



**PALMY**<sup>TM</sup>

PAPAIOEA  
PALMERSTON  
NORTH  
CITY

**HE ARATOHU  
PARA AHUMAHU**

**TRADE WASTE  
GUIDANCE**



# HE ARATOHU POROWHIU PARA MŌ NGĀ PAKIHI KAI

## WASTE DISPOSAL GUIDELINES FOR FOOD BUSINESSES

**Fat and oil are an important part of your food business. They are used as ingredients in many products and in cooking such as deep frying.**

Fats and oils left on plates, cutlery and cooking utensils are washed into the drains during cleaning. Disposing of them appropriately is very important. Fat, oil and grease (FOG) in sewer systems are becoming a problem for councils as they often cause fat build-up and blockages in sewer networks. These blockages are often hard to find and costly to clear. They can also cause other problems throughout the network.

### **How to manage your fats, oils and grease**

- Dry wipe all pots, pans, plates and spoons using a paper towel to remove excess FOG before they're cleaned in the sink or dishwasher.
- Do not pour cooking residue directly down the drain.
- Collect waste oil and store for recycling.
- The containers should be kept away from stormwater systems and in bunds.
- All solid food waste should be collected, screened and composted, or sent to PNCC for composting or digestion.
- It should never be disposed in the sewer systems.

# Legal Requirements

- Palmerston North City Council Trade Waste Bylaw 2022
- New Zealand Building Code G13 – Foul Water
- New Zealand Building Code G14 – Industrial Liquid Waste

# Pre-treatment Requirements

PNCC requires all food premises (including home based and mobile vendors) to implement a **‘Best Management Practice’(BMP)** to reduce and eliminate FOG entering the sewer system.

- All commercial food premises must have a correctly sized grease removal system/ grease trap.
- Permanent sink screens must be installed in all sinks, so solids do not get into the pre-treatment devices.



# GREASE REMOVAL SYSTEM

Having a compliant grease removal system is compulsory for all commercial and large food preparation premises. Removal devices for fats, oils and grease need regular and proper maintenance so that they work properly.

It's important that a FOG removal device is able to remove both emulsified and free-floating fats, oils and grease. These devices are usually:

- Passive under-sink devices
- Large outside passive devices or
- Mechanical devices.

Always run **cold water for about 15 mins** into these devices immediately after they are cleaned to be regenerated.

Grease removal systems are not effective if the temperature is too high. The temperature of the trap effluent should be less than **40°C** in order to separate the oil from the water. Best Management Practice should always be used to preventing FOG build-up and odour in the devices and keep our waste waters systems clear.

If grease traps are not regularly cleaned and maintained by food premises Council will carry out regular sampling and analysis of FOG levels **at the expense** of the food premise. This may end up being fairly costly for your business so please make sure you and your staff **always keep the trap clean**.



# Waste Oil

Waste cooking oil should be collected in drums and sent away for recycling. This service is provided free to all food premises. Companies that provide this service are:

Cookright – 0800 804104

Tallowman – 06 8447530

**Waste oil should never be emptied in sinks or into the grease devices directly.**

## Code Compliant Cleaners and Operators

Contractors that are “Code Compliant” are the only ones that should be cleaning and maintaining Grease removal devices, as they are council approved. They know the correct cleaning procedures, as well as waste tracking and proper treatment and

disposal of FOG. They will also be able to advise you on the condition of your devices. These devices wear out over time.

The list of “Code Compliant Operators” can be found on our website.

For more information or assistance please contact PNCC Trade Waste department on **06 356 8199** or email **[trade.waste@pncc.govt.nz](mailto:trade.waste@pncc.govt.nz)**

# TE HAUKOTI I TE KŌHINU ME TE HINU - HE TAKE MĀTUATUA

## PETROL AND OIL INTERCEPTORS - WHY THEY MATTER

Oil and fuel in our wastewater system can accumulate in pumping stations contributing to blockages and failure of our pumps. They can also cause overflows in our wastewater drains, reduce the efficiency of sewage treatment and as a result cause harm to the environment. The accumulation of oil and fuel pollution into the environment increases the chances of creating explosions.

### **Good housekeeping practices**

- Always use dry cleaning methods such as wiping up and sweeping spills rather than hosing into drains. There are absorbent packs available to soak up oil spills.
- Ensure that all your equipment is properly cleaned and maintained.
- Never pour oil down the drain. Adequate storage must be provided for used oil. A collection program can be easily arranged with an oil recycler.
- Use quick break detergents, which help with oil separation.
- Use cleaning products that have a pH of 6-10 at working concentration.



# Legal Requirements

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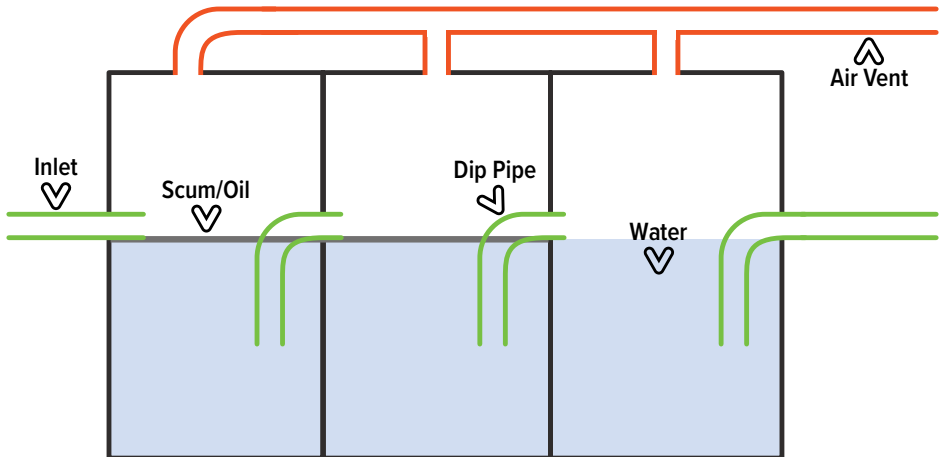
# What is a petrol and oil interceptor?

These are separators which use the difference in specific gravity to arrest dangerous waste products such as petrol, oil and other hydrocarbons in order to prevent contamination of downstream drainage systems.

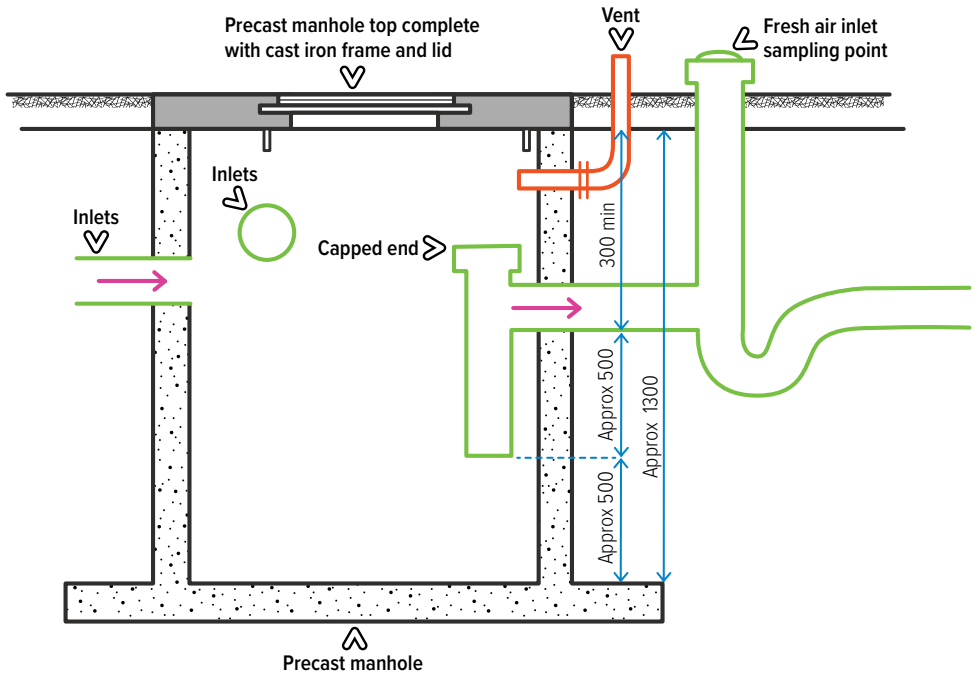
# Who needs to install it?

PNCC requires all commercial premises with wash pads or other open concrete areas which that may come into contact with petrol or oil to implement a 'Best Management Practice'(BMP) to stop these materials entering our sewer system.

- All commercial premises that have wash pads or open concrete areas must have an appropriately sized petrol and oil interceptor.
- The wash pad must be roofed to prevent the discharge of stormwater into the sewer system through the interceptor.
- In premises with open concrete areas, a first flush system must be installed to prevent discharge of contaminated wastewater to the stormwater drainage system.







## Size and design

- Before installing a petrol and oil interceptor you'll need to discuss your design and further requirements with our Council Tradewaste Officer.

For more information or assistance please contact the PNCC Trade Waste department on

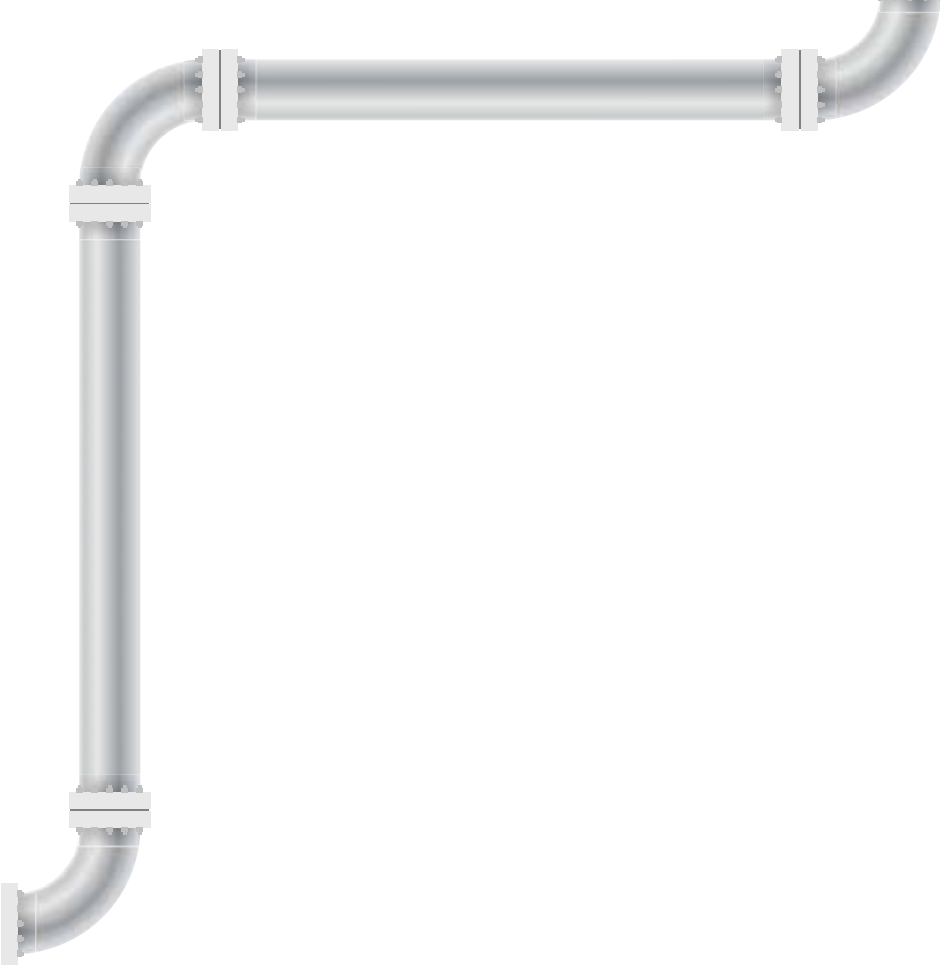
**06 356 8199** or email [trade.waste@pncc.govt.nz](mailto:trade.waste@pncc.govt.nz)

## Code Compliant Cleaners and Operators

- Contractors that are "Code Compliant" are the only ones that should be cleaning and maintaining petrol and oil interceptors, as they are council approved. They know cleaning procedures, waste tracking and proper treatment and disposal of fuel and oil. They'll also be able to advise you on the condition of your devices. These devices wear out over time.

The list of "Code Compliant Operators" can be found on our website.





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