

Legal requirements

- ◆ Marlborough District Council Tradewaste Bylaw 2011
- ◆ New Zealand Building Code G13 - Foul Water
- ◆ New Zealand Building Code G14 - Industrial Liquid Waste

You need to have a Tradewaste Consent to discharge to the sewer and may require operation controls to be in accordance with an approved Environmental Management Plan. Because the installation of the grease trap involves drainage alterations, a Building Consent is also required.

Maintenance of a standard grease trap

It is the occupier's responsibility to ensure the grease trap is maintained in effective working order. The trap needs to be cleaned out at frequent intervals (this interval will depend on the business and can vary from one week to three months). If the trap is not maintained, the occupier may be liable for any costs of damages to the sewer and the Tradewaste Consent may be withdrawn. The grease is to be removed by an approved operator for treatment and disposal at an authorised waste processing plant. It is the occupier's responsibility to ensure that a manifest docket is completed for the contractor prior to the waste removal.

Good housekeeping

To reduce the cleaning frequency of the grease trap, it is in occupier's interest to ensure minimal loading of the system. Good housekeeping includes:

- ◆ Scraping plates and cooking utensils before washing
- ◆ Using minimal grease and oil for cooking
- ◆ Recycling oil and grease
- ◆ Dry sweeping before hosing

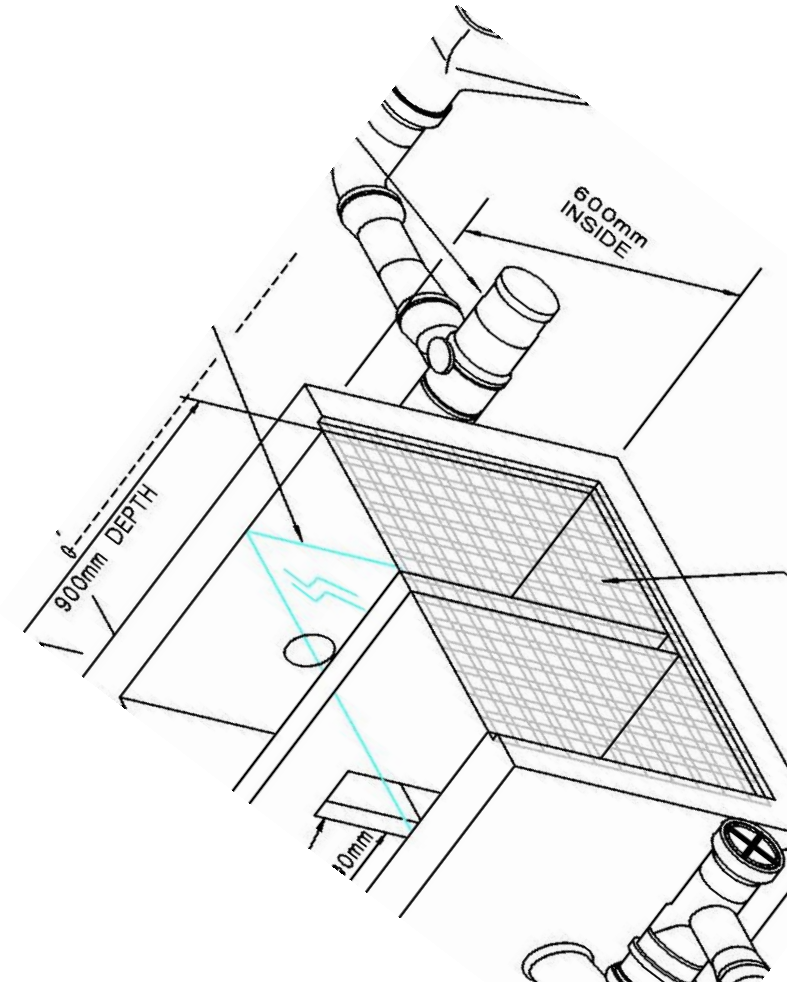
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TRADEWASTE



GREASE TRAP

Grease Trap

Standard Grease Trap

All standard grease traps are to be located outside a building. The accompanying drawing shows design details.

WHY

do we need grease traps?

Grease in our wastewater:

- ◆ Causes the formation of greasy solids in our sewers thereby reducing the sewer capacity.
- ◆ Often causing pipes to block entirely leading to overflows from sewer drains.
- ◆ Accumulates in pumping stations. When mixed with other material present in sewage, it causes blockages and failure of pumps.
- ◆ Reduces the efficiency of sewage treatment and the quality of effluent being discharged into the environment.

WHO

needs to install it?

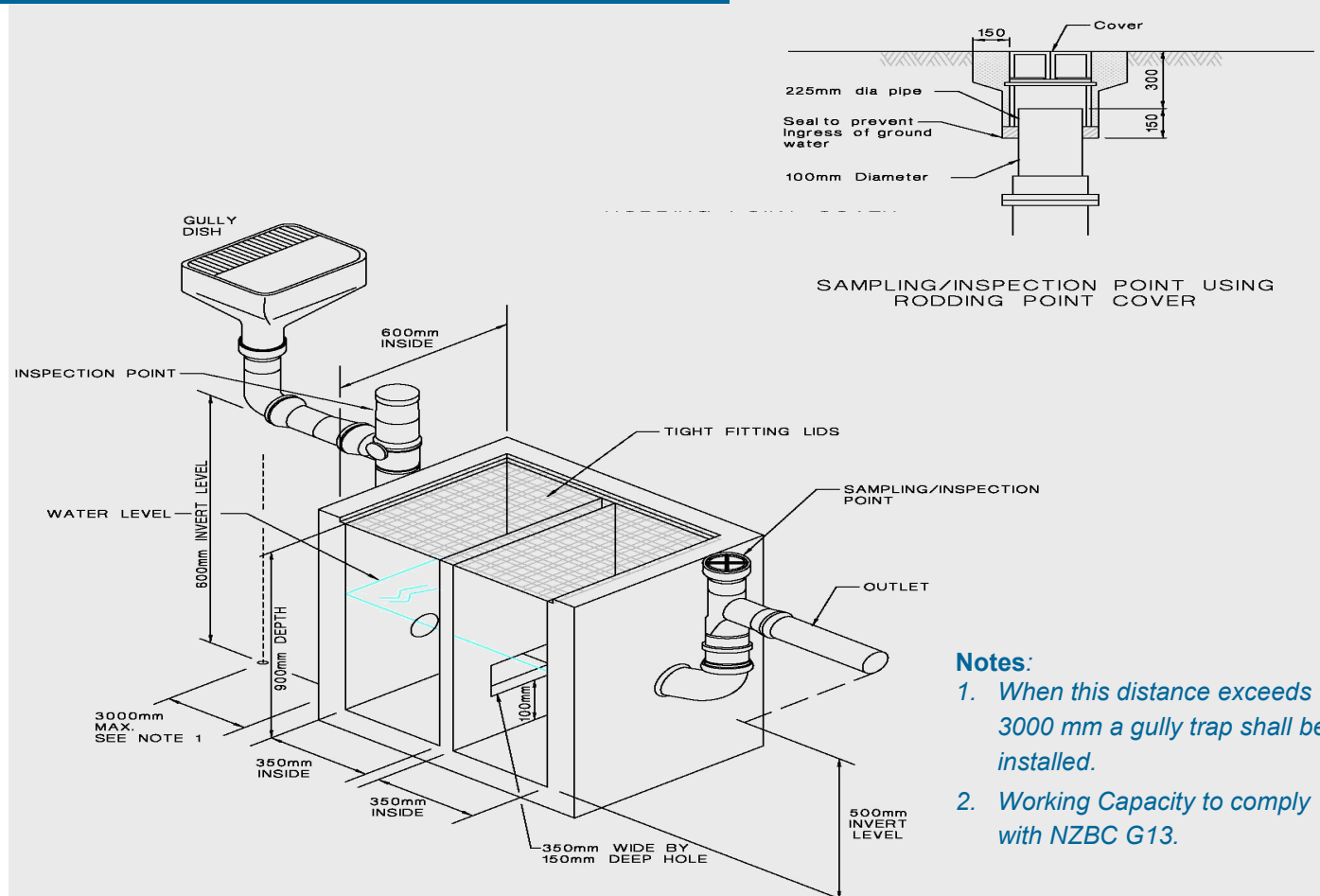
All premises engaged in the cooking and preparation of food for other persons are required to install and maintain an adequately sized grease trap. Such premises are for instance restaurants, takeaway shops with deep fryers, hospitals, hotels, bakeries, butcheries and supermarkets.

Standard grease trap

Baffles in the trap slow down the wastewater flow and reduce turbulence allowing the grease and water to separate. The grease floats to the surface and is retained in the trap while the grease-free wastewater exits the grease trap into the sewer system.

The grease trap needs to be accessible at any time.

It is important to ensure that dishwashing machines and waste disposal units do not discharge to a grease trap as high temperatures and solids are detrimental to efficient operation.



Notes:

1. When this distance exceeds 3000 mm a gully trap shall be installed.
2. Working Capacity to comply with NZBC G13.

Note: For illustration purposes only - 3 stage trap of 500 litres minimum requirement

Skimmer type grease trap

- Heater in the trap liquefies grease.
- Special wheel skims grease from the surface. Grease can be collected for recycling and sale.
- Skimmer can be installed in kitchen, but has to be properly maintained.