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Liquid Trade Waste Application Retail Food Outlet

This application form is for businesses that wish to discharge liquid trade waste to the sewerage system. Please include all details as requested. When completed, please lodge this form with the Council, along with attachments.

Please note that charges are applicable to this application.

Applicant Details					
Business Name:					
Site Address:	Site Address:				
Suburb:	Postcode:				
Lot & DP					
Property Owner/s: _	s:				
Owner/s Address:	Owner/s Address:				
Phone (h)	Phone (w)				
Applicant/s Name: _					
Applicant Address: _					
Phone (m)	Fax				
Occupiers Name: _					
Normal Hours of Busin	ness:				
Monday to Friday:	to				
Saturday:	to				
Sunday:	to				
Type of Business Commercial retail food preparation activities – Please fill out and attach Form C2 Other commercial activities – Please fill out and attach as appropriate from Forms C3 to C5					
Maximum rate of discharge to sewer (kL/h or L/s					
Maximum daily discharge to sewer (kL)					

Existing/Proposed Liquid Trade Waste Pretreatment equipment (grease arrestor, basket arrestor, cooling pit, etc)				
Туре:				
Size/Flow Rate:				
Proposed cleaning schedule of pre-treatment equipment and names of contractors used:				
Location of the sampling point:				

Plans – application to be accompanied by two copies of plans showing:

- Details and location of all processes, tanks, pits and apparatus associated with the generation of commercial waste
- Details, location, capacity/dimensions, material of construction and lining of the proposed pre treatment facilities
- Details of pipes and floor drainage conveying the effluent
- Stormwater drainage plan

Liquid Trade Waste Regulation Policy (POL 006)

http://www.wagga.nsw.gov.au/resources/documents/POL 006 - Liquid Trade Waste ADOPTED 090727.pdf

The following substances are prohibited from being discharged to 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 the 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
- waste liquids that contain pollutants at concentrations which inhibit the sewage treatment process refer National Wastewater Source Management Guideline, July 2008, WSAA
- any other substances listed in a relevant regulation.

Stand-alone commercial retail food preparation business application attachment sheet

Please fill out this attachment sheet 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 contains the following:

Tick	Name of process	No. of seats or beds
	Doughnut shop	
	Fish shop – fresh (retail) no cooking on site	NIL
	Fish shop – cooking on site	
	Food caravan	NIL
	Fruit and vegetable market (retail)	NIL
	Function centre	
	Garbage bin cleaning – within commercial premises, ie. hotel/restaurant	NIL
	Hostel	
	Hotel bistro	
	Hotel restaurant	
	Hotel snack bar	
	Hot bread shop	
	Ice cream parlour	
	Ice cream parlour with hot food take-away	
	Juice bar	
	Loading dock – fruit and vegetable	NIL
	Mixed business (minimal hot food)	
	Motel kitchen/restaurant	
	Nightclub	
	Nursing home kitchen	
	Patisserie – croissants and muffins	
	Pie shop (with or without pastry)	
	Pizza home delivery/take-away only	NIL
	Pizza cooking/reheating (no preparation or washing up on site, pizza heated in retail container and sold for consumption off site).	
	Pizzeria	
	Pizza restaurant	
	Restaurant	
	Salad bar – no cooking	
	Salad bar – cooking	
	Sandwich bar/coffee lounge – no cooking	
	Sandwich bar/coffee lounge – cooking	
	Seafoods – no hot food cooking	
	Seafoods – hot food cooking	

Supermarket – incorporating butcher	NIL
Take-away – fish and chips, BBQ chicken, hamburgers	
Take-away – no hot food	

potato peeling appliance/s – number of ap	pliances
dishwasher/s – number of appliances	

When finished, attach this sheet to the application form (Form C1). Form C2 (Page 2)

Tick	Name of process	No. of seats or beds
	Bakery (only bread baked on site)	NIL
	Bakery (pies, sausage rolls, quiches, cakes cooked on premises)	
	Bakery (imported pies and sausage rolls)	
	Bakery (with coffee shop – eat in)	
	Bistro (no hot food cooked – sandwiches (coffee) only)	
	Bistro (hot food cooked and served)	
	Boarding house/hostel kitchen	
	Butcher – retail	NIL
	Café	
	Cafeteria	
	Canteen	
	Caterer	
	Club	
	Coffee shop/sandwich shop – no hot food cooked or served	
	Coffee shop – hot food cooked or served	
	Commercial kitchen/caterer	
	Community hall kitchen – tea and coffee only	
	Community hall kitchen – hot food cooked and served	
	Chicken – BBQ/charcoal	
	Chicken – retail fresh outlet with cutting and preparation of meat	
	Day care centre	NIL
	Delicatessen – no meat cooked on site – no hot food prepared or served	
	Delicatessen – hot food prepared or served	

Form C1

The applicant should be aware that approval of this application does not constitute a guarantee of any future approval of a variation to the approval. This will be dependent on the available capacity of the sewerage system at that time and any future approval must not be assumed.

However, alerting the Council to the applicant's future plans and proposals may assist the Council in planning future sewage management and/or infrastructure additions/modifications.

Supporting documentation:					
Please attach any relevant supp	porting documentation eg.				
1. Environmental Impact Stater	ment				
2. Consultant's report					
3. DECC considerations/restric	tions.				
Signature of owner/s		Date	/	1	
(Owner's authorisation to making the ap	oplication is mandatory as per section 78, of the	Local Governme	ent Act 19	993)	
provided and it is the owner's re	ne property will be billed for water suppersponsibility to pay such fees and char es and charges through the lease arra	ges within the	e period	l specifie	ed. The owner
Signature of occupier/applicant		Date	/	1	
Position in Company		Date	1	1	
Office Use Only					
Application date received					
Site visit conducted					
Application	approved / refused				
Issue of approval					_
Approval No					_
Commencement of discharge	Officer in charge				
STW Details					
	Sewage Treatment Works			Design	Capacity (EP)
	Actual Capacity (EP)				