

Mechanical grease separators

Mechanical grease separators are also often found under a bench inside the kitchen. They work by skimming liquid fat from the surface of the wastewater inside the separator. A heater inside the separator ensures the fats and oils form balls which are collected by the skimming wheel. The fats and oils are drained into a container on the side of the separator.

The fats and oils can then be collected along with other used fats and oils for recycling. This container should be emptied every day.



Legal requirements

- ⇒ MDC Tradewastes Bylaws
- ⇒ New Zealand Building Code G13 - Foul Water
- ⇒ New Zealand Building Code G14 - Industrial Liquid Waste

Good housekeeping

You can reduce the amount of cleaning and maintenance on your grease trap by following some good housekeeping practices.

Good housekeeping includes:

- ⇒ Scraping plates and cooking utensils into rubbish or recycling bins before washing.
- ⇒ Disposing of waste fats and oils (such as from the deep fryer) separately (never put this down the drain).
- ⇒ Using minimal fat and oil for cooking.
- ⇒ Recycling fats and oils.
- ⇒ Dry sweeping before hosing down floors.

Regular cleaning and maintenance are essential for maintaining your grease trap whatever type it is. Environmental Health Officers and Tradewaste Officers will visit you to make sure you are operating your grease trap properly.

For further information please contact:

Marlborough District Council
15 Seymour Street
PO Box 443
Blenheim 7240

Phone: +64(0)3 520 7400
Fax: +64(0)3 520 7496
E-mail: mdc@marlborough.govt.nz

Or call into our Blenheim Customer Service Centre at 15 Seymour Street

TRADEWASTE



**FATS, OILS AND YOUR
FOOD BUSINESS**

Grease traps

Working with fats and oils

Fats and oils are an important part of your food business. They are used as ingredients in a large number of products and in cooking such as deep frying. They are also produced in cooking methods like rotisserie and grilling. Fats and oils left on plates, cutlery and cooking utensils are washed into the drains during cleaning.

Disposing of used fats and oils properly is very important. If you don't, they can cause expensive problems later. Fats will become solid and eventually block your pipes requiring a drainlayer to clear. This can also happen to the Council's pipes and pumping stations and at the sewage treatment plant.

To stop blockages Marlborough District Council requires that you have a system installed to remove fats and oils from your wastewater. These systems

are often referred to as 'grease traps'.

There are two different types of grease traps which Council approves. Each has its own installation and maintenance requirements. You will also require formal tradewaste and building control consent from the Council to operate your grease trap. This consent will outline the things you need to do to make sure your grease trap is working well.

Types of grease traps

Passive grease traps

These are normally found outside your premises. Located in the ground, they are often covered by metal plates. Passive grease traps work by cooling down the wastewater causing the fats and oils to float to the surface of the water. Other solid material, such as food scraps, sink to the bottom of the grease trap.

The fat on the top and the solids on the bottom of the grease trap need to be removed regularly. This is done by sucking up the entire contents of the trap. At the same time

the inside of your grease trap should be hosed down to clean the sides.

After cleaning, the grease trap must be filled with cold water so it is ready to work again. Cleaning the trap should be done regularly—once a month is usually alright but it will depend on your type of business and how much fat is going into the grease trap.

You need to maintain a cleaning record for your grease trap. This should be kept on your property and shown to an Environmental Health Officer or Tradewaste Officer if requested during an inspection.

There are a number of liquid waste contractors in Marlborough who have consents to discharge into the Council's treatment plant at Hardings Road. For more information please contact Marlborough District Council.



Passive grease traps cool down wastewater so fats and oils float to the top