

Reduction of food waste solids entering the sewerage system is an achievable standard to set within all premises. Adopting the following practices and ensuring your pre-treatment infrastructure is serviced as per the frequency set on your approval will improve the operational effeciency of your pre-treatment system

## MINIMISING FOOD WASTE ENTERING THE SEWER

Isaac Regional Council recomends that the following steps be employed in your business, where applicable:

- · Avoid using in sink garbage disposal units
- Install dry basket traps and strainers in sinks and floor wastes to trap food scraps and solids
- Consider food processes, could these be moved to prevent materials entering drains?
- Utilise bins for solid wastes, scrape or dry wipe plates, pots and pans before washing
- Do NOT flush cooking oils and fats down the sink. They should be collected for separate disposal or recycling
- Educate staff on the correct procedures for disposal of wastes
- Consider reorganising kitchens to improve cleaning efficiency and ease, whilst reducing trade waste
- Empty basket traps and strainers daily after service
- Minimise the use of strong cleaning chemicals such as caustic or chlorine-based cleaning products, or else minimise their entry to sewer, as these chemicals have an adverse effect on the sewerage system
- Use biodegradable detergents where possible



Elimination of food solids, fats and oils entering the sewer at the source will reduce the strain on your pretreatment systems and can reduce the cost to Council for maintenance of infrastructure and treatment of wastewater.

Be advised that disposing of wastewater/trade waste into stormwater infrastructure or in a location where water may enter the system, is an offence under Section 440ZG of the Environmental Protection Act 1994 and legal action may be taken as a result.

Mobile food businesses may consider accessing an approved wastewater dump point if they do not have an arrangement with a suitable contractor for the removal.

