

Liquid Trade Waste (LTW) Guide for Food Premises (Classification A)

What is Liquid Trade Waste (LTW)?

Simply, Liquid Trade Waste (LTW) is any liquid waste that goes into our sewerage system that is not of a domestic origin or quantity.

For example; there is going to be more liquid waste from a restaurant than from your home kitchen.

Why does LTW matter?

If you think of the human body, when there is too much fat and salt in your diet, your arteries can get damaged and clog up. The same can happen to our sewerage system and treatment plants if too much oil, grease and other chemicals end up in there.

The sewerage system is there for everyone and if we don't look after it costs everyone in our community. Whether it is extra repair costs or environmental and health costs when it clogs up and overflows.

There are limits on what can go into our sewerage system. This is to protect the people working in and around our wastewater system. To protect rivers, waterways and oceans from harmful discharges, and protect our wastewater system and treatment plants from damage. This also helps our treatment plants produce good quality recycled water and biosolids.

LTW policies help encourage waste minimisation and cleaner production and more water efficient practices.

What sort of businesses need LTW Approvals?

The most common forms of businesses that need LTW approvals are food related ones. Some examples include; café's, restaurants, take- away, hotels, motels, supermarkets, etc.

Not all discharges of waste are created equal.

Depending on the type of food you prepare, cook and serve, the types of pre-treatment equipment will vary.

If you sell pre-prepared food, you will need very little by way of pre-treatment equipment. If you sell pies and sausage rolls that you heat up, pre-made pastries, toasted sandwiches, or if you buy pre-prepared ingredients and put them together, you will most likely only need:

- Dry baskets in floor drains
- Sink strainers and baskets

If you cook your own ingredients and use methods of cooking such as frying, grilling, deep frying, wok burners etc. you will, as well as the drain baskets on you floor and sink drains, also need a grease arrestor (trap).

The minimum size for a grease arrestor is 1000L, but depending on the nature and volume you discharge you may need to have a larger one. Fast food restaurants, will generally require 1500L and if the grease arrestor is shared by more than one business, the capacity may be higher again.

Businesses that have very oily and fatty discharges, like cooking BBQ chickens, may need a larger grease arrestor and an oil and fat interceptor between the oven and grease arrestor.

Every food business is different, so when you make enquiries about LTW, Council will look at your individual business and advise you on what pre-treatment equipment you need.

24/7 Customer service line 1300 345 345

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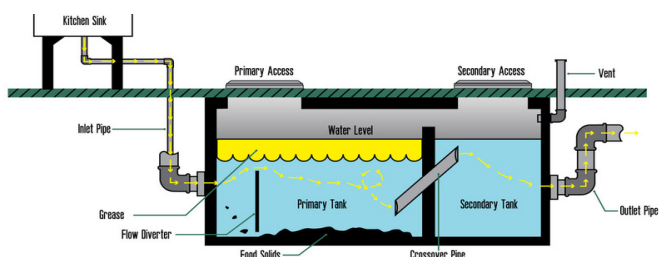


Types of pre-treatment equipment:

Floor and Sink drain Baskets:



Grease Arrestor (Trap):



Fair's Fair.

Currently, some business have LTW approvals and others don't. We want to make things fair for all businesses across our region.

We are working towards a uniform approach to Liquid Trade Waste across the whole of our council area.

We understand that there are time and cost issues with bringing everyone up to the standard that is required in the Guidelines, but Council will work with you to achieve mutually beneficial outcomes.

Contact:

Backflow Prevention and LTW Officer
1300 345 345

Fees and Charges:

There are application fees that are invoiced to the business owner upon your application being approved. LTW is charged annually, based on the classification and risk profile of your business under the guidelines. The annual fees are charged through the water billing system directly to the owner of the property. All the fees and charges are in line with Council's 23/24 schedule of fees and charges below:

<https://www.snowymonaro.nsw.gov.au/Council/Fees-and-Charges>

The Legal Stuff:

Sorry, but it has to be said.

The sewerage system and treatment operation that is run by Council, is under the oversight of the Department of Planning, Industry and Environment (DPIE). We have Guidelines from DPIE under which we have to do things. There is also legislation under s.68 of *The Local Government Act 1993* that covers what we do, as well as the *Protection of the Environment Act 1997* if pollution occurs.

So, this means the following:

- You need approval to discharge Liquid Trade Waste into the sewerage system.
- That approval will come with conditions that you have to comply with.
- Council is obliged to inspect and make sure you are complying with your approval, you have the correct pre-treatment equipment and that it is maintained (e.g. your grease arrestor is regularly pumped out).
- The owner of the premises is liable for all Liquid Trade waste charges levied by Council.
- If you don't do what is noted above, Council can take action to ensure you do. That can be:
 - Advising you what needs to be done and a timeframe for doing it.
 - Written warnings.
 - Penalty Infringement Notices (fines).
 - Orders under the *Local Government Act 1993*.
 - Court Action
 - Disconnection from the sewerage system.

Council will always work with businesses to help you understand and comply with what you need to do. If issues arise and there are genuine oversights, Council will work with you to get you back to where you need to be.

Enforcement will always be the last resort, but will be used to protect the environment, our sewerage system, the health and wellbeing of our community and the continued access of other customers of the sewerage system.