

**COMMERCIAL LIQUID TRADE WASTE
APPLICATION FORM
CLASSIFICATION A**

1. DETAILS OF PROPERTY/BUSINESS SUBJECT TO THIS APPLICATION

Business Trading Name: _____

ABN: _____

Site Address: _____

Suburb: _____ **Post Code:** _____

Lot: _____ **Section:** _____ **DP:** _____

Assessment No. : _____ **Parcel No. :** _____

Business Hours: _____

2. OWNER DETAILS (Not Lessee)

Name(s)/Company Name : _____

Postal Address : _____

Phone: _____ **Mobile:** _____ **Fax:** _____

Email Address: _____

3. APPLICANT DETAILS

Names(s) : _____

Postal Address : _____

Phone: _____ **Mobile:** _____ **Fax:** _____

Email Address: _____

4. OCCUPIERS DETAILS (if differs from above)

Contact person for Business: _____

Phone: _____ **Mobile:** _____ **Fax:** _____

Email Address: _____

5. TYPE OF BUSINESS

If there are multiple business activities that discharge liquid trade waste to the sewerage system, please list details in the following table:

Shop Number	Pit Number	Trading Name	Business Activities / Processes	Number of Seats	Number of Staff

6. LIQUID TRADE WASTE EQUIPMENT AND SERVICE / MAINTENANCE DETAILS

Please supply details of all Liquid Trade Waste Equipment and Service/maintenance details at the property

Pit No.	Existing or Proposed (E or P)	Pre-treatment Equipment	Volume (Litres) or Flow Rate (Litres/Hr)	Date of Last Pumpout and / or Service / Maintenance	Pumpout / Service / Maintenance Frequency (Weeks)	Waste Haulage Contractor / Service Maintenance Contractor

7. DESCRIPTION OF FLOW

Maximum rate of discharge to sewer _____ kL/hour or L/second

Maximum daily discharge to sewer _____ kL/day

Is there a new meter being installed? Yes No

The maximum daily and instantaneous rate of discharge (kL/h or L/s) is set on the available capacity of the sewer. Large dischargers are required to provide a balancing tank to even out the load on the sewage treatment works.



Hours of days during which discharge will normally take place

MONDAY TO FRIDAY _____ TO _____

SATURDAY _____ TO _____

SUNDAY _____ TO _____

When are the peak periods of discharge during the day? _____

Type of Discharge: Batch flow Intermittent flow Continuous flow

8. PROHIBITED SUBSTANCES

The following substances are prohibited from being discharged into the sewerage system:

- Organochlorine weedicides, fungicides, pesticides, herbicides and substances of a similar nature and/or wastes arising from the preparation of these substances;
- Organophosphorus pesticides and/or waste arising from the preparation of these substances;
- Any substances liable to produce noxious or poisonous vapours in a sewerage system;
- Organic solvents and mineral oil;
- Any flammable or explosive substances;
- Discharges from "Bulk Fuel Depots";
- Chromate from cooling towers;
- Natural or synthetic resins, plastic monomers, synthetic adhesives, rubber and plastic emulsions;
- Rain, surface, seepage or subsoil water, unless specifically permitted;
- Solid matter;
- Any substance assessed as not suitable to be discharged to the sewerage system; and
- Waste liquids that contain pollutants at concentrations which inhibit the sewage treatment process – refer *Guidelines for Sewerage Systems: Acceptance of Trade Waste (Industrial Waste)* (ARMCANZ/ANZECC, 1994).

9. PLANS AND SUPPORTING DOCUMENTS

Please attach any relevant supporting documentation. For example:

- Environmental Impact Statement
- Consultant's report
- DEC considerations/restrictions

Application to be accompanied by two (2) copies of plans showing:

- details and location of all processes, tanks, pits and apparatus associated with the generation of liquid trade waste
- details of the proposed liquid waste treatment processes
- details of pipes, floor drainage used to convey the effluent
- a full schematic layout of the proposed/existing waste pre-treatment facilities for liquid trade waste prior to discharge to the sewerage system
- flow diagram and hydraulic profile of proposed treatment apparatus
- capacity/dimensions, material of construction and lining, operation and maintenance of all pits, tanks, dosing systems, pumps, etc
- details of the integrity of the pH correction system (diversion system, recording, alarms – location, failsafe, tamperproof)
- Any additional details as requested by Council



ADDITIONAL INFORMATION/COMMENTS

Signature of owner	Print Name (Block Letters)	Date
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Signature of Trade Waste Officer	Print Name (Block Letters)	Date
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SECTION 1
STAND ALONE COMMERCIAL RETAIL FOOD PREPARATION BUSINESS

Please fill out the following if your business is involved in commercial food preparation activities that discharge liquid trade waste to the sewerage system.

In the table below, tick the 'name of process' that best describes what your business does, and write the number of seats or beds your business has (if any). In addition, please indicate if your premises contain the following:

Number of Potato peeling appliance/s _____ **Number of Dishwasher/s** – _____

Number of Seats or Beds at premise: Beds _____ Seats _____

Commercial retail food preparation activities that generate Concurrence Classification A liquid trade waste discharge

- | | | |
|--|---|---|
| <input type="checkbox"/> Bakery (retail)
<input type="checkbox"/> <i>Only bread baked on site</i>
<input type="checkbox"/> <i>Pies, sausage rolls, quiches, cakes, pastries with creams or custards</i>
<input type="checkbox"/> Bistro
<input type="checkbox"/> <i>Sandwiches, coffee only</i>
<input type="checkbox"/> <i>With hot food</i>
<input type="checkbox"/> Boarding house/hostel kitchen
<input type="checkbox"/> Butcher (retail)
<input type="checkbox"/> Café/coffee shop/coffee lounge
<input type="checkbox"/> <i>No hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Canteen
<input type="checkbox"/> <i>no hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Cafeteria
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Chicken/poultry shop
<input type="checkbox"/> <i>retail BBQ/charcoal chicken</i>
<input type="checkbox"/> <i>only fresh chickens for retail with cutting and preparation of meat on-site</i>
<input type="checkbox"/> Club
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Commercial kitchen/caterer
<input type="checkbox"/> Community hall/civic centre
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Day care centre
<input type="checkbox"/> <i>no hot food</i>
<input type="checkbox"/> <i>with hot food</i> | <input type="checkbox"/> Delicatessen
<input type="checkbox"/> <i>no hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Doughnut shop
<input type="checkbox"/> Fast food outlets (<i>Burger King, KFC, McDonalds, Pizza Hut, Red Rooster, etc.</i>)
<input type="checkbox"/> Fish shop
<input type="checkbox"/> <i>fresh fish for retail, no hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Fruit and vegetable shop
<input type="checkbox"/> Food caravan
<input type="checkbox"/> Function centre
<input type="checkbox"/> Hotel
<input type="checkbox"/> <i>no hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Ice-cream parlour
<input type="checkbox"/> <i>take-away only</i>
<input type="checkbox"/> <i>serve on site</i>
<input type="checkbox"/> Juice bar
<input type="checkbox"/> Mixed business – minimal hot food
<input type="checkbox"/> Motel
<input type="checkbox"/> <i>no hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Nightclub
<input type="checkbox"/> <i>no hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Nursing home kitchen
<input type="checkbox"/> Nut shop
<input type="checkbox"/> Patisserie, croissants and Muffins
<input type="checkbox"/> Pie shop | <input type="checkbox"/> Pizza
<input type="checkbox"/> <i>Pizzeria</i>
<input type="checkbox"/> <i>Pizza cooking (take-away/home delivery, no seats)</i>
<input type="checkbox"/> <i>Pizza cooking/reheating (no preparation or washing up on site, pizza heated in retail container and sold for consumption off site)</i>
<input type="checkbox"/> Restaurant
<input type="checkbox"/> Sandwich shop/salad bar/Snack Bar
<input type="checkbox"/> <i>no hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Primary School
<input type="checkbox"/> <i>Canteen (no cooking)</i>
<input type="checkbox"/> <i>Canteen (hot food cooking)</i>
<input type="checkbox"/> Secondary School
<input type="checkbox"/> <i>Canteen (no cooking)</i>
<input type="checkbox"/> <i>Canteen (hot food cooking)</i>
<input type="checkbox"/> <i>Home science (cooking)</i>
<input type="checkbox"/> Supermarket
<input type="checkbox"/> <i>butcher/ delicatessen/ seafood</i>
<input type="checkbox"/> <i>BBQ chickens</i>
<input type="checkbox"/> Take away food outlet
<input type="checkbox"/> <i>no hot food</i>
<input type="checkbox"/> <i>with hot food</i>
<input type="checkbox"/> Garbage bin area
<input type="checkbox"/> Fruit and vegetable dock
<input type="checkbox"/> Potato peeling machine |
|--|---|---|



- Animal wash – dog**
pounds/boarding kennels/ stables/ racecourses/mobile animal wash/veterinary with no X-ray
- Beautician**
- Boiler blowdown**
- Car detailing**
- Comfort Cooling tower flow rate < 500 L/hr**
- Crafts – ceramic, pottery, jewellery, gem stones etc. (including hobby clubs)**
- Dental surgery**
 - No X-rays or plaster casts made on site*
 - X-rays and/or plaster casts made on site*
- Dental technician (no X-rays)**
- Doctor's surgery, medical centre – plaster casts made on site (no X-rays or laboratory)**
- Florist**
- Funeral parlour - Autopsy table**
- Hairdressing**
- Jewellery shop – Miniplater/Ultrasonic washing/Precious stone cutting**
- Laboratory – pathology/analytical**
- Laundry or laundromat (coin operated)**
- Lawnmower repairs**
- Mechanical workshop**

