Cleaner Production for the Food Industry



Council provides a wastewater system primarily for the transport and treatment of domestic sewage. Food Manufacturers and retailers can apply to Logan Water for the disposal of wastewater from food preparation and wash-up activities into the sewage network. However, if approved, Logan Water has a user pay system with wastewater quality/quantity and quarterly licence renewable charges.

Logan Water monitors the Sewage Network for contaminants disposed by commercial businesses by taking samples from pretreatment devices and sewer catchments. Sample analysis measure the type and level of pollutants contained in the discharge. This determines the charges made for Trade Waste.

Logan Water encourage commercial businesses to:

- » Eliminate or Reduce waste discharged into the sewer network,
- » Examine waste prevention and recycling options and conserve water
- » Control waste and implement waste disposal processes







Cleaner Production tips for the Food Industry

Food Manufacturers and Retailers need to minimise solids, oils and grease entering the sewage systems. Prevention and Pre-treatment systems assist with reducing blockages and overflows in both the plumbing and sewer network.

Implementing the following cleaner production recommendations to your business can improve your trade waste costs and reduce the loading on the sewer network and treatment processes.



Prevent or avoid waste into sewer

Eliminate or reduce waste

- » Maintain appropriately sized grease arrestor
- » Wipe or sweep spills and place into solid waste bin
- » Scrape food scraps and dispose in solid waste bin
- » Dry wipe plates to remove oils and sauces
- » Avoid sugars, coffee grounds, tea leaves, and gravy being washed down sinks
- » Pre-rinse plates and cutlery in cool water
- » Measure cleaning products as recommended by manufacturer
- » Avoid using bleach or harsh chemicals
- » Provide sufficient rubbish bins near work area

Reuse and/or recycle waste

Manage waste including waste to energy

- » Develop and implement solid waste management plan
- » Never pour oil into sinks or floor drains, store in oil drums
- » Recycle used cooking oils through contractors
- » Train staff in best practice methods
- » Award staff in recognition for applying best practice methods
- » Replace high flow taps with efficient taps and nozzles
- » Repair leaking taps and plumbing
- » Monitor and record trade waste meters on a daily/weekly basis
- » Never discharge contents of decarbonising soak tanks to the floor waste drain

Treat and dispose waste

Control or dispose waste

- » Clean the grease arrestor frequently to
 - Reduce contaminant concentrations
 - · Reduce clogging
 - Remove rotting foods that create acids erode internal components of the device.
- » Engage a registered contractor to regularly service your grease arrestor to
 - Scrape away the grease and fat build up on the walls of the arrestor and
 - Remove all contents
- » Engage a registered contractor to remove spent contents of decarbonising soak tanks from site
- » Reduce pump out odours and provide dilution by running cold water after grease arrestor pump outs

For more information

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