



HURUNUI

District Council

ADDITIONAL INFORMATION FOR FOOD PREMISES

INTRODUCTION

Wastes like cooking oil, grease and food solids are produced by food outlets and services throughout the Hurunui District every day. When this waste is discharged directly into our sewers it can block them, cause overflows, overload sewage treatment plants and cause major pollution problems.

This guide explains how retail food outlets and services can effectively dispose of greasy waste and obtain a Trade Waste Approval. It also includes tips for reducing the waste that goes down the sink.

All businesses that prepare food should refer to this booklet, including:

- Bakeries
- Butcheries
- Cafeterias and canteens
- Cafes and restaurants
- Caterers
- Kitchens in clubs, hospitals, hotels, motels, nursing homes, schools and other commercial operations
- Fishmongers
- Takeaway shops
- Food courts
- Small goods and wholesale businesses
- Delicatessens

OBTAINING A TRADE WASTE APPROVAL

You must obtain a trade waste approval from the Hurunui District Council before you discharge your wastewater to the sewer.

A trade waste approval establishes the conditions under which food outlets and services can discharge waste to the sewer. The Grease Trap Sizing Guide will help you determine what type of treatment (known as pre-treatment) to install so oil, grease and food solids are removed from wastewater. Grease traps, mechanical grease separators, grease converters and dry basket traps are common forms of pre-treatment for food outlets and services.

To apply for a approval please contact the Hurunui District Council on **(03 314 8816)** to obtain an application. The application is also available on the Council webpage.

Approvals are issued on the basis that wastewater pre-treatment equipment authorized by Hurunui District Council is installed before discharge occurs, along with contracts to have the equipment regularly cleaned and maintained. A licensed plumber will need to complete any alterations or pipework.

Who is responsible for on-site treatment equipment?

The approval holder is responsible for ensuring the specifications, installation and maintenance of the pre-treatment equipment complies with the conditions in the consent.

PASSIVE GREASE TRAPS

How it Works

Passive Grease Traps are the most common type of pre-treatment device found at food premises. They are often found in the ground outside a kitchen's back door. These devices are typically made up of two or three chambers separated by baffles and filled with cold water. The cold water within the trap cools down any hot wastewater entering it, solidifying the greases which then float to the top. Any solid materials that are washed into the trap will settle to the bottom, forming sediment. Inspection ports on the outside of both the inlet and outlet allow samples to be taken to determine how efficient the trap is at removing grease.

Maintenance

Maintenance of a passive grease trap involves removing both the layer of fat from the top and the sediment from the bottom of the grease trap. This requires the entire contents of the trap be sucked out along with scraping down the trap walls and baffles and hosing down. All water from the cleaning must also be sucked out. The final important step involves re-filling the trap with cold water to allow the trap to get back to work separating the grease from the wastewater.

All food premises must use an appropriate contractor to undertake the grease trap cleaning.

Our Trade Waste Officer will determine the cleaning frequency of your grease trap in conjunction with yourself and the contractor engaged to clean your grease trap.

Sizing

All food outlets and food services are required to install and maintain an adequately sized grease trap. The size of the grease trap depends on the volume of trade waste discharged. Please follow the Council supplied *Grease Interceptor Sizing Guide* to determine the appropriate size for your business. This guide may be obtained from Council or on the website.

GREASE CONVERTERS

How it Works

A grease converter works by using nature's own process of breaking down oils and fats using enzymes and bacteria. Inside grease converters, specially designed baffles cause the grease to float to the surface of the water, preventing them from leaving the trap. During the day the oils and greases build up. Each night a dose of enzymes and bacteria is added, and overnight the grease is broken down and flushed through the system the next day. This daily cycle ensures your pipes and drains remain free and clear, preventing expensive blockages.

Operation

It is extremely important that grease converters are operated properly. The daily dose of enzyme/bacteria must be added last thing at night, so it has the required four hours to break down the oil and grease. Council requires that all premises using grease converters install automatic dosing system to ensure the device functions properly.

Maintenance

Typically, a properly functioning grease converter will require only 6 monthly servicing. A certified and registered installer must carry out the servicing. Grease converters should **not** be cleaned out like a passive grease trap as it will disrupt the bacteria living in it which break down the oil and grease.

Note

Council will not approve any new installations of enzyme grease converters. These devices are proving to be unsuitable due to high maintenance requirements.

MECHANICAL GREASE SEPARATORS

How it Works

A mechanical grease separator works by first passing the wastewater through a strainer basket to remove any solids. The grease is then separated by a paddle-wheel which has been specially coated to allow the grease to stick as it spins through the wastewater. As the wheel leaves the water a wiper blade scrapes the fat and oil from the surface of the wheel. The grease is channelled into a container on the side of the device to be emptied. A heater makes sure the grease remains liquid during this process to aid separation and transfer.

Maintenance

Mechanical grease separators require regular maintenance for good operation.

Every day:

- Empty the strainer basket into the rubbish bin and rinse before replacing.
- Empty fat and oil collection container into oil recycling bins.

Once a week:

- Clean the wiper blades and grease outlet trough.
- Check the timer is set properly – 15 minute minimum, 1 hour maximum.

Once a month:

- Clean sediment from the bottom of the main tank.

ADDITIONAL REQUIREMENTS FOR ALL FOOD OUTLETS AND SERVICES

- A **dry basket arrestor or bucket trap** is necessary if there are floor wastes in the food preparation and handling areas. If the premises are new, liquid floor wastes must drain to the grease trap servicing the kitchen.
- Cooking oil storage areas must be bunded so that leaks or spills do not drain into the sewer or stormwater systems.
- Garbage cleaning areas must be bunded to prevent stormwater entering the sewer and have a dry basket arrestor or bucket trap.
- All used oils and fats generated by cooking processes such as; BBQ cooking, rotisseries, griddles, and pan-frying and deep-frying processes must not drain into the sewer. Oil and grease must drain to a separate recycling collection system.
- If your business increases, you may need to upgrade the size or type of your pre-treatment equipment.

Vegetable peeling

- Commercial food preparation outlets and services that use vegetable peeling machines must have the machine set up to drain through an appropriate dry basket arrestor with removable basket and fixed screen. The drainage should bypass the grease trap.

Hospital kitchens

- The quality and quantity of trade waste from hospital kitchens can vary because hospitals are required to scald plates and may have kitchen waste disposal units. The temperature of wastewater leaving the hospital kitchen grease trap must not exceed 40°C.
- Food waste disposal units should not be used as these can block up grease traps and produce foul odour from the sediment in the trap. Food waste should be removed to green bin collection
- Requirements for dry basket traps, garbage cleaning areas and cooking oil storage are the same as for retail food outlets.

Barbequing and rotisserie processes and deep fryers

- The fat and oil generated by barbequing and rotisserie processes or from deep fryers must be collected for recycling and must not be drained directly to a grease trap or to the sewer. Only the wash water can drain directly to the grease trap.

MAINTAINING PRE-TREATMENT DEVICES AND DISPOSING OF GREASY WASTES

Only trade wastewater from food preparation areas, floor wastes, kitchen sinks, dishwashers and garbage areas may be disposed of through a grease trap.

Wastewater from toilets, showers and other processes that generate trade wastewater must not be directed through a grease trap.

In order to ensure that greasy wastes are being appropriately disposed of, a service contract with a Council approved contractor will be required by all consent holders.

MAINTAINING DRY BASKET ARRESTORS

In general, dry basket arrestors collecting floor wastes do not drain through grease traps in food handling or preparation areas. Where authorized floor wastes are required to drain to a grease trap a bucket trap must be installed. Dry basket arrestors must be emptied regularly.

All sinks are required to have dry-basket arrestors. To ensure that the devices are used properly, the arrestors must be of a type with a “shut-off” valve, which prevents the sink from draining when the basket is not in place.

DISCONNECTING GREASE TRAPS

If your business process changes or your wastewater is no longer discharged to sewer, a plumber must be engaged to disconnect your grease trap from the sewer.

Prior to disconnection the trap must be cleaned by an authorized person.

The trade waste permit will not be cancelled until evidence is supplied to Council that the grease trap has been cleaned and disconnected.

TRADE WASTE TIPS TO SAVE YOU MONEY

Keep your costs down with the following tips:

Save Water

- Where possible use dry or waterless cleaning methods such as wiping or sweeping spills rather than hosing.
- Turn off taps when not in use, and repair leaky faucets.
- Avoid running the tap continuously when rinsing.
- Ensure the dishwasher has a full load every time it's used.

Reduce Solid Wastes in Grease Traps

- Scrape leftover food from plates and utensils into the garbage before washing up.
- Never put solid waste such as coffee grounds or tealeaves down the sink.
- Use sink strainers.
- In-sink garbage disposals are not permitted.

Recycle Cooking Oil

- Collect used cooking oil & fat for recycling and never pour cooking oil down the sink or into a grease trap.
- Store cooking oil in a bunded area to keep it from leaking or spilling into the sewer or stormwater system.

Limit the Use of Cleaning Products

- Detergents dissolve grease, allowing it to pass through the grease trap, causing blockages in the sewer system.
- Avoid using strong cleaning agents like bleach or caustic soda.
- Don't use solvents, bacteria, enzymes or other substances in your grease trap without permission from Council.

Educate Staff

- Train kitchen staff about what they can and cannot put down the sink.
- Use signs and stickers around the kitchen to remind staff of proper practices.