

# Grease trap identification

Version date:

22 April 2022

Version:

2

Related procedure:

PR05.18

Required information		Details					
Suburb: <b>City</b>		Block: <b>28</b>	Section: <b>115</b>		Building Name: <b>The Big Building</b>		
Description of grease trap location:		<b>In the building basement in the northwest corner in age</b>					
Grease trap reference number: <b>GIT001</b>		Grease trap capacity: <b>5000L</b>			Date: <b>22 April 2022</b>		
Table of business contributing to grease trap							<i>Icon use only</i>
Unit or shop number <sup>1</sup>	Business name	Butcher and fresh chicken shop		Restaurant /takeaways Seating capacity	Estimated flow to grease trap (kilolitres/day)	Cooking type (e.g. wok stove) <sup>2</sup>	Grease trap capacity required
		Hot water storage capacity (litres) <sup>3</sup>	Sink capacity (litres)				
<b>G1 &amp; G2</b>	<b>Coffee and Feast</b>	<b>N/A</b>	<b>N/A</b>	<b>22</b>	<b>0.4</b>	<b>Grilling and frying</b>	
<b>3</b>	<b>Chickens R us</b>	<b>500L</b>	<b>91L</b>	<b>0</b>	<b>2.5</b>	<b>N/A</b>	
<b>4</b>	<b>Noodle Feast</b>	<b>N/A</b>	<b>N/A</b>	<b>18</b>	<b>3.2</b>	<b>Wok stove</b>	
<b>List provisional points not connected here -</b>							
Name : <b>Joe Bloggs</b>		Signature:		Please Choose Your Authorisation Category:		Contact number:	
				<input type="checkbox"/> Developer <input type="checkbox"/> Property Owner <input checked="" type="checkbox"/> <b>Strata Management</b>		<b>0455 555 555</b>	

Must match location & drainage plans

Must match shop number on building location plan.

<sup>1</sup> Must match unit location number on drawing/plan provided

<sup>2</sup> 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

<sup>3</sup> 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.