

Greasy Waste Fact Sheet



What you need to know about greasy waste for your business and the environment



Greasy waste is liquid waste that is generated by a commercial business from food preparation activities, and then discharged through the sewerage system. Greasy waste can cause sewer blockages, which may result in spills to the environment and overflow of sewage into your business premises.

Food preparation businesses produce a large proportion of unwanted greasy waste. These businesses range from large fast food chains, supermarkets and shopping complexes to butchers, bakeries, function centres and smaller take away stores. Businesses of this type must comply with the requirements set out in Goulburn Valley Water's Trade Waste guidelines and by-laws.

Both new and existing commercial and small business customers of Goulburn

Valley Water need to make sure that they have a Goulburn Valley Water Trade Waste Consent. This consent outlines the conditions of discharging wastewater into our sewerage system. You need this consent to be able to discharge greasy waste into our sewers.

Food preparation businesses need to have a well maintained grease interceptor trap in place. This is a requirement of our Trade Waste Consent and our Trade Waste guidelines and by-laws. The interceptor will trap most grease and oils and can greatly reduce the

discharge of these into the sewerage system. Grease interceptor traps must be maintained and cleaned regularly.

If you are not sure whether you are a trade waste discharger, or if you have a Trade Waste Consent, please contact Goulburn Valley Water's Trade Waste Department on 03 5832 0618. Goulburn Valley Water charges a trade waste fee which covers the treatment of trade waste.





Some easy house keeping rules to help reduce greasy waste

- Dry-wipe plates and utensils to remove grease before washing.
- Use less cooking oil where practical.
- Pour used oil into containers or drums for recycling, not down the sink.
- Sweep floors before washing or hosing down to avoid wastes being washed into the sewerage system.
- Collect all food particles and place them in the bin (scraps, peelings etc.).



Cleaning and maintenance of your grease trap is very important

- Grease trap cleaning and maintenance is performed by an EPA licensed waste collector and consists of removing the entire contents of the grease trap and properly disposing of the material in accordance with all Federal, State and/or local laws.
- Frequency of cleaning or 'pump outs' will depend on the size of the grease trap and the amount of greasy waste washed into the trap. As a general rule 'pump outs' should occur every three months.
- The consequences of not maintaining your grease trap are the possibility of: rancid grease and oil odours; greasy waste entering the sewer pipes with the potential to cause blockages; and the possibility of a greasy waste spill in your property.
- It is your responsibility to organise the cleaning of your grease trap, not Goulburn Valley Water's responsibility.
- To contact an EPA licensed waste collector look under 'W' in the yellow pages.

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Where can I get extra information?

From the Goulburn Valley Water website www.gvwater.vic.gov.au
Goulburn Valley Water Trade Waste Department, Florence Street, Shepparton 3630
For more information phone (03) 5832 0618