

Trade Waste of concern

AUTOMOTIVE INDUSTRY

All automotive businesses must install pre-treatment systems to ensure all harmful substances are removed from wastewater before it is discharged into the wastewater network. All new and used oils are classified as Hazardous Substances under the HSNO Act.

Any premises with a degreasing bay, workshop floor or vehicle/equipment washing area must have an interceptor trap installed to remove oil-based pollutants and solid materials.

Any large wash pads must be roofed in order to avoid stormwater run-off from entering the wastewater network or alternatively install a 'first flush' system.

Interceptors must be regularly serviced by an approved contractor to comply with the limit set in the Trade Waste Bylaw.

Many automotive business activities can create harmful wastes and it is the responsibility of the business to ensure these are stored correctly to prevent discharge into the wastewater and stormwater network.

Other Trade Waste of concern

INDUSTRY	TRADE WASTE	MINIMUM PRE-TREATMENT REQUIRED
Hairdressers	solids (hair), solvents, pH levels	In-sink screen
Laundry (hospital, hotel, motel, residential care facilities)	suspended solids (lint), chemicals (ammonia, phosphorus, boron), pH levels	In-sink screen
Hospitals / Medical Centres (plaster cast area and X-rays)	suspended solids	Plaster arrestor
Dentists	suspended solids, amalgam	Amalgam trap for separation of amalgam
Engineering Workshops & Carwash Stations	oils (hydrocarbons), solvents and chemicals	Oil/water interceptor

For more information

The Queenstown Lakes District Council Trade Waste Bylaw can be found at www.qldc.govt.nz/bylaws

For any enquiries please contact our customer service team on **03 441 0499** or services@qldc.govt.nz to lodge a request for service.

MANAGING TRADE WASTE

in the Queenstown Lakes District



Liquid trade waste has been identified as an issue that needs to be addressed in the Queenstown Lakes District. It has a direct effect on the health of our waterways and the cost of maintenance and repairs of our infrastructure. That's why Queenstown Lakes District Council is implementing the Trade Waste Bylaw.

Why do we need a Trade Waste Bylaw?

- > Our lakes and rivers are some of the most pristine in the country and need to be protected from harmful substances that can pass through treatment systems.
- > To ensure the health and safety of the public and those who work in and around our wastewater network.
- > To protect community resources and reduce maintenance costs to our wastewater network and treatment plant.

What risks does trade waste pose?

- > Heavy metals and other pollutants can accumulate in treatment plant sludge and make it toxic and difficult to re-use or dispose of safely.
- > A high volume of trade waste can cause sewer overflows.
- > Fats and solids can clog up pump stations and drains that need to be cleared with costly specialist equipment.
- > A risk to the environment.

We all have a part to play. But what are your responsibilities as a business?

- > If your trade waste is unacceptable for discharge then you are required to install a pre-treatment system to remove harmful components before they enter the wastewater network.
- > You must adhere to your consent conditions, maintain any treatment systems you have, and prevent damage to the wastewater network and overflows into the environment.
- > Waste must be collected by an approved contractor and disposed of at an approved disposal facility.

Trade Waste & Business

Over the next few months all businesses that discharge liquid waste will be required to register their trade waste discharges with the Council.

Applications will be assessed according to the quality and quantity of your discharge and the potential effect it might have on the environment.

Trade Waste of concern

HOSPITALITY INDUSTRY

Food and food preparation produces trade waste that contains fat, oil and grease (FOG). A large amount of this waste is discharged into our wastewater networks every day and results in increased maintenance costs and blockages. The Trade Waste Bylaw restricts the amount of FOG that can be discharged into the wastewater network to 100g/m³.

- > Commercial kitchens are required to install a pre-treatment system such as a grease trap in accordance with the Building Code G13.

- > To reduce cleaning costs and comply with the Trade Waste Bylaw, pre-treatment systems should be able to accommodate the maximum volume of water discharged.
- > Installation of a fine sink screen will decrease the quantity of food scraps entering your system and help reduce operational and maintenance costs.
- > A build-up of food scraps can result in a foul smell emitting from pre-treatment systems due to anaerobic breakdown of material.
- > Trade waste discharge volumes greater than 2000 litres a day will be exceeding the allowance outlined in the Trade Waste Bylaw.

Reducing Hospitality Trade Waste

SAVE WATER

- > Keep trade waste flow under 2000 litres a day
- > Turn off the tap when its not in use and repair leaks
- > Ensure the dishwasher is full before use

RECYCLE COOKING OIL

- > Recycle cooking oil and never pour it into the sink or grease trap
- > Store your recycled cooking oil correctly to prevent it leaking into the environment

REDUCE SOLID WASTE ENTERING THE SYSTEM

- > Scrape plates and utensils into green waste bins, not down the sink
- > Avoid putting coffee grounds and tea leaves down the sink
- > In sink garbage disposal systems are not permitted for commercial premises
- > Use sink screens