



Liverpool Plains Shire Council
 P.O. Box 152, QUIRINDI NSW 2343
 Email: lpssc@lpssc.nsw.gov.au
 Ph: (02) 6746 1755
 Fax: (02) 6746 3255

Liquid Trade Waste (Retail Food Outlets)

File No:
 Date:
 Amount:
 Receipt:

Application made under the Local Government Act 1993 (s.67 & s.68) – for Concurrence Classification Type ‘A’

BUSINESS OWNER & APPLICANT DETAILS

Mr / Mrs / Ms / Miss / Dr / Co / Other
 Business owner name OR company name/s:
 Postal Address:
 Phone no (daytime): (mobile):
 Email: Fax:
 Signature*: Date:

** Please note that owner's authorisation to the making of this application is mandatory in accordance with s.78 of the Local Government Act 1993*

Applicant Name (if different to the owner):
 Postal Address:
 Phone no (daytime): (mobile):
 Email: Fax:
 Signature: Date:

PROPERTY LOCATION

We need this information to correctly identify the property location. This information is contained on your rates notice.

Lot: Sec: DP:
 Business Trading Name:
 Street Address: Locality:

NORMAL HOURS OF BUSINESS

Monday – Friday:to.....
 Saturday:to.....
 Sunday:to.....

TYPE OF BUSINESS

Commercial retail food preparation activities
Note: Refer to pages 3-4 of this form
 DA No:
 CDC No:

FLOW / DISCHARGE

Max. rate of discharge to sewer:kL/h or L/s
 Max. daily discharge to sewer:kL

WATER SUPPLY METER

Any water supply meter being installed? Yes
 No

DESCRIPTION OF EXISTING / PROPOSED EQUIPMENT (eg. Grease arrestor, basket arrestor, cooling pit etc)

Type:
 Size / Flow Rate:

PROPOSED CLEANING SCHEDULE OF PRE-TREATMENT EQUIPMENT

.....
 Name of contractor to be used:

SAMPLING POINT LOCATION

Proposed location of sampling point:

PLANS

Applications to be accompanied by 2 copies of plans showing:

- Details & location of all processes, tanks, pits & apparatus associated with the generation of commercial waste.
- Details, location, capacity/dimensions, material of construction & lining of the proposed pre-treatment facilities.
- Details of pipes & floor drainage conveying the effluent.
- Stormwater drainage plan.

SUPPORTING DOCUMENTATION

Please attach any relevant supporting documentation eg.

- Statement of Environmental Effects (SEE)
- Consultant's report
- NSW Office of Water (NoW) or Environment Protection Authority (EPA) considerations/restrictions

NSW OFFICE OF WATER (NOW) APPROVED CONTRACTOR DETAILS

Proposed construction to be conducted by: Licence No:

Contractor contact details:

Important Notes:

The following substances are prohibited from being discharged into the sewerage system:

- Organochlorine weedicides, fungicides, pesticides, herbicides and substances of a similar nature and/or wastes arising from the preparation of these substances;
- Organophosphorous pesticides and/or waste arising from the preparation of these substances;
- Any substances liable to produce noxious or poisonous vapours in the sewerage system;
- Organic solvents and mineral oil;
- Any flammable or explosive substances;
- Discharges from 'Bulk Fuel Depots';
- Chromate from cooling towers;
- Natural or synthetic resins, plastic monomers, synthetic adhesives, rubber and plastic emulsions;
- Rain, surface, seepage or subsoil water, unless specifically permitted;
- Solid matter;
- Any substance assessed as not suitable to be discharged into the sewerage system;
- Waste liquids that contain pollutants at concentrations that inhibit the sewage treatment process – refer *Guidelines for Sewerage Systems: Acceptance of Trade Waste (Industrial Waste)* (ARMCANZ/ANZECC, 1994); and
- Any other substances listed in a relevant Regulation (see Council for further information if you are unsure).

STAND-ALONE COMMERCIAL RETAIL FOOD PREPARATION BUSINESS

Please fill out this page if your business is involved in commercial food preparation activities that discharge liquid trade waste to the sewerage system. If your category of business is not listed here, please refer to the series of Liquid Trade Waste Application Forms located on Council's website, or, contact Council for further information.

No. of potato peeling appliance(s):

No. of dishwashers:

Tick if applies	Name of Process	No. of seats or beds
<input type="checkbox"/>	Bakery (only bread baked on site)	Nil
<input type="checkbox"/>	Bakery (pies, sausage rolls, quiches, cakes cooked on premises)	
<input type="checkbox"/>	Bakery (imported pies & sausage rolls)	
<input type="checkbox"/>	Bakery (with coffee shop – eat in)	
<input type="checkbox"/>	Bistro (no hot food cooked – sandwiches (coffee) only)	
<input type="checkbox"/>	Bistro (hot food cooked and served)	
<input type="checkbox"/>	Boarding house/hostel kitchen	
<input type="checkbox"/>	Butcher – retail	
<input type="checkbox"/>	Café	
<input type="checkbox"/>	Cafeteria	
<input type="checkbox"/>	Canteen	
<input type="checkbox"/>	Caterer	
<input type="checkbox"/>	Club	
<input type="checkbox"/>	Coffee shop/sandwich shop – no hot food cooked or served	
<input type="checkbox"/>	Coffee shop – hot food cooked or served	
<input type="checkbox"/>	Commercial kitchen/caterer	
<input type="checkbox"/>	Community hall kitchen – tea and coffee only	
<input type="checkbox"/>	Community hall kitchen – hot food cooked and served	
<input type="checkbox"/>	Chicken – BBQ/charcoal	
<input type="checkbox"/>	Chicken – retail fresh outlet with cutting and preparation of meat	
<input type="checkbox"/>	Day care centre	Nil
<input type="checkbox"/>	Delicatessen – no meat cooked on site – no hot food prepared or served	
<input type="checkbox"/>	Delicatessen – hot food prepared or served	
<input type="checkbox"/>	Doughnut shop	
<input type="checkbox"/>	Fish shop – fresh (retail) no cooking on site	Nil
<input type="checkbox"/>	Fish shop – cooking on site	Nil
<input type="checkbox"/>	Food caravan	Nil
<input type="checkbox"/>	Fruit and vegetable market (retail)	Nil
<input type="checkbox"/>	Function centre	
<input type="checkbox"/>	Garbage bin cleaning – within commercial premises, ie hotel/restaurant	Nil
<input type="checkbox"/>	Hostel	
<input type="checkbox"/>	Hotel bistro	
<input type="checkbox"/>	Hotel restaurant	
<input type="checkbox"/>	Hotel snack bar	
<input type="checkbox"/>	Hot bread shop	
<input type="checkbox"/>	Ice cream parlour	

Tick if applies	Name of Process	No. of seats or beds
<input type="checkbox"/>	Ice cream parlour with hot food takeaway	
<input type="checkbox"/>	Juice bar	
<input type="checkbox"/>	Loading dock – fruit and vegetable	Nil
<input type="checkbox"/>	Mixed business (minimal hot food)	
<input type="checkbox"/>	Motel kitchen/restaurant	
<input type="checkbox"/>	Nightclub	
<input type="checkbox"/>	Nursing home kitchen	
<input type="checkbox"/>	Patisserie – croissants and muffins	
<input type="checkbox"/>	Pie shop (with or without pastry)	
<input type="checkbox"/>	Pizza home delivery/take-away only	Nil
<input type="checkbox"/>	Pizza cooking/reheating (no preparation or washing up on site, pizza heated in retail container and sold for consumption off site)	
<input type="checkbox"/>	Pizzeria	
<input type="checkbox"/>	Pizza restaurant	
<input type="checkbox"/>	Restaurant	
<input type="checkbox"/>	Salad bar – no cooking	
<input type="checkbox"/>	Salad bar – cooking	
<input type="checkbox"/>	Sandwich bar/coffee lounge – no cooking	
<input type="checkbox"/>	Sandwich bar/coffee lounge – cooking	
<input type="checkbox"/>	Seafoods – no hot food cooking	
<input type="checkbox"/>	Seafoods – hot food cooking	
<input type="checkbox"/>	Supermarket – incorporating butcher	Nil
<input type="checkbox"/>	Takeaway – fish & chips, BBQ chicken, hamburgers	
<input type="checkbox"/>	Takeaway – no hot food	

Important Notes:

1. The applicant should be aware that approval of this application does not constitute a guarantee of any future approval of a variation to the approval. This will be dependent on the available capacity of the sewerage system at that time and any future approval must not be assumed. However, alerting the Council to the applicant's future plans and proposals may assist the Council in planning future sewage management and/or infrastructure additions/modifications.
2. The owner of the property will be billed for water supply, sewerage and liquid trade waste services provided. It is the owner's responsibility to pay such fees and charges within the period specified. The owner may arrange to recover such fees and charges through the lease arrangement between the owner and the occupier.

Office Use Only

Application date received :

Initial Inspection by :

Date Inspected:

Application: **Approved/Refused**

Approval No:

Date Issued:

Commencement of discharge: