LIQUID TRADE WASTE STAND ALONE COMMERCIAL RETAIL FOOD PREPARATION BUSINESS APPLICATION ATTACHMENT [C2]

Please fill out this attachment sheet if your business is involved in commercial food preparation activities that discharge liquid trade waste to the sewerage system. In the table below, tick the 'name of process' that best describes what your business does, and write the number of seats or beds your business has (if any). In Table C2–2, provide the manufacturer's peak flow rate where available.

Table C2-1: Business Information

Name of Process (Tick)	No. of Seats Or Beds
Bakery (only bread baked on site)	
Bakery (food cooked on premises) or with coffee shop	
Bistro/coffee shop/sandwich shop (no hot food cooked or served)	
Bistro/café/coffee shop/restaurant (hot food cooked and served)*#	
Boarding house/hostel kitchen	
Butcher	
Cafeteria/canteen (no hot food prepared)	
Club*#	
Commercial kitchen/caterer*#	
Community hall kitchen/function centre—minimal hot food cooked	
Community hall kitchen/function centre—hot food cooked and served	
Chicken/poultry shop—barbeque/charcoal/steam oven	
Chicken—retail fresh outlet, no meals prepared	
Day care centre/school canteen (minimal hot food)	
Day care centre—hot food prepared	
Delicatessen—no hot food prepared or served	
Delicatessen—hot food prepared or served*	
Fast food outlet	
Fish shop—fresh (retail) no cooking on-site*	
Fish shop—cooking on-site*	
Fruit and vegetable shop (retail)*/loading dock	
Garbage bin cleaning—within commercial premises,	
i.e. Hotel/restaurant	
Hotel/motel with minimal or no hot food prepared and served*#	
Hotel/motel with hot food*#	
Ice cream parlour	
Ice cream parlour with hot food	
Juice bar/nut shop	
Mobile food van	
Mixed business (minimal or no hot food prepared)	
Night club*#	
Nursing home kitchen*	
Pizzeria	
Takeaway only	
Pizza reheating (no preparation and limited washing up on-site)	
School canteen/home science—hot food cooking	
Supermarket*—incorporating butcher, fish, barbeque chicken, delicatessen, bakery	

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Name of Process (Tick)	No. of Seats Or Beds
Takeaway—no hot food	
Takeaway—hot food cooked and served	

Table C2-2: Information about fixtures/appliances installed in the kitchen

Fixture/ Appliance	Number	Manufacturer's flow rate L/h (if available) 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
Wok – traditional work		N/A
Wok – waterless wok		N/A
Under bench dishwasher		
Other fixtures that generate liquid trade waste		
Please specify and include the expected hourly flow		
rate		

Some of the above premises (highlighted with *) 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.)

- □ Yes
- □ No
- [#] Microbrewery, micro distillery, confectionary/ chocolate making, condiments making or other 'boutique/artisan food type' industry:
- □ Yes
- □ No

If 'Yes', please specify the type of business and fill the application form [C1] for Concurrence Classification B (pages 4–10).

When finished, attach these sheets to the Liquid Trade Waste Application Form [C1].

