

## Food and Oil Interceptor (FOI) Sizing Criteria

**The sizing criteria outlined on this document is a guide only.**

In an effort to prevent this sizing criteria from being misinterpreted Food and Oil Interceptors (FOI's) i.e. grease traps, must NOT be installed without formal approval from Trade Waste South East Water. South East Water will issue formal sizing requirements after a completed Trade Waste Application form has been received. Food and Oil Interceptors installed without formal approval and found to not comply will need to be replaced.

**Commercial Waste** – eg. restaurant, take away, bar, delicatessen, butcher, kebab shop, coffee shop, fish and chip shop, chicken shop, pizza shop, Asian take away, bakery, take away, catering, child care centre, etc.

### Seating capacity method

Determine the Food and Oil Interceptor size based on the seating capacity shown in Table 1.

**Table 1**

Seating Capacity	Standard Food and Oil Interceptor Sizes
0 to 40	600 litre
41 to 70	1100 litre
71 to 200	2000 litre
201 to 500	3000 litre
501 to 800	4000 litre
801 to 1000	5000 litre

### Fixture allowance method

Determine the Food and Oil Interceptor size based on fixtures in the food preparation / kitchen area and other food and oil generating areas such as bin storage and cleaners rooms shown in Table 2.

**Table 2**

Fixtures in the food preparation / kitchen areas	Allowance per Fixture
Single Sink	100 litres
Double Sink	200 litres
Pot sink (deep bowl)	150 litres
Milk Sink (for coffee machines)	50 litres
Cleaners sink	50 litres
Hand Basin in kitchen area	50 litres
Domestic Dishwasher	200 litres
Commercial Dishwasher	500 litres
Tunnel Dishwasher	Determined on application
Glass Washers <sup>#</sup>	100 litres
Wok Table (waterless) without continuous water flow	100 litres per burner
Wok Table with continuous water flow	200 litres per burner
Steam 'Combi' oven	600 litres
Bin wash area	200 litres
Floor waste (food preparation area)	50 litres per floor waste outlet
Bain Marie	50 litres
Exhaust Canopy with auto / manual flushing	Determined on application
Gas vat BBQ for duck & pork (per BBQ)	500 litres
Pasta Cooker *	100 litres
Brat Pan *	100 litres
Stock Pots *	100 litres
Mixing Bowls *	100 litres
Soup Pots *	100 litres
Steamers *	100 litres

<sup>#</sup> Bar areas can and should discharge direct to sewer. If the bar is connected to the Food and Oil Interceptor then an allowance of 100L is to be made in sizing the Food and Oil Interceptor.

\* Where units are fixed and washed in place.

**The larger of the two sizes determined using the 'seating capacity method' and the 'fixture allowance method' is used as the basis for determining the required Food and Oil Interceptor size.**

When using the 'fixture allowance method' the next standard size Food and Oil Interceptor in Table 1 is required.

Example; A restaurant seats 25 people with fixtures that total 850L. Using the 'seating capacity method' a 600L Food and Oil Interceptor is required. Using the 'fixture allowance method' an 1100 litre Food and Oil Interceptor is required. Therefore an 1100L Food and Oil Interceptor is required in this example.

**Notes on application of the criteria (Commercial):**

- All new Food and Oil Interceptors installed are to have a minimum capacity of 600 litres, or as approved by Trade Waste South East Water.
- Stand alone food chains are required to have a Food and Oil Interceptor of no less than 3000 litres. Exemptions are Pizza Hut, Domino's and Subway.
- Kebab, souvlaki, and chicken shops are required to have a Food and Oil Interceptor of no less than 1100 litres.
- The capacity of a Food and Oil Interceptor required for shopping complexes or shared installations is to be determined by Trade Waste South East Water.
- The maximum allowable capacity of any one Food and Oil Interceptor is 5000 litres. Where the capacity exceeds 5000 litres, additional in line Food and Oil Interceptors may be required.
- All fixtures in the food preparation / kitchen area must be connected to the Food and Oil Interceptor, including the bin wash area and cleaners sink.
- The installation of alternative apparatus will only be accepted where it can be demonstrated that the installation of a conventional Food and Oil Interceptor cannot be achieved, and after formal approval from the Trade Waste South East Water has been issued.

Once a Trade Waste application is submitted an assessment will be undertaken to determine the size of the required Food and Oil Interceptor and a Trade Waste Consent will be issued. The installation and maintenance of the Food and Oil Interceptor is the responsibility of the person, company, business generating the trade waste. Food and Oil Interceptors cannot be shared unless an Owners Corporation Committee, Centre Manager, or landlord accepts responsibility for all matters relating to the installation and maintenance of the Food and Oil Interceptor and associated Trade Waste charges.

**Industrial Waste** – eg. food manufacturers, food wholesalers; etc

**The larger of the two sizes determined using the ‘maximum hourly flow rate’ and the ‘fixture allowance method’ (Table 2) is used as the basis for determining the required Food and Oil Interceptor size.**

If the ‘maximum hourly flow rate’ or ‘fixture allowance method’ falls between the standard size Food and Oil Interceptors indicated in the Table 1, then the next standard size Food and Oil Interceptor shall be used.

Example; A food manufacturer has a ‘maximum hourly flow rate’ of 1500L/hour with fixtures that total 2600L. Using the ‘maximum hourly flow rate’ a 2000L Food and Oil Interceptor is required. Using the ‘fixture allowance method’ a 3000 litre Food and Oil Interceptor is required. Therefore a 3000L Food and Oil Interceptor is required in this example.

**Notes on application of the criteria (Industrial):**

- All new Food and Oil Interceptors are to have a minimum capacity of 600 litres, or as approved by Trade Waste South East Water.
- The size of the Food and Oil Interceptor for a canteen at an industrial waste site should be determined using the steps outlined under Commercial Waste.
- Additional treatment may be required for some food manufacturers, eg. acid neutralisation.
- The maximum allowable capacity of any one Food and Oil Interceptor is 5,000 litres.
- All fixtures in the food preparation / washing areas must be connected to the Food and Oil Interceptor, including the bin wash area and cleaners sink.
- The installation of alternative apparatus will only be accepted where it can be demonstrated that the installation of a conventional Food and Oil Interceptor cannot be achieved, and after formal approval from Trade Waste South East Water has been issued.

**Exemption criteria**

A common misconception is that trade waste is only generated from businesses that cook food on site however trade waste is generated from the washing of utensils, trays, cutlery, containers, etc associated with the handling, preparation, manufacturing and/or serving of food.

An exemption will only be considered upon written request.

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For further information contact Trade Waste South East Water on phone 1300 634 712, or email [tradewaste@sew.com.au](mailto:tradewaste@sew.com.au).