

Trade Waste Pre-Treatment Guide

TABLE 1 - MECHANICAL REPAIRS IN WORKSHOP

| Process | Pre-Treatment | Comments |
|---|---|---|
| Parts Washing With Water | <p>Wash area to be bunded to contain wash water. If outside the workshop the wash area is to be bunded and roofed.</p> <p>A collection well and non-emulsifying pump.</p> <p>An approved oil Separator with an oil collection container and sludge removal system, all within a roofed and bunded area.</p> <p>Wash designated, bunded area (segregated from rest of workshop).</p> | <p>Screens may be useful to exclude nuts and washers from the pump intake. Cleaning compounds to be compatible with the pre-treatment system. The cleaning and maintenance program specified by the supplier should be followed. Oil to be drained or wiped from parts prior to washing. Store used oil for recycling.</p> |
| Parts Washing With Solvents (Preferred Method) | <p>Spent solvents to be removed off-site for regeneration or disposal.</p> <p>Areas contains the parts wash to be bunded to contain any spillage or leakage.</p> <p>NB. There is no discharge to Sewer.</p> | <p>Red the material safety data sheets for each of the materials being used.</p> |
| Floor Washdown (Periodic) | <p>Area to be under roof and bunded to exclude rainwater but include wash water. A collection well and non-emulsifying pump. An approved oil separator with an oil collection container and sludge withdrawal system, all within roofed and bunded area.</p> <p>NB. The wastewater from washdown can drain to the same pre-treatment system as that used for parts washing.</p> | <p>The screen may be used to exclude nuts and washers from the pump intake. Cleaning compounds to be compatible with the pre-treatment system. The cleaning and maintenance program specified by the supplier should be followed.</p> <p>Oils spills should be soaked wash down up or wiped up prior to washing.</p> <p>Grease blobs should be scraped up before washing.</p> |
| Vehicle Body Repair Shops (Wet Rubbing) | <p>Wet rubbing area to be roofed and bunded.</p> <p>Area to drain to a minimum 550-litre silt trap</p> | <p>Settling Pit to be serviced at regular intervals by a licenced contractor.</p> |
| Washing of Vehicle Body Only (No De-greasing) | <p>Wash area to be bunded to contain wash water. If outside the workshop the wash area is to be bunded and roofed. A 550 Litre silt trap.</p> <p>A 550 litre Silt Trap.</p> | <p>Silt trap is to be serviced at regular intervals by a licenced industrial liquid removal contractor.</p> |

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TABLE 1 - MECHANICAL REPAIRS IN WORKSHOP (CONT)

| Process | Pre-Treatment | Comments |
|---|---|---|
| Vehicle Detailing (De-greasing) | The area to be under roof and bunded to exclude rainwater, but include wash water. A collection well and non-emulsifying pump. An approved oil separator with an oil collection container and sludge withdrawal system, all within roofed and bunded area | Collection well / separator to be serviced at regular intervals by a licenced industrial liquid removal contractor. |
| Service Stations - covered forecourt Fuel installation and refuelling Depot | | NOT PERMITTED TO SEWER OR STORMWATER DRAIN - dry cleaning technique should be adopted |

TABLE 2 - GENERAL PRE-TREATMENT REQUIREMENTS - FOOD INDUSTRY

| Process | Pre-Treatment | Comments |
|---------------------------------------|--|--|
| All premises involved in cooking food | Grease Arrestor. (For sizing see Table 4 & 5) Dry basket arrestors in floor wastes and sinks. Used oil and fat storage area to be roofed and bunded. Garbage bin wash cleaning area to be roofed and bunded - wastewater to pass through a dry basket arrestor and discharged | Grease arrestors to be serviced at regular intervals by a licenced liquid waste disposal contractor. |
| Food preparation only | Dry basket arrestors in floor wastes and sinks. Grease arrestor in some circumstances (determined by a person appointed by the Council to carry out inspections of premises from which trade wastes are being discharged). | Grease arrestors to be serviced at regular intervals by licenced liquid waste disposal contractor. |

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TABLE 3 - GENERAL PRE-TREATMENT GUIDELINES FOR OTHER TRADE WASTE GENERATORS

| Generator / Source | Characteristics of Waste | General Pre-Treatment Requirements |
|--|---------------------------------|--|
| Dental / Medical / Veterinary Surgeries | | |
| - no plaster casts | Solids | Dry basket arrestor |
| - plaster casts | Solids | Plaster arrestor |
| - x-rays | Rinse water and spent solutions | To sewer via balancing tank after silver recovery (refer photographic industry code of practice) |
| Photographic Waste | | |
| - fast photos | Rinse water and spent solutions | To sewer via balancing tank after silver recovery (refer photographic industry code of practice) |
| - x-rays | | |
| Laundromats | | |
| | Lint, temperature | Lint screens 1mm mesh, cooling pit. If temperature exceeds 38° Celsius |
| Hairdressing Salons | | |
| | Hair, soap, dyes, etc | No pre-treatment required. Not to discharge through a grease arrestor. |
| Hobby Clubs | | |
| - discharge less than 200 L/Day | Suspended solids | No pre-treatment |
| - discharge 200 - 1000 L/Day | Suspended solids | Plaster arrestors |
| - discharge over 1000 L/Day | Suspended solids | Solid settlement pit 1000L, min of 1 hour retention time. |
| Kennels | | |
| | Solids | Dry arrestor pit, open area controls, dry cleaning prior to washing down. |
| School - Laboratory | | |
| | Acid / alkali, chemicals | Sediment and neutralising pit. |

NB Discharge from photographic processing and laboratories not to come into contact with copper pipes.

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TABLE 4 - GUIDELINE FOR SIZING GREASE ARRESTORS

4.1 The capacity of a grease arrestor may be calculated from the following capacity allowances for various fixtures and fittings in commercial premises.

| Fixture/Fitting | Capacity (Litres) |
|--|-------------------|
| Commercial kitchen sink | 140 |
| Double bowl or pot sink | 280 |
| Basin | 30 |
| Water heated bain-marie | 40 |
| Dishwasher | |
| - small (under bench) | 400 |
| - medium (upright) | 80 |
| - large (more than one outlet) | 1200 |
| Steamer / Hydrotherm / Boiling Pots / Stock Pots | 100 |
| Wok burner | 140 |
| Mixing bowl | 140 |
| Glass washers (not in liquor sales area) | 200 |

4.2 If a restaurant, coffee shop, hotel, motel, hostel, nursing home, etc. does not have fixture or fittings in excess of 250 litres capacity, the following criteria shall apply;

| Servicing Capacity | Minimum Size Grease Arrestor |
|--------------------|------------------------------|
| 0 - 40 Persons | 550 Litre |
| 40 - 90 Persons | 1000 Litre |
| 90 - 180 Persons | 2000 Litre |

TABLE 5 - MINIMUM GREASE ARRESTOR CAPACITIES

| Business | Arrestor Size | Comments |
|------------------------|---------------|--------------------------|
| Takeaways | 550 Litre | Cooking chicken, no woks |
| Hotel | 550 Litre | |
| Retail Seafood Outlets | | No processing/cooking |

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TABLE 5 - MINIMUM GREASE ARRESTOR CAPACITIES (CONT)

| Business | Arrestor Size | Comments |
|--------------------------------|-------------------|---|
| Ice Cream Parlour | 550 Litre | |
| Hot Bread Shop | 550 - 1000 Litre | Depending on Fixtures / Fittings / Seating capacity |
| Pizza Shop | 550 - 1000 Litre | |
| Takeaway and Delicatessen | 550 - 1000 Litre | |
| Coffee Shop (0 - 40 persons) | 550 - 1000 Litre | |
| Restaurant (0 - 40 Persons) | 550 - 1000 Litre | |
| Retail Butcher | 550 - 1000 Litre | |
| Bakery | 1000 - 2000 Litre | |
| Coffee Shop (40 - 90 Persons) | 1000 - 2000 Litre | |
| Restaurants (40 - 90 Persons) | 1000 - 2000 Litre | |
| Retail Chicken | 1000 - 2000 Litre | |
| Seafood Processing | 1000 - 2000 Litre | |
| Coffee Shop (90 - 180 Persons) | 2000 Litre | |
| Restaurants (90 - 180 Persons) | 2000 Litre | |
| Nursing Homes | 2000 Litre | |
| Hotel | 2000 Litre | |
| Hospital | 2000 Litre | |
| Shopping Centres | 2000 Litre | Combination Shops |

Maximum allowable capacity of an individual grease arrestor is 2000L.