



A Guide to

Trade Waste in the Food Service Industry

Waipa District Council manages the wastewater system so that liquid waste from residential, commercial and industrial premises can be safely transported, treated and disposed of.

Trade Waste is defined as any liquid that is discharged to the wastewater system from commercial, industrial, manufacturing or trade premises resulting from any processes or operations. This may include Condensing or Cooling Waters; Stormwater which cannot be practically separated, or Domestic Sewage.

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

Managing greasy Trade Waste

Many food outlets within the Waipa 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 plants, 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 the Waipa District Council for a Trade Waste Consent.

Businesses that may be affected include:

- Bakeries
- Butchers
- Cafeterias and canteens

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 wastes, kitchen sinks and dishwashers can be discharged to the wastewater system via the grease trap. Wastewater from toilets, showers and other processes that generate Trade Waste must not be directed through the grease trap.

There are three basic types of grease trap.

1. gravity separation
2. enzyme digestion
3. mechanical separation

Grease traps are sized according to the daily volume of wastewater discharged and the seating capacity of the restaurant or café. If your business increases, you may need to upgrade the size or type of your pre-treatment equipment.

All pre-treatment equipment must be approved by the Waipa District Council 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 they operate 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. Your Trade Waste Consent will contain the minimum requirements specific to your premises and type of grease trap.

Only liquid waste contractors compliant with the Liquid and Hazardous Waste Code of Practice and approved by the Waipa District Council may clean out your 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 Waipa 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 fixed screen. The drainage must bypass the grease trap.

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 during 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 grounds, 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 Waipa 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 to 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 Waipa District Council.

Need to know more?

For more detailed information regarding Trade Waste contact the Waipa District Council Trade Waste Officer at the Te Awamutu Office.

