

## GREASE TRAP WASTE

Greases include fats, oils, waxes and soaps. In particular, vegetable and meat oils create significant issues for wastewater disposal, as everyone prepares and cooks food. Major industries that generate large quantities of grease are food packagers, restaurants, cafeterias and hospitals, as well as individual residences. Currently, the most common place to get rid of cooking oils and greases is by pouring them down the drain!

Grease has very poor solubility in water and separates from the liquid solution when cooled. Large amounts of oil and grease create congealment on the surface of tanks and clogs pipes, as well as harbouring effective treatment at your local wastewater treatment plant.

Oils and greases can be separated from wastewater through the use of grease traps, before wastewater leaves the premises. The oil and grease collected by grease traps (known as grease trap waste) must be removed regularly in order to ensure the proper functioning of the grease traps.

Grease traps are small reservoirs built into wastewater piping close to grease producing sources (for example, restaurant kitchens). The reservoir retains the wastewater long enough for the grease to solidify on the surface where the grease can then be removed and disposed of properly.

### WHAT CAN I DO?

Grease should not be placed in the wastewater system. It can clog pipes, interfere with pumps and create sanitary sewer overflows that can have a detrimental effect on the environment and public health. Scrape excess grease into a container to ensure as little grease as possible goes down your drain. Save oil, grease and meat fat for recycling in sealed containers. Never pour down sinks or drains and ensure there is no contamination of recyclable fats with waste grease from grease traps. Look under 'Recycling services' in the yellow pages for oil recyclers in your area.

For small grease traps (eg. those installed under individual sinks), the grease trap waste can be removed manually by scooping it into watertight containers and disposed with other household garbage. For large grease traps, such as those used in restaurants and food processing factories, grease trap waste can be collected for proper disposal. Never dispose of waste grease in the stormwater drain or storm channel, or into the sanitary sewer system. For waste grease disposal, see "Grease Traps" or "Septic" in the yellow pages.

### MORE INFORMATION

- [www.sita.com.au/upload/file/file\\_200612152402020180.pdf](http://www.sita.com.au/upload/file/file_200612152402020180.pdf) - Information on Grease trap and cooking oil recycling and collection.
- [www.p2pays.org/food/main/oil.htm](http://www.p2pays.org/food/main/oil.htm) - US site for the food industry on oil and grease considerations in the workplace
- [www.ccc.govt.nz/TradeWaste/downloads/TWI-05-brochure.pdf](http://www.ccc.govt.nz/TradeWaste/downloads/TWI-05-brochure.pdf) - New Zealand brochure discussing the necessity of grease traps.