

GREASE INTERCEPTOR INFORMATION SHEET

This document provides information on treatment, disposal, maintenance and installation associated with the management of trade wastewater. Where your premises includes a commercial kitchen, you are required to implement the directions contained within this document. This will greatly assist Falls Creek Resort Management (FCRM) in their efforts to help provide a clean pleasant environment and maintain the integrity of our wastewater infrastructure.

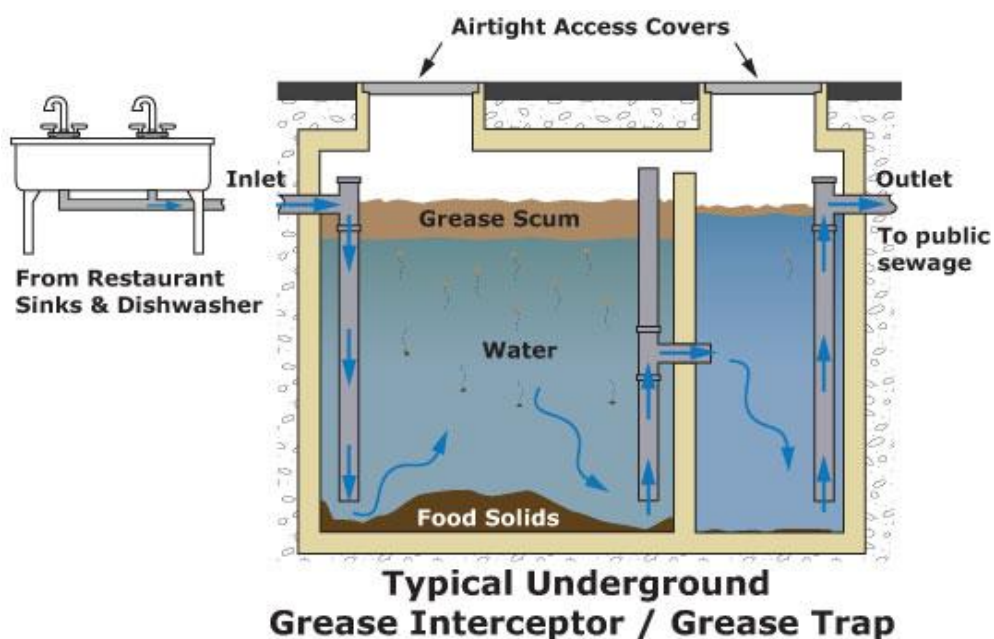
Trade Wastewater is defined as “the liquid wastewater generated from any industry, business, or manufacturing process. It does not include domestic wastewater.”

Many liquid wastes generated as a by-product of commercial food and beverage operations contain products which can have detrimental effects within the building drains and the resorts sewerage system. These liquid wastes are defined as Prohibited Substances (trade wastewater).

All treatment facilities accumulate residual wastes, both solid and liquid which must be regularly cleaned out and disposed of in an approved manner. The disposal of residual wastes such as greases, oils and sludges must be carried out by an appropriate contractor in accordance with EPA Regulations.

The Trade Wastewater facilities, if properly maintained, will help to protect our workers, the sewerage system and the environment.

Below shows how a grease interceptor works.



INSTALLATION REQUIREMENTS FOR GREASE ARRESTORS

Under the Alpine Resorts Management Act, FCRM requires all commercial premises, engaged in the cooking and preparation of food stuffs, shall be required to install and maintain an adequately sized grease trap to prevent the discharge of oils, fats, grease and other prohibited substances into the Falls Creek sewerage system.

- A trade wastewater pre-treatment facility must be installed in accordance with the relevant Plumbing Codes and AS 3500.
- The plumbing and drainage work is to be carried out by a licensed plumber and in accordance with the relevant Codes of Practice and manufacturers guidelines.
- Physical location of the arrestor will be agreed on site by the Stakeholder, Licensed plumber executing the installation and a representative of Falls Creek Resort Management

SIZING OF ARRESTOR

Please refer to attached sizing calculator to calculate the interceptor size required. There are many different sizes and types of interceptors available on the market.

Selected interceptors must be approved by a representative of FCRM prior to installation.

Minimum size for all interceptors is 1000L.

MAINTENANCE

Treatment facilities serving food preparation areas become progressively less efficient as grease, oil and sludge accumulate. These facilities therefore require regular cleaning to prevent blockages, associated odour problems and health hazards. If properly maintained the arrestor will stop grease and food solids getting into the sewer and causing blockages.

Cleaning Procedure to be Adopted by Licensed Contractors

- **Once a floating layer of fat or oil 75 millimetres thick has formed on the surface, the grease arrestor must be cleaned out**
- **Grease arrestors must be cleaned out at least every 12 months**
- **Grease trap lids are to be removed and facility completely pumped out, not just skimmed**
- **The sides and baffles are to be scraped and cleaned of all residue**
- **The grease trap is to be re-filled with clean water**
- **A docket is to be completed by the contractor and left with the occupier. A copy of this docket is to be provided to FCRM.**