
GREASE TRAPS FOR FOOD-RELATED BUSINESSES

Grease traps intercept fat, oil, and grease (FOG) in water before it leaves a commercial property and enters Council's wastewater network. If an appropriate grease trap is not in use, FOG can damage and block wastewater pipes, resulting in leaks or discharges into our waterways.

TYPES OF GREASE TRAPS

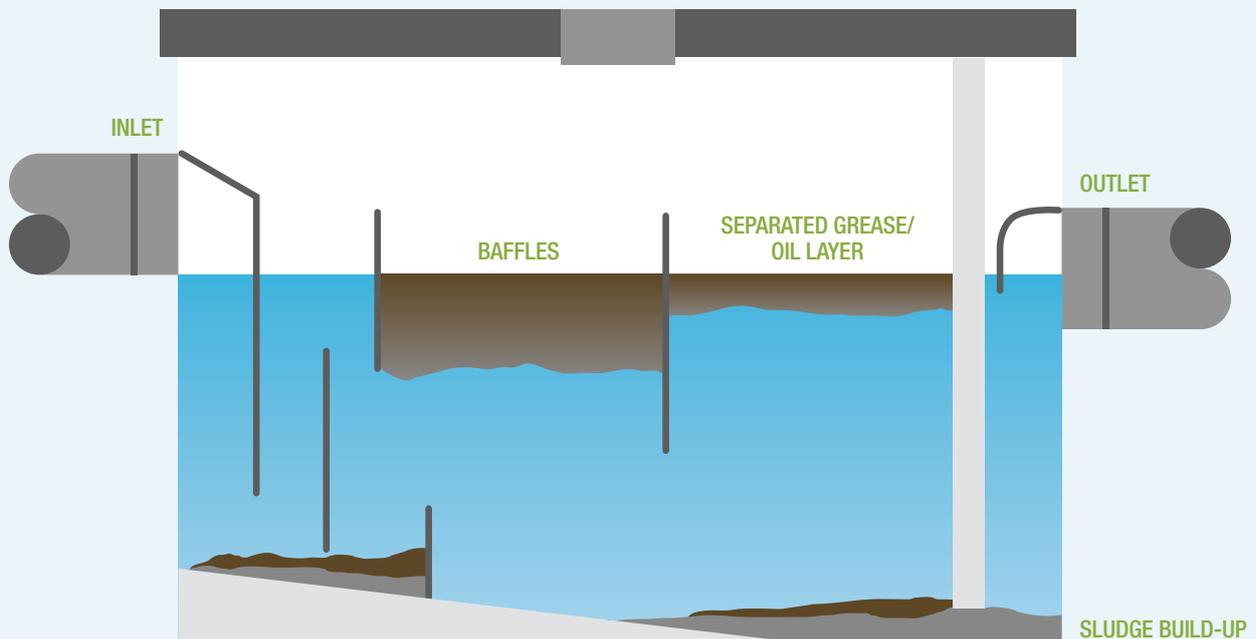
There are three main types of grease traps:

PASSIVE GREASE TRAP

A passive grease trap is usually installed in the ground. Inside, the trap has three partitions to slow the flow of water down and give it time to cool. During this process, grease rises to the surface and any solids in the water will settle at the bottom of the trap. Clean water can then pass through the trap. Passive grease traps usually require less maintenance, with regular cleaning required to remove the layer of FOG at the surface of the trap and on the walls, and solids left at the bottom.

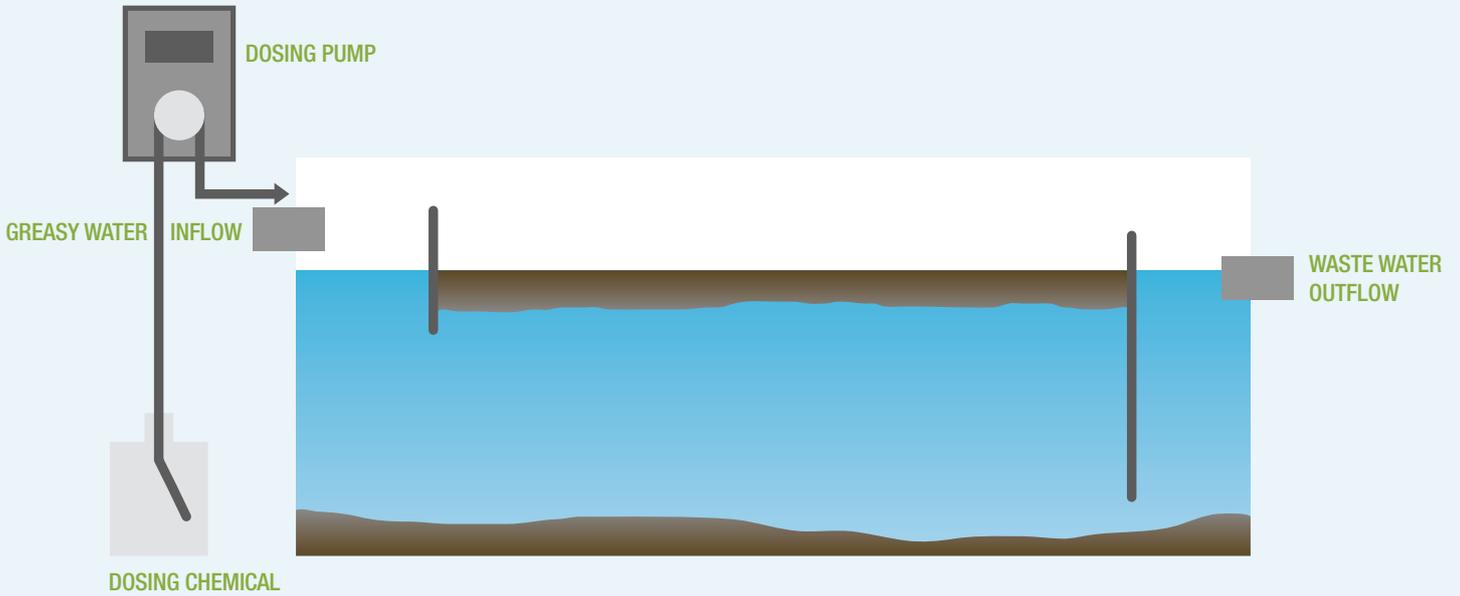
Did you know it's mandatory for all businesses that discharge trade waste in the public wastewater network to hold a Trade Waste Consent or Approval Notice?

Find out more and apply for consent at www.qldc.govt.nz/services/water-services/trade-waste-discharge-consent



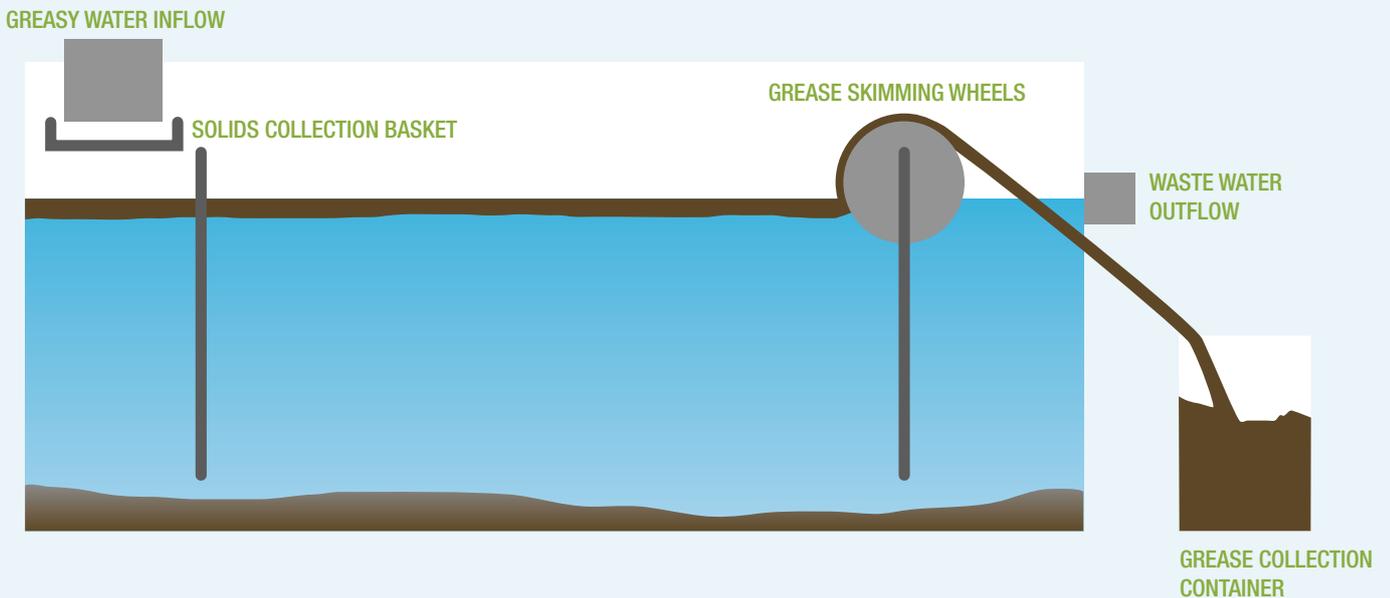
CONVERTER GREASE TRAP

Usually installed under a bench, a converter grease trap holds wastewater temporarily while a bacterial or enzyme-based agent is used to treat the FOG inside. Converter grease traps do not require much maintenance unless they are used or cleaned incorrectly. For this type of trap to function well, it must have the correct dosing installed and to be cleaned frequently.



MECHANICAL GREASE TRAP

Mechanical grease traps or mechanical separators can be installed under a bench, and work to remove the layer of FOG by using a skimming wheel connected to an external container. The waste is stored in the external container and can then be disposed of as appropriate. Mechanical grease traps require daily maintenance.



FREQUENTLY ASKED QUESTIONS

1 WHAT IS A GREASE TRAP?

A grease trap is a unit that intercepts FOG present in the wastewater generated by a commercial property and prevents it from entering Council's wastewater network. Traps can be installed in the ground or under a bench inside. Depending on the type of grease trap being used, FOG is either separated from water flowing through the trap and then removed separately, disposed of as solid waste, or treated with a bacterial or enzyme-based agent while inside the trap. Each type of grease trap requires cleaning.

2 WHY DO I NEED A GREASE TRAP?

A grease trap will help prevent FOG from leaving your premises and entering Council's wastewater network. If you do not have a grease trap, FOG can cause blockages in wastewater pipes and damage them, resulting in leaks or discharges which pollute our waterways. FOG is costly to treat at Council's treatment plants and negatively affects the plant's microbes that process wastewater, impacting the quality of wastewater leaving the plant.

3 WHAT GREASE TRAP DO I NEED?

The type of grease trap appropriate for a facility or business depends on how often it will be used, what kind of food is being made at the premises, and how likely someone is to clean and maintain the trap. Passive grease traps are QLDC's preferred type of trap, as they require less maintenance and the quality of wastewater flowing into Council's network is likely to be better as a result. A passive grease trap should always be the first option considered. Mechanical and converter grease traps may be cheaper to install initially, but they require a lot more maintenance over time.

4 WHY IS THE RIGHT GREASE TRAP IMPORTANT?

If a premises has a grease trap that is too small for the volume of wastewater discharged from the business, or it requires more maintenance than it receives, FOG may then enter Council's wastewater network and cause a blockage, resulting in leaks or discharges which pollute our waterways and can be toxic to aquatic life.

Everyone discharging waste into the network has a part to play in keeping things running smoothly.

5 WHEN DO I NEED TO DECIDE WHAT GREASE TRAP TO USE?

It's important to identify which grease trap you will use in your premises before applying for a building consent. Council's Building Control Officers will then work with our Trade Waste team to advise whether you have selected the correct trap for your intended use of the building, helping to reduce nasty wastewater issues in the future.

6 WHO SHOULD I TALK TO ABOUT GREASE TRAPS?

For more advice on grease traps, your local plumber is likely to be able to advise on which trap will work best for your intended use. You can also contact Queenstown Lakes District Council's Trade Waste team if you have any questions: trade.waste@qldc.govt.nz