

**Application for Consent to Discharge  
Tradewaste (Pursuant to the  
Marlborough District Council Bylaw  
2011)**

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**Consent Application for Tradewaste Discharge**

**CONDITIONAL TRADEWASTE (FOOD & FOOD PREPARATION CUSTOMERS)**

1. Trading Name: \_\_\_\_\_
2. Street Address of Trade Premises: \_\_\_\_\_  
\_\_\_\_\_
3. Name of Licensee:  
*(Occupier responsible for Consent)* \_\_\_\_\_
4. Postal Address of Licensee: \_\_\_\_\_  
\_\_\_\_\_
5. Postal Address for Invoicing  
*(if different)* \_\_\_\_\_
6. Telephone \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_
7. Contact for Tradewaste Queries:  
Name: \_\_\_\_\_  
*(Title) (first name) (Surname) (Position)*  
Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_
8. Name of Property Owner: \_\_\_\_\_
9. Address of Property Owner: \_\_\_\_\_  
\_\_\_\_\_
10. Telephone: \_\_\_\_\_
11. Property Number: \_\_\_\_\_
12. Name of Occupier/Employee Authorised to Sign Application: \_\_\_\_\_
13. Position of Occupier or Authorised Employee: \_\_\_\_\_

**Application for Consent to Discharge Tradewaste - Conditional (Food & Food Preparation Customers)**

14. This application relates to:

Tick Box

- (a) Variation to an existing consent  Consent No. \_\_\_\_\_
- (b) Renewal of an existing consent  Consent No. \_\_\_\_\_
- (c) A new discharge consent
- (d) A current discharge without a consent

15. Describe the main activity carried out on site (eg takeaway, restaurant, café, bakery, kitchen in club, butcher, deli, motel etc).

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16. Total Volume of Wastes:

Average daily volume (m<sup>3</sup>): \_\_\_\_\_

Maximum volume in any 8 hour period (m<sup>3</sup>): \_\_\_\_\_

Maximum daily volume (m<sup>3</sup>): \_\_\_\_\_

Maximum flow (l/sec): \_\_\_\_\_

17. The source of water used on the premises is:

From Marlborough District Council \_\_\_\_\_ m<sup>3</sup>/working day

From other source (state source) \_\_\_\_\_ m<sup>3</sup>/working day

18. Indicate number of toilets/urinals: \_\_\_\_\_

19. Do you have a grease trap (arrestor) on site? It could be in-ground, free-standing or under-sink type.

Yes  No

If yes, please specify type (eg 2 stage or 3 stage gravity separator, enzyme type, mechanical separator etc). \_\_\_\_\_

How regular is the grease trap cleaned and serviced?

Weekly  Monthly  Bi-annually  Annually  Other

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20. Please provide outline drawings or a sketch which clearly indicate the location of the grease trap, and if possible, specification and type of grease trap installed:

21. Council may require verification that your pre-treatment system (grease trap) is cleaned and maintained on a regular basis. Is verification of cleaning available (eg receipt from waste disposal company)?

Yes  No

If yes, please attach a copy of the most recent clean-out.

22. Is a deep fryer cooker or rotisserie cooker used on site?

Yes  No

If yes, is the cooking oil and fat contained on site in containers or drums?

Yes  No

If yes, which waste recycling company delivers and/or collects the containers or drums?

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23. What cleaning or sterilising agents/chemicals are used on site?

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If possible, please attach Material Safety Data Sheets (MSDS) of chemicals used.

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24. Are any open areas, which may collect rainwater, connected to the trade waste drain?

Yes  No

If yes, please specify and estimate each area and indicate the practicality of minimising or eliminating these areas from the sewer catchment.

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25. Is an approved backflow prevention device installed on your site?

Yes  No

If yes, please give details of type, location date of annual Building Warrant of Fitness (WOF).

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Note: *The testing of automatic backflow protection devices is mandatory to comply with the Building Act 1991.*

**Backflow Prevention**

*Note: Backflow/Back-siphonage occurs when pressure drops or increases in a water supply system and allows water to flow backwards into the water supply. If there is a risk of contamination, an approved backflow prevention device is required to be fitted to ensure that all end users are protected against contaminated water. Should any contamination of the supply occur from activities within your site, your business may be liable for any cost involved to remedy the situation.*

26. I declare that the foregoing information is correct to the best of my knowledge.

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Date: \_\_\_\_\_

Return to:

Mike Davies  
Marlborough District Council  
PO Box 443  
Blenheim 7240