

Form C2 (Page 1)

Stand-alone Commercial Retail Food Preparation Business

Application Attachment Sheet

Please fill out this attachment sheet if your business is involved in commercial food preparation activities that discharge liquid trade waste to the sewerage system. In the table below, tick the type of your business and write the number of seats or beds (if any). In Table C2-2, provide the manufacturer's peak flow rate where available.

Table C2-1 Business Information

Tick	Type of Business	No. of seats / beds (if applicable)
	Bakery (only bread baked on site)	
	Bakery (food cooked on premises) or with coffee shop	
	Bistro / coffee shop / sandwich shop (no hot food cooked or served)	
	Bistro / café / coffee shop / restaurant (hot food cooked and served)*#	
	Boarding house/hostel kitchen	
	Butcher	
	Cafeteria	
	Canteen	
	Caterer	
	Club*#	
	Commercial kitchen/caterer*#	
	Community hall kitchen / function centre – minimal hot food cooked	
	Community hall kitchen / function centre hot food cooked and served	
	Chicken / poultry shop – barbeque / charcoal / steam oven	
	Chicken – retail fresh outlet, no meals prepared	
	Day Care Centre / school canteen (minimal hot food)	
	Day Care Centre – hot food prepared	
	Delicatessen – no hot food prepared or served	
	Delicatessen – hot food prepared or served*	
	Fast food outlet	
	Fish shop – fresh (retail) no cooking on site*	
	Fish shop – cooking on site*	
	Fruit and vegetable shop (retail)* / loading dock	
	Garbage bin cleaning – within commercial premises, i.e. hotel / restaurant	
	Hotel / motel with minimal or no hot food prepared and served*#	
	Hotel / motel with hot food*#	

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Tick	Type of Business	No. of seats / beds (if applicable)
	Ice cream parlour	
	Ice cream parlour with hot food	
	Juice bar / nut shop	
	Mobile food van	
	Mixed business (minimal or no hot food prepared)	
	Nightclub*#	
	Nursing home kitchen*	
	Pizzeria	
	Takeaway only	
	Pizza home delivery/take-away only	
	Pizza reheating (no preparation and limited washing up on site)	
	School canteen / home science – hot food cooking	
	Supermarket* – incorporating butcher, fish, barbeque chicken, delicatessen, bakery	
	Take-away – no hot food	
	Take-away – hot food cooked and served	

Table C2-2 Information about fixtures / appliances installed in the kitchen

Fixture / appliance	Number	Manufacturer's flow rate L/h (if available) or capacity
Bain marie		capacity of apparatus
Bratt pan		
Cleaners sink		
Combi-oven/barbeque		
Commercial dishwasher (door or hood)		
Commercial dishwasher (conveyor)		
Floor waste outlets		
Glass washer (if connected to a grease arrestor)		
Hand basin		
Hot plate / charcoal barbeque		
Pasta cooker		
Potato peeler (if connected to a grease arrestor)		
Pot sink		
Sink - single		
Sink - Double		
Wok – traditional wok		
Wok – waterless wok		
Under bench dishwasher		
Other fixtures that generate liquid trade waste. <i>Please specify and include the expected hourly flow rate.</i>		

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Some of the above premises (highlighted with *) may have associated processes generating liquid trade waste. Please indicate if your premises have any of the following processes:

* Solid food waste disposal unit (food waste composter/digester etc.)

Yes

No

Microbrewery, micro distillery, confectionery/chocolate making, condiments making or other 'boutique/artisan food type' industry

Yes

No

If 'yes', please specify the type of business and fill the application form for Concurrence Classification B (pages 4–10).

When finished, attach these sheets to the application form

For further assistance please contact:

**Trade Waste Officer
Orange City Council
PO Box 35
ORANGE NSW 2800
Telephone: (02) 6393 8870
Website: www.orange.nsw.gov.au**