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| --- | --- |
| 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 /takeawaySeating 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) |
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| **List provisional points not connected here -**  |

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| --- | --- | --- | --- |
| **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)