

Why is there a need to control the effects of waste discharged from food premises?

Food premises discharge waste water which contains quantities of grease, fats and oils, and solids. These may cause a number of problems to the sewage system including blockages, overflows, treatment problems and hazards to public health.

Although the amount of waste from any single food premises may be relatively small compared to the total amount of liquid waste generated, the effect of a number of food premises discharging such wastes can be significant.

Council representatives will inspect all grease traps at least once each year. This inspection is free of charge. However, if the grease trap and/or the records of the grease trap cleaning are less than satisfactory at the time of inspection, another inspection will be carried out a short time later.

If the grease trap is not clean on the second inspection then you may be charged a higher consent fee because Council will start a programme of regular inspections until improvements ensure that the Bylaw is complied with. You may also have your trade waste sampled and analysed and these charges will be passed on to you.

Food Premises are required to have a Waste Management Plan

These “good housekeeping” tips below could be the basis of your Waste Management Plan

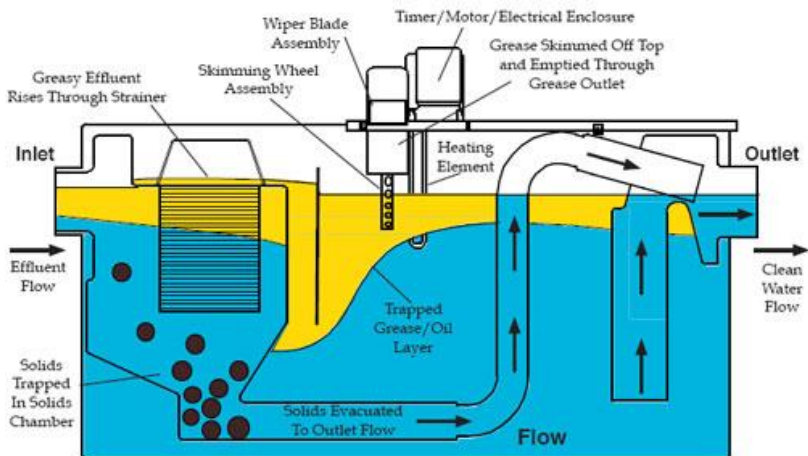
- Scrape solids off cooking utensils and plates (to create solid waste rather than liquid) before cleaning
- Dispose of waste cooking oil and grease separately, not down the drain. Your waste oil may be suitable for collection and recycling (see page 11)
- Use aluminium foil to collect grease and oil spills around stoves and fryers. Change the foil regularly
- Don't use more grease and oil for cooking than you need to
- Install a screen or strainer at your waste outlets. Ensure that the strainer is cleaned regularly
- Use detergents as per the manufacturers' instructions (avoid excessive usage)
- Use biodegradable cleaning products
- Recycle paper/cardboard, plastics and glass separately

Are there alternatives to a conventional grease trap?

Yes, there are a number of alternatives available but they must be of proven efficiency. Many of the modern alternatives have proven to be extremely cost competitive, simple and more efficient when compared to conventional grease trap installation and maintenance. All disposal systems must be specifically approved by the Rangitikei District Council. The following waste treatments are available:

Semi-mechanical grease removal systems can

- Be installed below your work bench
- Be removable so that if you move premises you can take them with you
- Allow you to recover waste oil for recycling



Enzymatic type grease removal systems

These units can be installed as under-bench units with automatic enzyme dosing administered by the food premises operator. This saves on installation and your time.

Manufacturers advise that the filaments in these systems are cleaned on a quarterly basis. To allow this, the unit needs to be accessible.

The enzymes effectively eat waste fats etc, before discharging into the sewer.

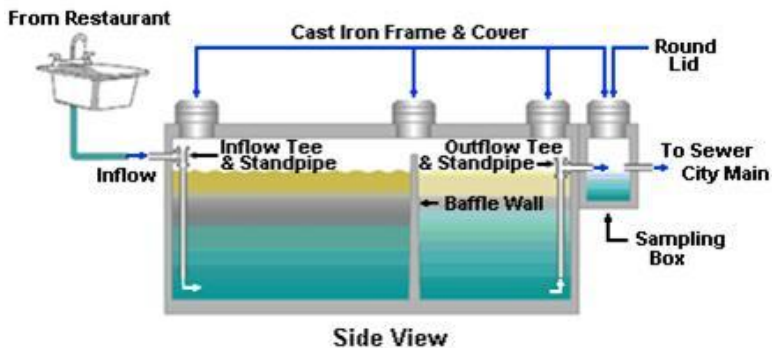
The unit is removable so that if you move premises you can take it with you.



What is a Grease Trap?

A grease trap is a simple non-mechanical means of capturing grease, fats and oils that are present in the wastewater you produce. There are a number of designs for grease traps. The most common type of trap is shown in the diagram below.

Cross-Sectional diagram through a typical grease trap



The trap has an inlet and an outlet. Baffle walls separate the unit into a number of chambers/stages. In a properly maintained grease trap, very little grease or sediment is present in the wastewater discharged to the sewer. As grease and sediment collect, the trap becomes less efficient. Grease physically interrupts the flow of liquid within and from the trap.

Does the grease trap require maintenance?

Your grease trap must be emptied and cleaned, normally once a month to maintain it in good operating condition and avoid problems such as:

- Blockages
- Not capturing fats and greases
- Unpleasant odours

Who can provide a cleaning service for my grease trap?

There are a number of alternative cleaning methods. Grease Trap cleaning contractors are available and they may use a “sump-truck” to clear your grease trap.

Liquid waste removal contractor contact phone numbers can be found under the headings ‘Waste Disposal’ and ‘Septic Tank Services’ in Telecom’s Yellow Pages.

You must hold onto receipts for grease trap maintenance because the Wastes Manager may wish to view these records at certain times, or to mitigate any liability stemming from a blocked drain.

When you arrange a regular cleaning of your grease trap you should specify the following to your contractor:

- The cleansing method and frequency of cleaning
- Your premises address
- The location of the trap, its dimensions and the number of chambers
- The inspection eyes will be cleaned and the trap walls will be hosed down
- Whether or not refilling with cold water is included in the Contract

What do I need to do after the grease trap has been cleaned?

After your waste contractor has cleaned the trap, refilling it with cold water is necessary to ensure the trap functions properly. This is usually the responsibility of the contractor, but may be achieved by leaving the cold tap over your sink running just long enough to refill the trap.

Can I recycle used cooking oils?

This may be possible and some recyclers pay for your used fat or oil (depending on volume and quality). Waste fat, oil or grease containers are usually supplied by the recycler and are collected when full. Mechanical grease removal systems generally produce recyclable material.

To ensure that there are no odour or vermin problems, store used fat or oil in a sealed container and store away from foodstuffs. Be sure to keep the area clean and tidy.

There are also oil refining/cleaning systems available which enable the recycling of cooking fats/oils, and reduce wastage.

Contractors who remove waste oil

Refer to the Yellow Pages under 'Waste Disposal' for local area contractors.

Your responsibilities as a Discharger of Trade Waste

- You must have a Consent to discharge trade waste from your premises to the sewer
- You must ensure that you comply with the Rangitikei District Council Trade Waste Bylaw 2008 by removing fats, oils and greases, and solids from your trade waste
- Food premises that discharge trade waste must be fitted with a grease trap or use an authorised alternative grease removal method
- You must have available on the premises documentary proof of an ongoing maintenance contract for your grease trap or grease removal system. That is, an inspection calling card from the contractor which the premises owner has signed that accepts the contractors standard of work
- If a blockage occurs in our sewage system and the source can be tracked to your premises, then you can be held financially liable for remedial costs

For more information please contact:

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