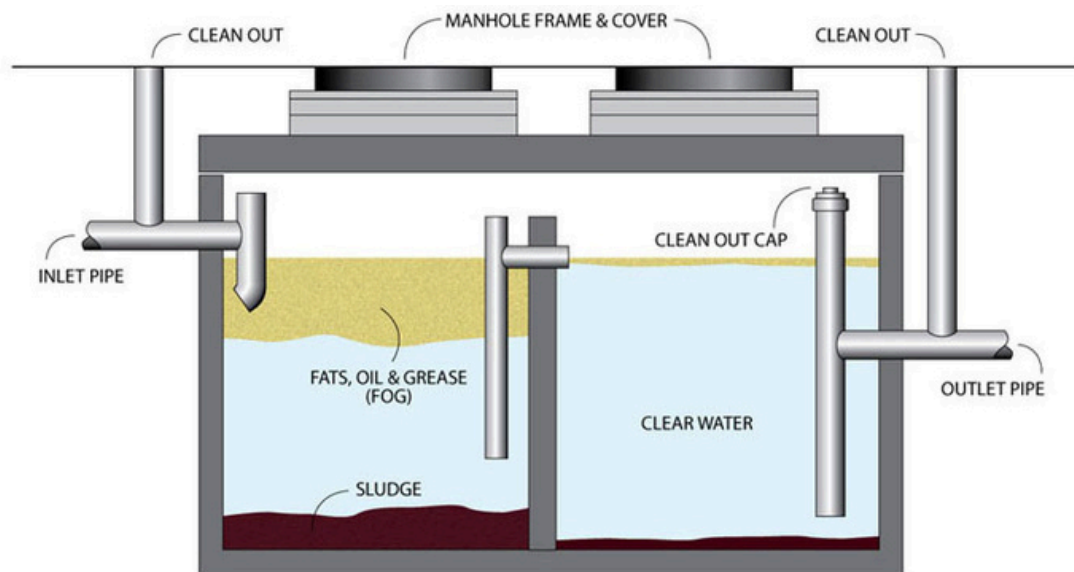


Grease Trap Maintenance Guideline

Grease traps (also called grease arrestors) are essential pre-treatment devices for managing trade waste from food businesses. They help to prevent fats, oils, grease (FOG), and solids from entering into Council's sewer system, protecting infrastructure and the environment. All grease trap designs and installations must be approved by Douglas Shire Council.

All grease arrestors must be selected, sized, installed and maintained in accordance with Australian Standard AS 5215 (Int) Passive Grease Arrestors or WSAA Food, Fat, Oil and Grease (FFOG Guideline) 2019 and the Plumbing Code of Australia (AS/NZS 3500) to ensure compliance with Council's Pre-Treatment Guidelines and the Environmental Trade Waste Management Plan.



Requirements

- 1,000 litres for standard installations, with a maximum size allowance of 2,000 litres
- Grease arrestors must be vented.
- Lids must be **gas-tight** to prevent odour escape and ensure hygiene.
- A hose tap fitted with a **Reduced Pressure Zone Device (RPZD)** must be installed within 5 metres of the arrestor for cleaning purposes.
- All grease arrestors must be serviced by a licensed waste carrier according to manufacturer's recommendations, at least once every 12 weeks, unless otherwise specified by Council.
- All food service businesses must install the basic pre-treatment measures described below:
 1. Screens - must be provided in all sinks in food preparation areas. While a fixed screen is the preferred device, it is recognised that some businesses may experience problems with the installation of these screens. In such situations, sink strainers must be used.
 2. Floor Basket Arrestors - must be installed in any food preparation and handling areas to collect waste.

Shared Use of Grease Arrestors

Where multiple businesses share a single grease trap, the following information must be submitted with the trade waste application:

- Total fixture load from all connected businesses
- Size of the arrestor
- Names and shop numbers of each business using the trap
- The responsibility of each party towards on-going operation and maintenance of the pre-treatment device.

The trap must be appropriately sized based on the combined fixture capacity of all trade waste produced in the shared arrangement.

Prohibited Practices

- Garbage disposal units are not permitted.
- Dishwashers should not discharge into grease traps due to high temperature and detergent content.
- Cooking oil is not permitted to be discharged into the grease arrestor. Spent oil is to be collected by a licensed contractor for off-site management.



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