

Good housekeeping

You can reduce the amount of cleaning and maintenance on your grease trap by following some good housekeeping practices.

Good housekeeping includes:

- scraping plates and cooking utensils into rubbish or recycling bins before washing
- disposing of waste fats and oils (such as from the deep fryer) separately (never put this down the drain)
- using minimal fat and oil for cooking
- recycling fats and oils
- dry sweeping before hosing down floors.

There are a number of businesses that will recycle the fats and oils that you can no longer use. Look under Waste Disposal in the Yellow Pages.

Regular cleaning and maintenance are essential for maintaining your grease trap whatever type it is. Environmental Health Officers and Trade Waste Officers will visit you to make sure you are operating your grease trap properly.

Legal requirements

- Wellington City Trade Wastes Bylaw
- New Zealand Building Code G13 – Foul Water
- New Zealand Building Code G14 – Industrial Liquid Waste

Contact details

For more information, contact the Wellington City Council Trade Waste Officer on 499 4444 or visit us online at www.Wellington.govt.nz



Fats, oils and your food business

Mechanical grease separators skim liquid fat from the surface of the waste water inside the separator.

Grease traps

Working with fats and oils

Fats and oils are an important part of your food business. They are used as ingredients in a large number of products and in cooking such as deep frying. They are also produced in cooking methods like rotisserie and grilling. Fats and oils left on plates, cutlery and cooking utensils are washed into the drains during cleaning.

Disposing properly of used fats and oils is very important. If you don't, they can cause expensive problems later. Fats will become solid and eventually block your pipes requiring a plumber to clear. This can also happen to the Council's pipes and pumping stations and at the sewage treatment plant at Moa Point.

To stop blockages Wellington City Council requires that you have a system installed to remove the fats and oils from your waste water. These systems are often referred to as 'grease traps'.

There are two types of grease trap. Each has its own installation and maintenance requirements. You will also require formal consent from the Council to operate your grease trap. This consent will outline the things you need to do to make sure your grease trap is working well.

Types of grease traps

Passive grease trap

These are normally found outside your premises. Located in the ground, they are often covered by metal plates. Passive grease traps work by cooling down the waste water causing the fats and oils to float to the surface of the water. Other solid material, such as food scraps, sinks to the bottom of the grease trap.

The fat on top and the solids on the bottom of the grease trap need to be removed regularly. This is done by sucking up the entire contents of the trap. At the same time the inside of your grease trap should be hosed down to clean the sides.

After cleaning, the grease trap must be filled with cold water so it is ready to work again. Cleaning the trap should be done regularly – once a month is usually alright but it will depend on your type of business and how much fat is going into the grease trap.



Passive grease traps cool down waste water so fats and oils float to the top.

You need to maintain a cleaning record for your grease trap. This should be kept on your property and shown to an Environmental Health Officer or Trade Waste Officer if requested during an inspection.

There are five companies licensed by the Council to clean grease traps in Wellington. You can find them in the Yellow Pages under Waste Disposal.

For more information, contact us for a copy of our fact sheet: *Passive grease traps.*

Mechanical grease separators

Mechanical grease separators are found under a bench inside the kitchen. They work by skimming liquid fat from the surface of the waste water inside the separator. A heater inside the separator ensures the fats and oils form balls which are collected by the skimming wheel. The fats and oils are drained into a container on the side of the separator.

The fats and oils can then be collected along with other used fats and oils for recycling. This container should be emptied every day.

For more information, contact us for a copy of our fact sheet: *Grease separators*

