

TRADE WASTE – ATTACHMENT FOR COMMERCIAL RETAIL FOOD PREPARATION APPLICATIONS

Please complete this form if your business is involved in commercial food preparation activities that discharge liquid trade waste to the sewerage system and return to Dubbo Regional Council.

| BUSINESS TYPE | NUMBER OF SEATS/BEDS (if applicable) | BUSINESS TYPE | NUMBER OF SEATS/BEDS (if applicable) |
|--|--------------------------------------|---|--------------------------------------|
| <input type="checkbox"/> Bakery (only bread baked onsite) | | <input type="checkbox"/> Bakery (food cooked on premises) or with coffee shop | |
| <input type="checkbox"/> Bistro/coffee shop/sandwich shop (no hot food cooked or served) | | <input type="checkbox"/> Bistro/café/coffee shop/restaurant (hot food cooked and served)** | |
| <input type="checkbox"/> Boarding house/hostel kitchen | | <input type="checkbox"/> Butcher | |
| <input type="checkbox"/> Cafeteria/canteen (no hot food prepared) | | <input type="checkbox"/> Club** | |
| <input type="checkbox"/> Commercial kitchen/caterer** | | <input type="checkbox"/> Community hall kitchen/function centre - minimal hot food cooked | |
| <input type="checkbox"/> Community hall kitchen/function centre - hot food cooked and served | | <input type="checkbox"/> Chicken/poultry shop - barbeque/charcoal/steam oven | |
| <input type="checkbox"/> Chicken - retail fresh outlet, no meals prepared | | <input type="checkbox"/> Day care centre/school canteen (minimal hot food) | |
| <input type="checkbox"/> Day care centre - hot food prepared | | <input type="checkbox"/> Delicatessen - no hot food prepared or served | |
| <input type="checkbox"/> Delicatessen - hot food prepared or served* | | <input type="checkbox"/> Fast food outlet | |
| <input type="checkbox"/> Fish shop - fresh (retail) no cooking onsite* | | <input type="checkbox"/> Fish shop - cooking onsite* | |
| <input type="checkbox"/> Fruit and vegetable shop (retail)*/loading dock | | <input type="checkbox"/> Garbage bin cleaning - within commercial premises (ie hotel/restaurant) | |
| <input type="checkbox"/> Hotel/motel with minimal or no hot food prepared and served** | | <input type="checkbox"/> Hotel/motel with hot food** | |
| <input type="checkbox"/> Ice cream parlour | | <input type="checkbox"/> Ice cream parlour with hot food | |
| <input type="checkbox"/> Juice bar/nut shop | | <input type="checkbox"/> Mobile food van | |
| <input type="checkbox"/> Mixed business (minimal or no hot food prepared) | | <input type="checkbox"/> Night club** | |
| <input type="checkbox"/> Nursing home kitchen* | | <input type="checkbox"/> Pizzeria | |
| <input type="checkbox"/> Takeaway only | | <input type="checkbox"/> Pizza reheating (no preparation and limited washing up onsite) | |
| <input type="checkbox"/> School canteen/home science (hot food cooking) | | <input type="checkbox"/> Supermarket* (incorporating butcher, fish, barbeque chicken, delicatessen, bakery) | |
| <input type="checkbox"/> Takeaway - no hot food | | <input type="checkbox"/> Takeaway - hot food cooked and served | |

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| ADDITIONAL INFORMATION | |
|--|--|
| Some of the premises (highlighted with * or # above) may have associated processes generating liquid trade waste. Please indicate if your premises have any of the following processes: | |
| * Solid food waste disposal unit (food waste composter/digester etc) | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| # Microbrewery, micro distillery, confectionery/chocolate making, condiments making or other 'boutique/artisan food type' industry. | <input type="checkbox"/> Yes <input type="checkbox"/> No |
| Note: If you answered 'Yes', please specify the type of business and fill the application form for Concurrence Classification B and C. In the Table below, please tick the type of business and write the number of seats or beds (if any). In Table C2.2 and provide the manufacturer's peak flow rate where available. | |

| FIXTURE APPLIANCE | NUMBER | MANUFACTURER FLOW RATE L/h (if applicable) OR CAPACITY |
|--|--------|--|
| Bain marie | | Capacity of apparatus |
| Bratt pan | | |
| Cleaners sink | | N/A |
| Combi-oven/barbeque | | |
| Commercial dishwasher (door or hood) | | |
| Commercial dishwasher (conveyor) | | |
| Floor waste outlets | | N/A |
| Glass washer (if connected to a grease arrestor) | | |
| Hand basin | | N/A |
| Hot plate/charcoal barbeque | | |
| Pasta cooker | | N/A |
| Potato peeler (if connected to a grease arrestor) | | |
| Pot sink | | N/A |
| Sink – single | | N/A |
| Sink - double | | N/A |
| Steam cooker | | N/A |
| Wok - traditional wok | | N/A |
| Wok - waterless wok | | N/A |
| Under bench dishwasher | | |
| Other fixtures that generate liquid trade waste <i>Please specify expected hourly flow rate</i> | | |

When finished please attach these sheets to the application form.