IMPLEMENT A KITCHEN FOG MANAGEMENT PLAN

- Scrape plates and cookware to remove grease before washing.
- Avoid pouring cooking oil down drains, store and recycle it instead.
- Use sink strainers to catch food particles and dispose of with other food waste.

ENZYME BASED GREASE CONVERTERS

The Tasman District Council Wastewater Bylaw prohibits the installation of enzyme-based grease converters. Converters installed before 1 July 2015 are allowed to remain if they adhere to conditions such as obtaining a trade waste permit, having prior explicit approval, being fitted with an automatic enzyme dosing apparatus, maintaining records of enzyme purchases and regular system checks, and ensuring no risk to the wastewater system.

DOS AND DON'TS

Do:

- Train staff on proper grease disposal.
- Inspect grease traps regularly for signs of wear or damage.
- Follow the standards set out in the New Zealand Building Code G13 Foul Water.

Don't:

- Flush grease, oil, or food scraps down the drain.
- Ignore odours or slow drainage – these are warning signs.
- Overlook maintenance, even during slow periods.

SUMMARY

A well-maintained grease trap protects your business from unexpected plumbing expenses, regulatory fines, and environmental harm. By following these best practices, you'll ensure smooth operations and a positive reputation for your establishment.

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For more information or professional assistance, contact your local grease trap service provider.

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GREASE TRAP MANAGEMENT FOR COMMERCIAL KITCHENS, RESTAURANTS, AND PUBS

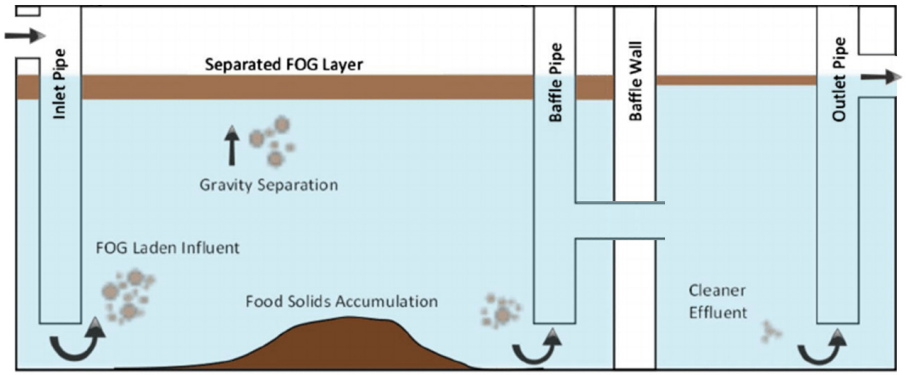
Grease traps are essential components of any commercial kitchen, restaurant, or pub. Properly understanding and maintaining your grease trap ensures compliance with local regulations, prevents plumbing issues, and contributes to environmental sustainability. This guide provides an overview of how grease traps work and best practices for their maintenance.

HOW GREASE TRAPS WORK

Grease traps are plumbing devices that intercept fats, oils, and grease (FOG) before they enter the wastewater system. Here is how they function:

- **Wastewater flow:** Wastewater from sinks, dishwashers, and cooking equipment flows into the grease trap.
- **Separation process:** FOG, being lighter than water, floats to the surface. Solids settle at the bottom. The remaining water flows out to the sewer system.
- **Collection:** Over time, grease and solids accumulate in the trap, reducing its efficiency if not cleaned regularly.

Typical layout of a grease trap



WHY REGULAR MAINTENANCE IS IMPORTANT

Prevent blockages

Excess grease can clog pipes, leading to costly plumbing repairs on both private and public networks.

Compliance

Tasman District Council require grease traps to be maintained so the retention capacity does not exceed 20%.

Odour control

A neglected grease trap can produce foul odours that affect your establishment.

Environmental impact

Proper FOG management helps protect local water systems.

BEST PRACTICES FOR MANAGING GREASE TRAPS

Frequency

Clean grease traps at least every 4 – 6 weeks, or as needed based on the grease trap size and usage.

Signs of overdue cleaning:

- Slow drainage.
- Foul odours near sinks or drains.
- Grease visibly overflowing into the wastewater system.

CONTACT YOUR LOCAL LIQUID WASTE SPECIALISTS

It is recommended to consult with a local professional cleaning specialist to schedule regular cleaning of your under-sink or outdoor grease trap. They will remove the FOG and dispose of it in an approved facility.

Local contacts:

- **Nelson Marlborough Waste:** 0800 725 326
- **Fatman:** Phone 0800 451 010

MAINTAIN A CLEANING LOG

Keep records of each cleaning session, including the **date** of cleaning, the **name** of the individual or company performing the cleaning, and the **volume** of grease and solids removed.

OIL STORAGE AND REMOVAL

You can collect excess oils and store them in drums onsite which can then be taken away by a third party. The following company operates within the Tasman District:
Fatman: Phone 0800 451 010
33 Ranfurly Street, Kaiapoi 7630

APPROVAL TO DISCHARGE

Reminder – all businesses that produce liquid trade waste and discharge to the wastewater system must apply for approval to discharge. Please visit **www.tasman.govt.nz/trade-waste** if you are not currently registered.

SIZING A GREASE TRAP

For restaurants and cafés, the capacity of the grease trap shall be at least 5 litres for each person for whom seating is provided, and in no case less than 200 litres.

CLEANING FREQUENCY

To calculate the cleaning frequency, we can use a mathematical approach based on the size of the grease trap, the volume of grease produced daily, and the trap's maximum grease retention capacity. Here's how:

Key variables

- **Trap size (Vt):** Volume of the grease trap in litres.
- **Grease retention capacity (Cr):** Percentage (shown as a decimal) of the trap's volume that can be filled with grease before cleaning is required (20% as per G14/VM1 1.2 of the New Zealand Building Code).
- **Daily grease production (Gd):** Volume of grease generated daily (L/day), based on the kitchen's activity level.
- **Frequency (F):** Number of days before the grease trap must be cleaned.

Formula

$$F = \frac{Vt \times Cr}{Gd}$$

Example

For a small restaurant with a 500L grease trap, grease production of 5L/day, and a retention capacity of 20% (0.20):

$$F = \frac{500 \times 0.20}{5} = \frac{125}{5}$$

Cleaning frequency (F) = 20 days

Adjustments for real-world scenarios

Peak usage periods

Higher grease production during peak seasons may require more frequent cleaning.

Inspection data

Regular inspections help adjust the frequency based on actual grease accumulation.