



TIPS FOR MANAGING LIQUID TRADE WASTE

As a Liquid Trade Waste Generator you are required to pre-treat your trade waste discharge before it enters the sewerage system. Pre-treatment of your discharge can involve simple separation techniques or very complex chemical treatment plants. By pre-treating your discharge, it will remove some harmful substances or reduce them to very small acceptable concentration levels.

Each Trade Waste Generator needs to determine pre-treatment requirements according to their trade waste activity and the current NSW Liquid Trade Waste Regulations.

Pre-treatment facilities such as grease arrestors, general purpose pits, averaging pits, corrugated plate interceptors, hydrocyclone separation systems etc. require maintenance and cleaning. All pre-treatment facilities accumulate residual waste which needs to be removed and disposed of in an approved manner by a licenced contractor.

The correct management of Liquid Trade Waste and proper maintenance will result in a compliant discharge and a cleaner environment.

The following housekeeping tips may be helpful in training staff and achieving a better quality liquid trade waste discharge.

- Never put cooking oil or fats down the drain. This will cause your grease arrestor pump outs to rise significantly which in turn will cost you more. It can also clog pipes, overflow sewers and cause odours.
- Use trays to catch fat, grease and oil
- Always store used cooking oil and fat in secure containers in a bundled area and must be removed and disposed of in an approved manner by a licenced contractor.
- Maintain access to grease arrestors and pre-treatment equipment at all times.
- Do not store oil drums and equipment on top of grease arrestors
- Use minimal grease and oil for cooking
- Scarping utensils and dishes in the garbage bin or compost before washing.
- Install screens and basket arrestors in sinks and floor drains
- Use a broom and mop for washing floors, not the hose.
- Use high pressure hoses or hoses with trigger nozzles for washing vehicles and equipment
- Use water sparingly, efficiently, recycle whenever possible
- Use water efficient appliances
- Don't leave taps or hoses running. Generally, a fully open tap will supply approximately 0.3 litres/second (or 1000 Litres/hour)

Water Facts

- A staff member uses on average 30-50 litres of water per day of a domestic nature eg. hand washing, tea and coffee facilities
- 10000 litres = 1 kilolitre = 1M3

