

LIQUID TRADE WASTE FACT SHEET



HOUSEKEEPING PRACTICES FOR BARBEQUES (TEMPORARY FOOD STALLS INCLUDING FUNDRAISING EVENTS)

The information provided in this fact sheet is intended to be a guide only and may change from time to time. This is not an approval to discharge liquid trade waste.

Liquid trade waste generated from this type of activity can impact on Council's sewerage system due to the amount of fat or grease in the waste water. When these fats and greases cool, they solidify causing blockages that may result in raw sewage overflowing into the environment.

- If practical, use less oil in cooking.
- Collect used cooking oil so that it can be recycled and don't pour oils and fats down the stormwater drain or sink (sewer).
- Businesses and fundraisers need to place a container under the fat outlet of the barbeque to collect entire volume of fat produced over the production day and stored in a container.
- Fat and oil generated by barbequing processes must be collected for recycling and/or disposal must not drain directly to a grease trap, to the sewer or to stormwater. Only the washwater can drain to the sewer via the grease trap.
- Utensils, plates, bowls, etc. are to be scraped into a waste bin and dry wiped with paper towel prior to washing to minimise the amount of waste discharged to the sewerage system.
- Containers should be taken away and once the oil has cooled, then it can be placed in the general waste bin.

For further assistance please contact:

**Trade Waste Officer
Orange City Council
PO Box 35
Telephone: (02) 6393 8870
Website: www.orange.nsw.gov.au**



ⁱ Information from NOW Liquid Trade Waste Management Guideline 2009 and Sydney Water's "Managing Trade Wastewater in the Food Service Industry" Fact Sheet was used in this document.