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

Greasy waste, your business and the environment
Food preparation businesses produce a large proportion of unwanted greasy waste. These businesses range from (but are not limited to) large fast food chains, supermarkets and shopping centres, butchers, bakeries, function centres and smaller takeaway stores.

Businesses such as these must comply with the requirements set out in our trade waste guidelines, by-laws and/or regulations made under Victorian Water Law and the Essential Services Commission (ESC) Trade Waste Customer Service Code.

Both new and existing commercial customers of ours need to make sure that they have a Trade Waste Agreement. This consent is required to be able to discharge greasy waste into our sewer and outlines the conditions of discharging trade waste.

Food preparation businesses need to have a well maintained grease interceptor trap in place. This is a requirement of the trade waste consent and our trade waste guidelines, by-laws and regulations.

The grease trap interceptor will trap most grease and oils and can greatly reduce the discharge of these into the wastewater system. Grease interceptor traps must be maintained and cleaned regularly.

Reducing greasy waste
Some easy housekeeping rules to help reduce greasy waste include:

- 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, rather than down the sink;
- Sweep floors before washing to avoid wastes being washed into the wastewater system; and
- Collect all food particles such as scraps or peelings and place them in the bin.
Grease trap cleaning and maintenance

Cleaning and maintaining your grease trap is very important. Grease trap cleaning and maintenance must be performed by an EPA licenced 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 local laws.

The 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 possible consequences of not maintaining your grease trap includes:

- Rancid grease and oil odours.
- Greasy waste entering the sewer pipes with the potential to cause blockages.
- The possibility of a greasy waste spill in your property.

It is your responsibility to organise the cleaning of your grease trap. To contact an EPA licensed waste collector look under ‘W’ in the yellow pages.

Further information
1800 454 500 mail@gvwater.vic.gov.au www.gvwater.vic.gov.au