

# Pre-treatment equipment

Everything you ever wanted to know about grease traps

**By managing your waste and by installing and maintaining appropriate pre-treatment equipment, you can help prevent solids from blocking your plumbing, our wastewater system (sewer) and disrupting our treatment processes. Ultimately, what you put into the sink can end up in our oceans and rivers. Properly installed and maintained pre-treatment equipment helps stop food scraps and greasy waste from entering our wastewater system.**

**Never pour waste oil directly into your sink or grease trap. Waste oil should be poured into a container and sent off-site for recycling.**

## Apply for approval

Before installing any equipment, apply for approval to 'discharge trade wastewater' at [sydneywater.com.au/tapin](https://sydneywater.com.au/tapin) and we'll contact you to discuss your needs. Also, if you're planning to change equipment, you must check with us, as it could affect your connection agreement with us. It costs nothing to apply.

## Pre-treatment equipment

Most food businesses must install:

- in-sink bucket traps in all prep sinks, and in-floor waste bucket traps in all floor wastes, in commercial kitchens and food preparation areas
- a correctly-sized grease trap.

## Other plumbing requirements

Find out more about plumbing requirements, such as backflow devices and boundary traps on our *Plumbing for retail food businesses* fact sheet, available at [sydneywater.com.au/greasetraps](https://sydneywater.com.au/greasetraps).

## Grease traps

If you cook or serve hot food, you must have a grease trap. We only allow authorised grease traps as listed on our website. As technology improves, we may allow alternative treatment equipment, but check with us by applying for approval at [sydneywater.com.au/tapin](https://sydneywater.com.au/tapin) before you buy or install any equipment.

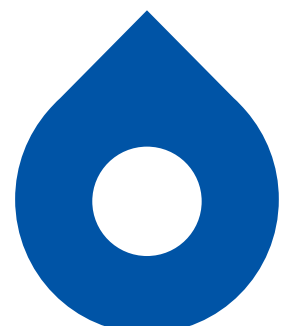
## Cleaning grease traps and Wastesafe

You must select an authorised Wastesafe transporter to service your grease trap to reduce odours and prevent grease from entering our wastewater system, helping to avoid blockages and overflows. We use this Wastesafe tracking system to monitor the generation, collection, transport and disposal of grease trap waste and prevent illegal dumping.

Your Sydney Water connection agreement will specify how often your trap must be pumped out. This depends on how big your grease trap is, how much waste you produce and the quality of the greasy wastewater.

Your authorised Wastesafe transporter will pump out the wastewater and clean the grease trap's internal surfaces during servicing. They scan a code that tells us your site has been cleaned and the details.

We charge a management fee for this service. Your Wastesafe transporter will charge you directly for cleaning your grease trap, removing, transporting and treating your waste. See [sydneywater.com.au/business](https://sydneywater.com.au/business) for more information on fees and charges.



## Summary of our grease trap requirements

What you need to do	Why you need to do it
<b>Wastewater from food preparation areas, floor wastes, kitchen sinks, dishwashers and garbage areas must all flow to the grease trap.</b>	This is required under your agreement and will reduce the chance of blockages in the system.
<b>Check our website before installing any new or updated equipment and contact us if you're unsure.</b>	We must approve equipment to make sure you don't breach your agreement. It could be an expensive mistake to buy and install equipment before checking with us. See our website for a list of approved equipment and suppliers, and information on installation.
<b>Engage a licensed plumber. When the work is complete, ask your plumber for a certificate of compliance.</b>	The grease trap must be installed according to the manufacturer's instructions, our requirements and the <i>Plumbing Code of Australia, 2012</i> . If it isn't, it may not work properly and you may breach your agreement.
<b>Size the grease trap to meet your maximum hourly flow now and into the future. See the table of grease trap sizes (overleaf) for more information.</b>	An undersized grease trap will not treat your trade wastewater properly and we may ask you to install additional pre-treatment.
<b>Install the grease trap as close to the kitchen area as possible. If you can't avoid long pipe runs, such as in shopping centres, you can use a heat trace or increase the grade of the pipe run.</b>	If you use long pipe runs, they can become clogged with grease. This can cause wastewater to overflow within your property.
<b>Install the grease trap so it drains by gravity to the wastewater system (sewer).</b>	Using pumps adds complexity and additional costs. If your pump fails, the grease trap will overflow within your property. It's also more difficult and expensive to manage and maintain pumped systems.
<b>Don't add solvents, enzymes, mutant or natural bacteria, odour control agents or pesticides to grease traps or pre-treatment systems.</b>	It's bad for the environment and it isn't permitted under your agreement with us.
<b>Use as little cleaning product as possible.</b>	Detergents break down fats, oils and grease, enabling them to pass through the grease trap. Bypassing the grease trap won't save you money, as your grease trap pump out is set according to your agreement. Using less detergent will save you money and improve the operation of your grease trap. Too much detergent causes problems in our systems and can damage the environment.
<b>Ensure the grease trap is properly vented.</b>	Vents allow the wastewater to cool so that the fats, oils and grease can separate from the wastewater and be trapped in the grease trap. If the temperature remains too high, the trap won't work effectively and you'll be breaching your agreement.
<b>Ensure your grease trap is regularly cleaned.</b>	Grease traps must be pumped out regularly. Your waste contractor will pump out the contents of the grease trap, clean the internal surfaces and scrape the inside of the grease trap.  We'll specify how often your grease trap must be pumped out. Your contractor scans a barcode to tell us they've cleaned your trap.
<b>Ensure adequate space above the grease trap (at least equal to the depth of the grease trap).</b>	This allows enough space to open the grease trap lid, maintain it and pump out the waste.
<b>Allow for safe and unrestricted access to inspect and service (pump-out) the grease trap.</b>	Your waste contractor must park the waste tanker close to the grease trap and we need safe access to check the performance of the grease trap.

## What you need to do

**Consider the need for fixed pump out lines.**

## Why you need to do it

Some situations require you to install a fixed pump out line, eg multi-storey buildings. A fixed pump out line runs from outside a building to a point near the grease trap. This enables your waste contractor to connect a vacuum tanker to the fixed pump out line at street level and use a flexible hose (attached to the other end of the fixed pump out line) to empty the grease trap.

**Don't connect sink-to-sewer waste disposal units, in-sink food waste disposal units or garbage grinders. Check with us before installing anything that connects to our systems.**

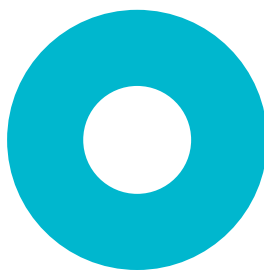
We don't allow these in business premises. You'll be in breach of your agreement and we may disconnect your business from the wastewater system.

**Don't direct other waste, such as from peeling machines into the grease trap.**

Grease traps are for fats, oils and grease, adding other waste will only prevent them working properly.

**If your grease trap becomes harder to clean, has holes in it or starts to leak, ask a licensed plumber or the manufacturer for advice. Although grease traps have a long lifespan, they do wear out.**

It can be difficult to repair grease traps that have held grease for many years. Ask whether it's better to repair or replace it and apply to us through Sydney Water Tap in to vary your agreement before proceeding.



You must have in-floor bucket traps in all food preparation and cooking areas.

## Grease trap sizes

Grease traps must be between 1,000 and 5,000 litres. If they're too small, they can't capture grease efficiently. If they're too big, they're too hard to clean and pump out. Shopping complexes with numerous food outlets may need multiple grease traps to have enough capacity to serve all the businesses that use them. Maximum capacity at the one site is 30,000 Litres (6 grease traps of 5,000 L each). If you need more, you must install centralised wastewater treatment, such as dissolved air flotation (DAF).

Commercial process	*Minimum pre-treatment	In-floor and in-sink bucket traps
Cafeteria, canteen (and school hot meals)	1,000 L	yes
Take-away, including food court shops	1,000 L	yes
Charcoal chicken	1,000 L	yes
Wastesafe only, including school domestic science	1,000 L	yes
Snack bar – coffee lounge – hot foods	1,000 L	yes
Restaurant (1-69 seats)	1,000 L	yes
Restaurant (70-199 seats)	1,500 L	yes
Restaurant (200-399 seats)	2,000 L	yes
Restaurant (400-599 seats)	3,000 L	yes
Restaurant (600-799 seats)	4,000 L	yes
Restaurant (800-1,000 seats)	5,000 L	yes
Kitchen – hospital, nursing home (1-69 beds)	10,00 L	yes
Kitchen – hospital, nursing home (70-199 beds)	1,500 L	yes
Kitchen – hospital, nursing home (200-399 beds)	2,000 L	yes
Kitchen – hospital, nursing home (400-599 beds)	3,000 L	yes
Kitchen – hospital, nursing home (600-799 beds)	4,000 L	yes
Kitchen – hospital, nursing home (800-1,000 beds)	5,000 L	yes
McDonalds	1,500 L – 5,000 L	yes
Pizza shop	1,000 L	yes
KFC	2,000 L	yes
Function centre (1-69 seats)	1,000 L	yes
Function centre (70-199 seats)	1,500 L	yes
Function centre (200-399 seats)	2,000 L	yes
Function centre (400-599 seats)	3,000 L	yes
Function centre (600-799 seats)	4,000 L	yes
Function centre (800-1,000 seats)	5,000 L	yes
Red Rooster	1,500 L	yes
Delicatessen with hot food < 12 kL/day	1,000 L	yes
Hungry Jacks	1,500 L	yes
Supermarket with chicken cooker	1,500 L plus grease removal device	yes



Where you put it makes  
a real difference