

SCHEDULE SIXTEEN – MINIMUM PRE-TREATMENT REQUIREMENTS





- Minimum pre-treatment requirements for trade wastewater generating processes

(Per section 26.1(a)(3) and Section 33.1)



Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
Auto recycler	Oil, grease, kerosene, solids, petroleum hydrocarbons, metals, suspended solids	<ul style="list-style-type: none"> • See booklet: <i>Managing trade wastewater in the motor vehicle industry and fact sheet: Auto recyclers.</i> • Discuss with Customer Service Representative. • An oil/water separator system sized according to the influent flow rate. • Collection pit with an operating capacity of at least 500 litres.
Bakery (retail) – hot bread (No pies or sausage rolls cooked on site)	BOD, suspended solids, grease	<ul style="list-style-type: none"> • Dry floor sweeping or vacuuming before washing. • In food preparation and handling areas install: <ul style="list-style-type: none"> – an authorised in-sink dry basket arrestor – an authorised in-floor dry basket arrestor
Bakery (retail) – Cooking meat and dairy products on site	BOD, suspended solids, grease	See Food Service Industry section.
Barbequing processes	BOD, suspended solids, grease	<ul style="list-style-type: none"> • See booklet: <i>Managing trade wastewater in the food service industry.</i> • The fat and oil generated by barbequing processes, and discrete oil must be collected for recycling and must not drain directly to a grease trap or to the sewer. Only the wash water can drain to the sewer via the grease trap. • Place a container under the fat outlet of cooking vats or other cooking equipment to collect the entire volume of fat produced over the production day. The fat must be placed in containers for collection by DEC authorised oil and fat recyclers. These containers must be stored in a bunded area. • The minimum pre-treatment equipment for steam oven barbequing of chickens or gas vat barbequing of duck and pork consists of 2,000 litre grease trap with a minimum initial pump out frequency of three weeks, and the installation of a compact oil and grease removal apparatus upstream of grease trap. • For charcoal barbequing of chicken and hot plate barbequing of all meats, the minimum pre-treatment equipment is a 1,000 litre grease trap.
Battery room	Acid, low pH	<ul style="list-style-type: none"> • See the <i>Trade waste policy</i> and the <i>Trade waste management plan</i> for industrial customers and discuss with Customer Service Representative. • Bunded and drain to blind sump. • No discharge to sewer.
Beautician (Permitted)		No requirements.
Boiler blowdown	Temperature	<ul style="list-style-type: none"> • 1,000 litre cooling pit.
Boarding house / hostel / hospital / nursing	BOD, suspended solids, grease	See Food Service Industry Section.

Minimum pre-treatment requirements

Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
home kitchen		
Building construction	Residual wastes from construction process and off site sediments	<ul style="list-style-type: none"> Nil discharge to sewer including no solid materials, construction debris, paint, adhesives, acid wash.
Butcher	BOD, suspended solids, grease.	<ul style="list-style-type: none"> See booklet: <i>Managing trade wastewater in the food service industry</i>. Grease trap with the final capacity equivalent to the volume of wastewater discharged in one hour at maximum flow. Minimum capacity of 1,000 litres equivalent. All drainage from sinks and floor wastes shall pass through an authorised basket trap.
Café, canteen, cafeteria Hot food cooked and served on site.	BOD, suspended solids, grease	See Food Service Industry Section.
Car detailing	Oil, grease, suspended solids, petroleum hydrocarbons, volatile halocarbons, flammables	<ul style="list-style-type: none"> See booklet: <i>Managing trade wastewater in the motor vehicle industry</i>. Oil / water separation system with minimum size of one hour retention. Size to be determined by flow rate.
Carpet cleaning mobile units (Permitted)	BOD, suspended solids, grease, pH	<ul style="list-style-type: none"> 20 micron or smaller filtration system.
Chicken (fresh) retail only , with cutting and preparation of fresh meat	BOD, suspended solids, grease	<ul style="list-style-type: none"> See Food Service Industry Section.
Process	Threats to the District Council's stormwater and sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
Chicken cooking on site (BBQ, charcoal, rotisserie)	BOD, suspended solids, grease	<ul style="list-style-type: none"> See booklet: <i>Managing trade wastewater in the food service industry</i>. Grease trap with the final capacity equivalent to the volume of wastewater discharged in one hour at maximum flow. Minimum capacity of 1,000 litres. Authorised in-floor dry basket arrestor in food preparation area. All floor wastes must drain to a grease trap. Place a container under the outlet of cooking vats to collect the entire volume of fat produced over the production day. The fat is then placed in large containers for collection by DEC authorised oil and fat recyclers. These large containers must be stored in a bunded area.
Coffee shop / sandwich shop No cooking on site (Permitted)	Suspended solids	<ul style="list-style-type: none"> Authorised in-sink or in floor dry basket arrestor in food preparation areas. Requires a written declaration that no hot food is/will be prepared or served on site

Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
Coffee shop / snack bar Food cooked on site	BOD, suspended solids, grease	<ul style="list-style-type: none"> See Food Service Industry Section
Commercial kitchen / caterer / wholesale foods Discharging less than 12 m3 per day	BOD, suspended solids, grease	<ul style="list-style-type: none"> See booklet: <i>Managing trade wastewater in the food service industry</i>. Grease trap with the final capacity equivalent to the volume of wastewater discharged in one hour at maximum flow. Minimum capacity of 1,000 litres (or Sydney Water equivalent). If volume of wastewater exceeds 12kL per day, refer to <i>Trade waste policy</i> and the <i>Trade waste management plan for industrial customers</i>. A consultant is recommended. In food preparation and handling areas install: <ul style="list-style-type: none"> an authorised in-sink dry basket arrestor an authorised in-floor dry basket arrestor.
Community hall kitchens Minimal hot food	BOD, suspended solids, grease	Food, Oil, and Grease, pre-treatment.
Cooling tower and boiler blow down. No treatment chemicals containing chromium to be used, and this is the only form of trade wastewater from the site. Discharge should not exceed 2 litres per second.	Total dissolved solids	<ul style="list-style-type: none"> Beneficial re-use should be considered. No pre-treatment. Discharge rate to be limited to suit receiving sewer capacity. <p>Water conservation tip</p> <p> See <i>Best practice guidelines for cooling towers in commercial buildings</i>.</p>
Cooling tower and boiler blow down. No treatment chemicals containing chromium to be used.	Total dissolved solids	<ul style="list-style-type: none"> Beneficial re-use should be considered. No pre-treatment. Discharge rate to be limited to suit receiving sewer capacity. <p>Water conservation tip</p> <p> See <i>Best practice guidelines for cooling towers in commercial buildings</i>.</p>
Ceramics and pottery	Suspended solids	<ul style="list-style-type: none"> Sedimentation pre-treatment Under sink plaster arrestor or general purpose arrestor
Dairy products Including milk, butter, cheese, yoghurt, ice-cream		<p>See Food Service Industry section.</p> <p>Water conservation tips</p> <ul style="list-style-type: none">  Assess Clean in Place (CIP) systems.  Where possible use high pressure cleaning and/or trigger nozzles when hosing down.
Day care centre with food cooked and served on site	BOD, suspended solids, grease	<ul style="list-style-type: none"> See food Industry
Day care centre with no hot food prepared or served on site (Permitted)		<ul style="list-style-type: none"> No pre-treatment.










Minimum pre-treatment requirements




Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
Delicatessen Food cooked on site	BOD, suspended solids, grease	<ul style="list-style-type: none"> See Food Service Industry section.
Delicatessen No meat cooked on site. No hot food prepared or served.	BOD, suspended solids, grease	<ul style="list-style-type: none"> See food service Industry
Dental hospital with X-ray	Suspended solids, amalgam, silver	<ul style="list-style-type: none"> Authorised amalgam trap and segregation of waste amalgam. See photographic section.
Dental surgery	Suspended solids, amalgam	<ul style="list-style-type: none"> Authorised amalgam trap and segregation of waste amalgam.
Dental technician	Suspended solids	<ul style="list-style-type: none"> Authorised plasters traps or plaster arrestor.
Dessert restaurants		<ul style="list-style-type: none"> See Food Service Industry section.
Doctor's surgery (Permitted)		<ul style="list-style-type: none"> No requirements
Dog groomers		<ul style="list-style-type: none"> Consider no connection to sewer. If connected to, sewerage system, install an authorised in-floor dry basket arrestor. <p>Water conservation tip</p> <p> Use trigger nozzles on hoses when washing.</p>
Doughnuts – Cooking	Grease	<ul style="list-style-type: none"> See Food Service Industry section.
Dry cleaners	Solvents	<ul style="list-style-type: none"> Authorised solvent recovery unit. No permit required unless there is boiler blowdown and / or washing machines on site.
Engine / gearbox reconditioning, parts washing	Lead, kerosene, oil, grease, suspended solids, petroleum hydrocarbons, pH, BOD, zinc	<ul style="list-style-type: none"> See booklet: Managing trade wastewater in the motor vehicle industry and fact sheet: Engine reconditioners. Discharge to sewer from work areas must be treated by an oil/water separation system sized according to influent flow rate.
Equipment washing – retail hire	Petroleum hydrocarbons, suspended solids, oil, grease, BOD	<ul style="list-style-type: none"> Gross solids settlement and oil/water separation system sized according to influent flow rate. <p>Water Conservation Tip</p> <p> Use high pressure hoses or hoses with trigger nozzles.</p>
Fast food outlets e.g. McDonalds, Red Rooster, KFC, Pizza Hut	BOD, suspended solids, grease	<ul style="list-style-type: none"> See Food Service Industry section.
Fast photo processing (waterless or water wash)		<ul style="list-style-type: none"> See Photographic processing and developing section.
Fish – fresh (retail) No cooking on site	Suspended solids (e.g. scales and fish gut)	<ul style="list-style-type: none"> All drainage from sinks and floor wastes must pass through a basket trap. If wastewater discharge is more than 12kL per day, then refer to Trade waste policy and the Trade waste management plan for industrial customers. A consultant is recommended.

Minimum pre-treatment requirements


Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
<p>Water conservation tips</p> <ul style="list-style-type: none"> ☞ Plan food preparation and use a fridge to thaw fish. ☞ Turn taps off when they are not being used. 		
<p>Fish shop Cooking on site</p>	<p>Suspended solids and grease</p>	<ul style="list-style-type: none"> • See Food Service Industry section. <p>Water conservation tips</p> <ul style="list-style-type: none"> ☞ Plan food preparation and use a fridge to thaw fish. ☞ Turn taps off when they are not being used.
<p>Food Service Industry including:</p> <ul style="list-style-type: none"> • Bakery with cooking pies and sausage rolls • Boarding house • Café, canteen, cafeteria • Chicken-fresh • Coffee shop with hot food • Delicatessen with cooking • Dessert restaurant • Doughnuts – cooking • Fast food outlets • Fish shop with cooking • Function centre • Hotel • Hostels • Icecream parlour with hot food and takeaway • Motel kitchen • Nursing home kitchen • Pies and pastries • Pizza cooking • Restaurant • Sandwich bar/coffee lounge with cooking • School home science • School canteen with cooking • Takeaway food • Tertiary institution kitchen/ canteen/café 	<p>BOD, suspended solids, grease</p>	<ul style="list-style-type: none"> • See booklet: <i>Managing trade wastewater in the food service industry</i>. • Grease trap with the final capacity equivalent to the volume of wastewater discharged in one hour at maximum flow. Minimum capacity of 1,000 litres. (See brochure on grease trap sizing). • In food preparation and handling areas install: <ul style="list-style-type: none"> - an authorised in-sink dry basket arrestor - an authorised in-floor dry basket arrestor. • Consider good housekeeping practices to minimise water use and waste. • Waste discharged from the outlet of authorised grease traps must meet the trade waste bylaw requirement of less than 100glm³ of grease and no free floating grease or oil layer. <p>Water conservation tips</p> <ul style="list-style-type: none"> ☞ Plan food preparation and use a fridge to thaw food. ☞ Install water restricting valves in taps used for washing fruit and vegetables. ☞ Rinse dishes in a plugged sink or bowl rather than under a running tap. ☞ The most water efficient methods for cooking vegetables are micro-waving, steaming or using a pressure cooker. Cut down on water loss through evaporation by using tight lids on pots and simmering instead of boiling rapidly. ☞ Encourage staff to wait until they have a full load in the dishwasher before using it. This saves water and energy, and reduces the amount of detergent entering the sewer system. ☞ Use a dishwasher with at least AAA-rating. Only use when fully loaded. ☞ See fact sheets <i>Kitchens</i> and <i>Public amenities</i>.



Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
Fruit and vegetable market (retail) (Permitted)	Suspended solids	<p>In food preparation and handling areas install:</p> <ul style="list-style-type: none"> • an authorised in-sink dry basket arrestor • an authorised in-floor dry basket arrestor. <p>Water conservation tips</p> <ul style="list-style-type: none"> • Plan food preparation and use a fridge to thaw food. • Install water restricting valves in taps used for washing fruit and vegetables. • Rinse dishes in a plugged sink or bowl rather than under a running tap. • Use a broom or mop to clean the floor, avoid using a hose. • The most water efficient methods for cooking vegetables are micro-waving, steaming or using a pressure cooker. Cut down on water loss through evaporation by using tight lids on pots and simmering instead of boiling rapidly. • Encourage staff to wait until they have a full load in the dishwasher before using it. This saves water and energy, and reduces the amount of detergent entering the sewer system. • Use a dishwasher with at least AAA-rating. Only use when fully loaded.
Function centre	BOD, suspended solids, grease	<ul style="list-style-type: none"> • See Food Service Industry section.
Funeral parlour	Embalming Chemicals	<ul style="list-style-type: none"> • See Funeral Service Industry.
Garbage can cleaning Hotels/restaurants etc.	BOD, suspended solids, grease	<ul style="list-style-type: none"> • Basket trap in floor waste with a fixed screen. Wastewater to pass via grease trap (if installed). <p>Water conservation tip</p> <ul style="list-style-type: none"> • Use high pressure hoses or hoses with trigger nozzles.
Glass finishing (including windscreens)	Suspended solids	<ul style="list-style-type: none"> • Consider reusing wastewater. A solids settlement pit/tank, minimum of 1 hour's retention at maximum flow rate. Clean pit/tank before thickness of settled material exceeds 200mm.
Graphic arts		<ul style="list-style-type: none"> • See Photographic processing and developing or Printing sections.
Hairdressing salon	Hair	<ul style="list-style-type: none"> • Install: <ul style="list-style-type: none"> – an authorised in-sink dry basket arrestor or screening device.
Hospital	BOD, suspended solids, grease, high temperature	<ul style="list-style-type: none"> • Discharge to sewer of solid waste is prohibited. Prohibited solid waste includes hypodermic needles, syringes, instruments, utensils, swabs, dressings, bandages, any paper and plastic items of a disposable nature and any pathological wastes or cytotoxic wastes. • See booklet: Managing trade wastewater in the food service industry. • The quality and quantity of trade wastewater from hospital kitchens can vary because hospitals are required to scald plates and may have kitchen waste disposal units. The temperature of the wastewater leaving the hospital kitchen grease trap must not exceed 50°C.

Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
		<ul style="list-style-type: none"> The installation of sink-to-sewer disposal units (also called in-sink food waste disposal units or garbage grinders) are not permitted. Existing installations in hospitals may be allowed provided the wastewater is discharged through an adequately sized grease trap. Requirements for dry basket traps, garbage cleaning areas and cooking oil storage areas are the same as for the food service industry. <p>Water conservation tips</p> <ul style="list-style-type: none">  See Best practice guidelines for cooling towers in commercial buildings on-line  Install AAA-showerheads where applicable. Install dual-flush toilets.
Hostels		<ul style="list-style-type: none"> See Food Service Industry section. <p>Water conservation tips</p> <ul style="list-style-type: none">  Install AAA-showerheads where applicable.  Install dual-flush toilets. Fact sheet available
Hotel (with counter lunches or restaurant)	BOD, suspended solids, grease	<ul style="list-style-type: none"> See Food Service Industry section. <p>Water conservation tips</p> <ul style="list-style-type: none">  See <i>Best practice guidelines for cooling towers in commercial buildings.</i>  Install AAA-showerheads.  See <i>Best practice guidelines for hotels.</i>
Ice cream parlour	Grease	a) See food industry guidelines
Ice cream parlour (with hot food take away)	BOD, suspended solids, grease	See Food Service Industry section.
Jewellery precious metal platter (mini-platter)	Metals, cyanide, pH	<ul style="list-style-type: none"> No plating vessel to contain more than 1.5 litres of precious metal solution. No pre-treatment required.
Ultrasonic washing	Suspended solids	<ul style="list-style-type: none"> No pre-treatment required. Plaster trap or settling tank.
Precious stone cutting	Suspended solids	
Dog Kennels	Suspended solids	<ul style="list-style-type: none"> Authorised in-floor basket arrestor. Dry arrestor pit. The design should ensure that no unroofed runs can drain to sewer. No organophosphorus pesticide to sewer. Animal faeces should be collected and put in the garbage. <p>Water conservation tip</p> <ul style="list-style-type: none">  Use trigger nozzles on hoses.
Laboratory (School)	Chemicals	<ul style="list-style-type: none"> See fact sheet.
Laboratory (small hospital and university lab, pathology lab and morgue)	Chemicals	<ul style="list-style-type: none"> See fact sheet. <p>Water conservation tip</p> <ul style="list-style-type: none">  Install flow regulators in taps.
Laundromat	BOD, suspended solids (lint), grease, high temperature, ammonia,	<ul style="list-style-type: none"> Install an authorised fixed screen with removable basket. Ensure the temperature does not exceed 50°C at the sampling point.

Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
	boron	<ul style="list-style-type: none"> • May require a cooling pit.
Laundry,	BOD, suspended solids (lint), grease, high temperature, ammonia, boron, phosphorus	<ul style="list-style-type: none"> • Install an authorised fixed screen with removable basket. • Ensure the temperature does not exceed 50°C at the sampling point. • May require a cooling pit. <p>Water conservation tip  See <i>Laundries</i> fact sheet</p>
Laundry, (Hospital, hotel, nursing home)	BOD, suspended solids (lint), grease, high temperature, ammonia, boron, phosphorus.	<ul style="list-style-type: none"> • Install an authorised fixed screen with removable basket. • Solids removal. • Ensure the temperature does not exceed 50°C at the sampling point. May require a cooling pit. Treat for removal of cleaning and degreasing chemicals. <p>Water conservation tips  See <i>Laundries</i> fact sheet  See <i>Monitoring and maintenance</i> fact sheet.</p>
Lawn mower repairs	Oil, grease, grass, solids, petroleum hydrocarbons	<ul style="list-style-type: none"> • Gross solids removal. • Oil/water separation system sized according to the influent flow rate. Minimum size is 1kL/hour. • Roofed and banded to exclude rainwater. • No pesticides or herbicides to sewer.
Medical centre Plaster cast area X-ray	Suspended solids Silver	<ul style="list-style-type: none"> • Plaster arrestor. <p>See Photographic processing and developing section.</p>
Mechanical workshop	Oil, grease, kerosene, solids, petroleum hydrocarbons, metals, suspended solids	<ul style="list-style-type: none"> • See booklet: Managing trade wastewater in the motor vehicle industry and fact sheet: Mechanical workshops. • An oil/water separator system sized according to the influent flow rate.
Mobile businesses		<ul style="list-style-type: none"> • Refer to Trade Waste officer
Morgue	Embalming chemicals	<ul style="list-style-type: none"> • Embalming chemicals
Motel kitchen/restaurant	BOD, suspended solids, grease	<ul style="list-style-type: none"> • See Food Service Industry section.
Public swimming pool or Aquatic centres.	Suspended solids, chlorine	<ul style="list-style-type: none"> • Consider re-use of filter backwash water. • Trap sand and grit carried over from filters in a backwash holding tank, sized to capture the largest backwash cycle of the pool plus 15% additional capacity. • Tank needs to have a sloping floor or a conically shaped base to enhance solids settlement. • Fit a high level cut out to stop back washing cycle. This will prevent any overflow to the sewer or stormwater. • Fit a low level cut off switch to maintain the sludge containment capacity. • De-sludge tank after six months, although frequency will be altered after site inspections. • See Open areas section.

Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
		<p>Water conservation tips</p> <ul style="list-style-type: none"> • Review operation and maintenance procedures for backwash (particularly the frequency and duration) and assess frequency depending on need. • Incorporate frequent monitoring and reporting procedures for water consumption.
Optical Processes (Grinding of glass and plastic)	Suspended solids	<ul style="list-style-type: none"> • See Trade waste policy and the Trade waste management plan for industrial customers. • Minimum size 1,000 litre authorised general purpose pit. • Cleaning frequency needs to ensure sludge does not occupy more than a third of pit depth or that thickness of scum does not exceed 80mm. • Consider re-use of wash water.
Panel beating and spray painting	Suspended solids, grease, oil, solvents, hydrocarbons	<ul style="list-style-type: none"> • See booklet: Managing trade wastewater in the motor vehicle industry and fact sheet: Panel beaters and smash repairers
Pet shop (retail) (permitted)	Solids	<ul style="list-style-type: none"> • Install: <ul style="list-style-type: none"> – an authorised in-sink dry basket arrestor – An authorised in-floor dry basket arrestor.
Photographic processing and developing	Silver, ammonia, thiosulphate, sulphite	<ul style="list-style-type: none"> • See booklet: Guidelines for the discharge of trade wastewater from photographic processing and diagnostic imaging. • The PURE Code of Practice must be followed. Treat silver rich wastewater with an authorised silver recovery unit, or transport the silver rich waste off site for treatment and disposal by a DEC authorised transporter.
Pizza cooking Takeaway / home delivery No seats – (bake house)	BOD, suspended solids, grease	<ul style="list-style-type: none"> • See Food Service Industry section.
Portable toilets	Toxic Chemicals	<ul style="list-style-type: none"> • No pre-treatment, "formaldehyde-free" chemicals to be used. • Secure site. • May be discharged at the Waste water treatment plant to bylaw conditions refer to Trade Waste Officer.
Potato peeling (within commercial food preparation area)	BOD, suspended solids.	<ul style="list-style-type: none"> • Peeling machine to have built-in screen in place. Wastewater from potato processing areas must drain through an authorised basket trap with a removable basket and fixed screen. The drainage should by-pass the grease trap. • Potato peeling machines serviced by a vacuum sewerage system are subject to special conditions. In some cases, pH correction of the wastewater may be required to limit the release of sulphide odours from the sewerage system.
Printing – Lithographic (off-set) less than 200 litres per day.	BOD, grease, petroleum hydrocarbons, suspended solids, solvents	<ul style="list-style-type: none"> • If there are photographic processes the PURE Code of Practice must be followed. Treat silver rich wastewater with an authorised silver recovery unit, or transport the silver rich waste off site for treatment and disposal by a RDC authorised transporters.
Printing Lithographic (off-set) greater than 200 litres per day.	BOD, grease, petroleum hydrocarbons, suspended solids, solvents	<ul style="list-style-type: none"> • Balancing tank. • If there are photographic processes the PURE Code of Practice must be followed. Treat silver rich wastewater with an authorised silver recovery unit, or transport the silver rich waste off site for treatment and disposal by a DEC authorised transporter. • If wastewater discharge is greater than 1,000 litres see the <i>Management plan for industrial customers</i> and discuss with Customer Service Representative. • If the process involves the removal of ink by the use of solvents, then discharge to the sewer is not permitted. The waste must be disposed off-site.

Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
Printing – Screen printing	Suspended solids, petroleum hydrocarbons, flammable solvents, chlorinated solvents, grease, BOD, silver, ammonia, thiosulphate, sulphite, volatile halocarbons	<ul style="list-style-type: none"> • See booklet: Solutions to pollution for screen printing. • Pre-treatment equipment is required for the pre-cleaning of new screens, stencil development, cleaning and reclamation. Suitable types include a settling tank or pit, a coalescing plate separator, or other authorised products. Minimum size to equal the actual volume from 1 hour of washing. Cleaning schedule required. • If the stencil cleaning process involves the removal of ink by the use of solvents, then discharge to the sewer is not permitted. The waste must be disposed off-site. • If water based inks are used discuss with a Customer Service Representative. • If there are photographic processes the PURE Code of Practice must be followed. Treat silver rich wastewater with an authorised silver recovery unit, or transport the silver rich waste off-site for treatment and disposal by a DEC authorised transporter.
Radiator repairer	Suspended solids, pH, heavy metals such as lead, copper, iron, aluminium, zinc, cadmium	<ul style="list-style-type: none"> • Discuss with Customer Service Representative. • See booklet: Managing trade wastewater in the motor vehicle industry and fact sheet: Radiator repairers. • Consider recycling the wastewater within the business. • Capture the radiator fluid in a tray or container before removing the radiator from the vehicle. Where possible, re-use radiator fluid, otherwise capture and store it for off-site removal by a DEC licensed contractor. • Prior to solids removal adjust pH to 9-10 (settlement and filtration). • Before discharge to sewer adjust pH to 7-10. • Floor must be bunded to prevent spillage draining to sewer.
Restaurants	BOD, suspended solids, grease	See Food Service Industry section.
Sandwich bar / salad bar / coffee lounge No cooking (permitted)	Food, oil, Grease.	<ul style="list-style-type: none"> • In food preparation and handling areas install: <ul style="list-style-type: none"> – an authorised in-sink dry basket arrestor – an authorised in-floor dry basket arrestor.
Sandwich bar / coffee lounge Hot food cooking, eat in or take-away	Food, Oil, Grease.	<ul style="list-style-type: none"> • See Food Service Industry section.
Seafood's (wholesale) No hot food cooking.	Suspended solids	<ul style="list-style-type: none"> • If there is oyster shucking, a 1,000 litre general purpose or solids settlement pit is required as a minimum. • A basket trap is required for fish filleting. <p>Water conservation tip</p>  Plan food preparation and use a fridge to thaw food.
School home science	BOD, suspended solids, grease	<ul style="list-style-type: none"> • See Food Service Industry section.
School canteen (no cooking) (Permitted)		<ul style="list-style-type: none"> • In food preparation and handling areas install: <ul style="list-style-type: none"> – an authorised in-sink dry basket arrestor – an authorised in-floor dry basket arrestor.
School ceramic and pottery (Permitted)		<ul style="list-style-type: none"> • No requirements.
Screen printing		<ul style="list-style-type: none"> • Refer to Printing-screen printing section.

Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
Service stations (No mechanical workshop)	Oil, grease, flammables, grit, suspended solids, hydrocarbons	<ul style="list-style-type: none"> See New Zealand Ministry for environment's "Environmental guidelines for water discharges from Petroleum Industry Sites in New Zealand".
Boat to shore pump out of toilet waste and galley waste	Solids, oil, hydrocarbons, BOD	<ul style="list-style-type: none"> Toilet waste from holding tanks on vessels must be pumped ashore at an approved facility. This may be accepted directly to the sewerage system. See the trade waste officer. See: Environment Bay of Plenty Brochure. Install a flow meter and a sampling point.
Stables / Animal holding facility.	Suspended solids	<ul style="list-style-type: none"> Authorised in-floor dry basket arrestor and dry arrestor pit. Open area controls where applicable. If sand is used on stable floor, a 1,000L general purpose pit needs to be installed.
Stone working	Fine solids	<ul style="list-style-type: none"> See Glass finishing section. <p>Water Conservation tip  Consider re-using wash water.</p>
Swimming Pool		<ul style="list-style-type: none"> See municipal pool section. Non-municipal. No open areas draining rainwater to sewer.
Takeaway food outlets (hot food cooking)	BOD, suspended solids, grease	<ul style="list-style-type: none"> See Food Service Industry section.
Takeaway food No hot food (Permitted)	BOD, suspended solids, grease	<ul style="list-style-type: none"> In food preparation and handling areas install: <ul style="list-style-type: none"> – an authorised in-sink dry basket arrestor – an authorised in-floor dry basket arrestor.
Public transport fleet.	Suspended solids, grease	<ul style="list-style-type: none"> Authorised in-floor dry basket arrestor and an authorised in-sink dry basket arrestor. No open areas draining rainwater to sewer. Avoid using cleaning compounds containing caustic materials, acids, or are solvent based. No hosing of hard surfaces, cleaning with mops and bucket only. Does not include external train carriage washing or graffiti removal process.
Vegetable preparation	BOD, suspended solids	<ul style="list-style-type: none"> See Trade waste policy and the Trade waste Officer
Vehicle washing, Washing by hand	Suspended solids oils, grease, petroleum hydrocarbons, solvents	<ul style="list-style-type: none"> See booklet: Managing trade wastewater in the motor vehicle industry. No discharge of solvents to sewer allowed. See Councils Rotorua Civil Engineering Industry Standard guidelines "Vehicle and plant wash facility Pollution Control Requirements" <p>Water conservation tip  Use high pressure hoses or hoses with trigger nozzles.</p>
Vehicle washing – Mechanical	Suspended solids, oil, petroleum hydrocarbons, solvents	<ul style="list-style-type: none"> Discuss with Customer Service Representative. See booklet: Managing trade wastewater in the motor vehicle industry. See Councils Rotorua Civil Engineering Industry Standard guidelines "Vehicle and plant wash facility Pollution Control

Minimum pre-treatment requirements

Process	Threats to the District Council's stormwater and Sewerage systems.	Minimum pre-treatment requirements and tips on how to conserve water
		Requirements*. <ul style="list-style-type: none"> No discharge of solvents to sewer allowed. Store separately. Water conservation tip ☔ Install a multi stage pit/tank with re-use of water pumped from last compartment for wetting and washing. Clean water used only for final rinse.
Vehicle washing and degreasing of engine and under body Roofed	Suspended solids, oil, grease, petroleum hydrocarbons, solvents	<ul style="list-style-type: none"> Discuss with Customer Service Representative. See booklet: Managing trade wastewater in the motor vehicle industry. Roof and bund wash area to exclude rainwater, but include wash water. Install an authorised floor waste basket trap to screen out gross solids. A collection well with a minimum working capacity of 500 litres and non-emulsifying pump. Install an authorised oil/water separation system within a roofed and bunded area. The minimum size is one kL/hour. No discharge of solvents to sewer allowed. Store separately. Water conservation tip ☔ Use high pressure hoses or hoses with trigger nozzles.
Vehicle washing – Residential car wash	Suspended solids oil, grease	<ul style="list-style-type: none"> Use trade waste consented vehicle washes that are connected to the sewer.
Venetian blind cleaning		<ul style="list-style-type: none"> No pre-treatment required.
Veterinary	Suspended solids	<ul style="list-style-type: none"> Authorised in-floor dry basket arrestor. Dry arrestor pit. The design should ensure that no unroofed runs can drain to sewer. Animal faeces should be collected and put in the garbage.
Veterinary X-ray		<ul style="list-style-type: none"> See Photographic processing and developing section.
X-ray developing		<ul style="list-style-type: none"> See Photographic processing and developing section.

Minimum pre-treatment requirements