|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Required information | | Details | | | | | | | |
| Suburb: | | Block: | | Section: | | Building Name: | | | |
| Description of grease trap location: | |  | | | | | | | |
| Grease trap reference number: | | Grease trap capacity:­­­­­ | | | Date: | | | | |
| Table of business contributing to grease trap | | | | | | | |  | *Icon use only* |
| Unit or shop number[[1]](#footnote-1) | Business name | **Butcher and fresh chicken shop** | | | Restaurant /takeaway  Seating capacity | | Estimated flow to grease trap (kilolitres/day) | Cooking type  (e.g. wok stove)[[2]](#footnote-2) | *Grease trap capacity required* |
| Hot water storage capacity (litres)[[3]](#footnote-3) | Sink capacity (litres) | |
|  |  |  |  | |  | |  |  |  |
|  |  |  |  | |  | |  |  |  |
|  |  |  |  | |  | |  |  |  |
|  |  |  |  | |  | |  |  |  |
|  |  |  |  | |  | |  |  |  |
|  |  |  |  | |  | |  |  |  |
|  |  |  |  | |  | |  |  |  |
|  |  |  |  | |  | |  |  |  |
| **List provisional points not connected here -** | | | | | | | | | |

|  |  |  |  |
| --- | --- | --- | --- |
| **Name :** | **Signature:** | **Please Choose Your Authorisation Category:****Developer** **Property Owner** **Strata Management** | **Contact number:** |

1. Must match unit location number on drawing/plan provided [↑](#footnote-ref-1)
2. See Table 2 from Acceptance Guideline 2: Retail food outlets with greasy oily wastes generated - for examples of the cooking type that needs to be specified e.g. wok stove or [↑](#footnote-ref-2)
3. Contribution by a butcher or a fresh chicken shop is judged to be the capacity of all sinks plus three times the hot water storage capacity in that shop or section. [↑](#footnote-ref-3)