

Trade Waste Requirements Restaurant and Fast Food

Trade waste discharged to the WDC piped sewerage reticulation system has the potential to seriously damage the effectiveness of the treatment and safe discharge of treated sanitary waste water. Waitomo District Council must protect the ratepayer's interest and investment in its wastewater reticulation infrastructure, the safe operation of the waste water treatment plant, and the impact on the environment from the discharge of treated waste water and to ensure resource consent conditions are fully met. WDC seeks the help of owners and occupiers of any premise that is used or intended to be used for an industrial or trade undertaking. The objective is to ensure that any trade waste introduced into the sewerage reticulation system can be accepted for disposal and can be safely treated.

The Trade Waste Bylaw provides that trade waste discharges must be classified into 1 of 5 possible categories for the purposes of a Trade Waste Consent namely; Permitted, Conditional, Controlled and Prohibited. It is also possible that a trade or industrial business might be classified as being part of the Exempt category. Usually Restaurant and Fast Food Businesses fall into the Permitted Discharge category. This means that a discharge of trade waste to the sewerage reticulation system can be consented to by WDC as long as the physical and chemical characteristics of the trade waste comply with the standard defined in Schedule 1A of the Trade Waste Bylaw.

The following information has been extracted from the Trade Waste Bylaw in order to provide a reference for Restaurants and Fast Food Businesses, of the requirements for Permitted discharge characteristics. Please refer to the Trade Waste Bylaw for the complete Schedule 1A.

Permitted discharge characteristics

The type and level of the characteristics of any Trade Waste discharged to Council's wastewater system must comply at all times with the requirements contained in Schedule A1 the Trade Waste Bylaw.

The following are some Physical characteristics, relevant to Restaurant and Fast Food Businesses that must be complied with under the Bylaw.

Flow:

- 1. The 24 hour flow volume shall be less than $5m^3$.
- 2. The maximum instantaneous flow rate shall be less than 2.0 litres per second.

Temperature:

1. The temperature of the characteristics discharged shall not exceed 40 °C.

Solids:

- Non-faecal gross solids shall have a maximum dimension which must not be greater than 15mm.
- 2. Fibrous, woven or any other materials which may adversely interfere with the free flow of Sewerage in the drainage system or treatment plant must not be present.

Oil and grease:

- 1. There shall be no free or floating layer of oil or grease.
- 2. Trade Waste with mineral oil, fat or grease unavoidably emulsified, which in the opinion of the Council is not biodegradable shall not exceed 200 grams $/m^3$ as petroleum ether extractable matter when the emulsion is stable at a temperature of 15 °C and when the emulsion is in contact with and diluted by a factor of 10 by raw Sewage, throughout the range of pH 6.0 to pH 10.0.
- 3. Trade Waste with oil, fat or grease unavoidably emulsified, which in the opinion of the Council is biodegradable shall not exceed 500 g/m³ when the emulsion is stable at a temperature of 15 °C and when the emulsion is in contact with and diluted by a factor of 10 by raw Sewage throughout the range of pH 4.5 to pH 10.0.
- 4. Emulsified oil, fat or grease shall not exceed 100 g/m³ as petroleum ether extractable matter when the emulsion is unstable at a temperature of 15 °C and when the emulsion is in contact with and diluted by a factor of 10 by raw Sewage throughout the range of pH 4.5 to pH 10.0.
- 5. The solids content of any Trade Waste that is settleable, must not exceed 50 millilitre per litre.

For more detailed information regarding Trade Waste, contact the Waitomo District Council on

FREE PHONE 0800 932 4357.

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