

# DRAINAGE AND WASTE ASSESSMENT REPORT

PREMISES

ADDRESS:

27a-33 Commercial Street, Batley, WF17 5EP

This assessment has been carried out to confirm how waste oils, food, and fats will be safely and legally disposed from the premises.

## USE OF THE PREMISES

The commercial premises will be used for the cooking and preparation of grilled and BBQ'd food. The meat products will be grilled on an open fire grill and other items such as fries, etc will be fried within a double commercial fryer within the main kitchen. The grilled foods will be cooked fresh on site with the minimal use of oils or fats, the foods will be marinated before grilling under a canopy.

## CONSULTATIONS AND ADVICE

For this report we have consulted with Paul Haythornthwaite of OC Innovations who is a commercial odour control manufacturer. The company are specialists in these systems and have been involved in similar applications in the Kirklees area before. We will be working with them in close consultation to ensure we fully comply with the requirements at all times.

## TYPES OF WASTE TO BE DISPOSED AND DISCHARGED

There will be 6 main types of waste from the premises to be discharged or disposed:

- Food waste such as leftover foods, and salad trimmings.
- Oil waste from the fryers.
- Grease and fats from the grease traps beneath the main sink.
- Human Waste from the WC to be installed within the rear of the premises.
- Recyclable cardboard waste from food packaging.
- Waste from hand wash basin in the main kitchen and WC area.

## FOOD WASTE

Any leftover foods will be disposed of within the trade waste bins supplied by Kirklees Council. There may be very minimal food waste and some salad trimmings which will be placed in bags and then placed in the trade waste bin. The bins will be stored around the rear of the premises and kept closed at all times and will be cleaned routinely to avoid nuisance from odours.

## WASTE OILS

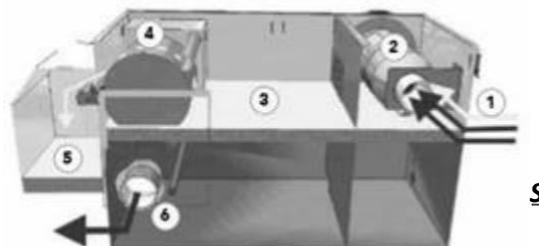
The vegetable oil used within the fryers will need to be routinely replaced with new oil every 1- 2 weeks. This old oil will be collected safely inside a collection tray and then transferred to be safely removed and placed in a waste oil collection bin at the rear of the premises. The bins will be kept covered to prevent pest issues and daily cleaning will be carried out to clean any spillages around the bins.

These bins will be collected by a registered collection company (i.e. Magnum Oils Limited).

Under no circumstances will any oil be poured into the drains, hence there will be no waste oil entering the draining systems at any time, and we are aware of drainage and pollution control legislation regards to this. Staff will be trained in this matter and supervisors will monitor that this procedure is being followed with strict observance to always remove the oils legally and only to use the designated bins to be collected.

## GREASE AND FATS

There may be a buildup of grease and fats at the sink outlets due to washing of meat grilling under trays or grill sections as well as utensils. For this, we will be installing an approved grease trap at the sink outlet. The grease trap will be emptied and cleaned daily and this will be transferred to the designated bins outside. These bins will be collected by a registered commercial waste collection company on a weekly basis (i.e. Easaway Environmental).



**PICTURE SHOWS GREASE TRAP INTERNAL**

**FIG 1 - SHOWS THE GREASE TRAP DESIGN TO BE INSTALLED AT THE MAINSINKS**

- (1) Grease from sinks or ovens enters the stainless steel fully sealed tank through an inlet
- (2) food waste is strained in a removable filter
- (3) grease separates from water in the main grease trap tank
- (4) grease is skimmed away by a drum or wheel
- (5) and discharged into an external receptacle
- (6) only "treated" water is allowed to drain through the outlet

### **GREASE AND FAT TRAP OPERATIONAL USE AND BENEFITS FROM THE SUPPLIER**

This top-quality commercial grease trap/interceptor is essential for any business that is classified as a "trade waste producer". With new regulations in force, it is compulsory to fit a grease management system into any establishment that produces trade waste. Grease traps/fat separators are specifically designed units that not only maintain the fluid and efficient working of your drains, but also prevent potential damage costs caused by everyday oil, fat and grease that is generated by businesses. Designed as a compact, robust and easy to fit unit, the 15kg capacity grease trap has a high flow rate and is ideal for medium to large premises such as large cafes, high volume takeaways and restaurants.

These can be fitted inside or outside the kitchen but are generally designed to be fitted either pre-build or post-build inside a kitchen, close to the waste sink or dishwasher area. Once installed, the grease traps are exceptionally low maintenance and apart from removing the grease on a planned basis, they require no other maintenance work. No chemicals are required so there is no need to worry about spillage of harsh damaging chemical products found elsewhere. Fitting a grease trap will also help ensure elimination of foul odours and help prevent any insect infestation or rodent problems. Suitable for a variety of catering establishments businesses and premises.

The grease trap maintenance will be carried out by a registered commercial waste collection company (i.e. Easaway Environmental, who are an approved company). The maintenance will involve a thorough check of all parts and replace any worn or broken parts on the grease trap.

Sink strainers will also be used to catch any food waste when cutlery and equipment is being washed, the food remnants will then be placed in bags and disposed of using the collection bins at the rear of the property. This ensures that no food remnants will enter the drainage systems at any time.

Only waste water will discharge from the sink.



***FIG 2 - SHOWS THE SINKS TO BE INSTALLED***

The plumbing to this sink will involve installing a plastic 40mm push fit pipe extending from the sink to the main waste pipe in the basement area. The main waste pipe exits to the rear of the premises and out into the main public drainage system. There is an inspection cover on the drain at the rear of the property.

## **HUMAN WASTE FROM THE WC**

The WC's for all Male and Female area will be installed inside the premises to the rear. The waste pipe from the WC will be connected to the main waste pipe going out into the rear sewer drain. Only human waste will be discharged from the WC cubicles / toilet areas.

## **RECYCLABLES**

Recyclable materials such as food packaging and food containers will be kept in the recycling bins outside at the rear. These will be collected by Kirklees Council on a weekly basis

## **HAND WASH BASINS**

There will be 2 hand wash basins installed (1x Male & 1x Female WC's). These will be used solely for the washing of hands and not used for any other purpose. Only waste water will be discharged from these. They will be connected to the main drainage pipe using plastic 30mm push fit pipe.



***FIG 7 - THE BASINS TO BE INSTALLED IN THE WC'S***

## MAINTENANCE OF DRAINAGE DISCHARGE PLUMBING SYSTEMS

The systems within our premises will be regularly maintained by an approved plumber. Any pipes that are worn or may be subject to ineffective drainage can easily be replaced over time by the company. Staff will be involved with monitoring for any drainage problems and we will ensure that only competent persons are involved in rectifying any issues.

### MAINTENANCE SCHEDULE

EQUIPMENT TO BE MAINTAINED	HOW	WHEN	BY WHOM
<b>GREASE/FAT TRAP</b>	CLEANED AND EMPTIED INTO COLLECTION BINS BY STAFF DAILY  SERVICED AND CHECKED FOR ANY WORN OR BROKEN PARTS EVERY 6 MONTHS	DAILY  6 MONTHLY	STAFF  (i.e. Easaway Environmental)
<b>40MM AND 30 MM PUSH FIT PIPES CONNECTING THE SINKS AND WASH BASINS</b>	TO BE REMOVED AND WASHED WITH AN APPROVED CLEANER TO REMOVE ANY GREASE BUILD UP.	3 MONTHLY	STAFF
<b>STRAINERS IN SINKS</b>	TO BE REMOVED AND ANY CAUGHT FOOD WASTE TO BE EMPTIED INTO THE DESIGNATED BINS	DAILY	STAFF
<b>FRYERS AND GRILLS</b>	TO BE CLEANED AND OIL TO BE DISPOSED SAFELY AND LEGALLY WITHIN THE DESIGNATED BINS FOR COLLECTION	CLEANED DAILY  OILS REPLACED WHEN REQUIRED	STAFF  STAFF
<b>WCs</b>	TO BE CLEANED USING APPROVED TOILET CLEANERS	DAILY	STAFF
<b>EXTERIOR DRAINS</b>	TO BE VISUALLY CHECKED FOR ANY BLOCKAGES	DAILY	STAFF

## **PIPERWORK REQUIREMENTS**

All installed waste pipework will comply fully with WRAS requirements, fitting and joints will be via push fit or Boss fittings to the existing waste outlet. The boiler system to be installed will be an Ideal Logic II which will incorporate an overflow complaint with WRAS requirements a 20mm overflow will permit the exit of water to the existing drainage systems onsite.

All works will be carried out by a qualified gas safe compliant engineer

