



CASSOWARY COAST REGIONAL COUNCIL

TRADE WASTE DEPARTMENT
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TYPICAL GREASE TRAP SERVICE FREQUENCY TABLE

BUSINESS CATAGORY	BUSINESS TYPE	GREASE TRAP SIZE (LITRES)					W E E K L Y S E R V I C E F R E Q U E N C Y
		<550	550 - 1000	1001 - 1500	1501 - 2500	2500 >	
PLATED MEALS	Restaurants > 20 seats Cafes > 20 seats Food halls	2 weeks	4 weeks	6 weeks	6 – 8 weeks	To be assessed	
PLATED MEALS	Taverns/Hotels Function Centres Hospitals Aged Care facilities Food Manufacturing	2 weeks	4 weeks	6 weeks	6 - 8 weeks	To be assessed	
TAKE-AWAY FOOD	Lunch Bars Fish & Chips Hamburgers Delicatessen Supermarkets Butchers Bakers Restaurants <21 seats Cafes <21 seats	4 weeks	6 weeks	8 weeks	10 – 12 weeks	To be assessed	
	Quick Service Restaurant	2 weeks	2 – 4 weeks	4 weeks	4 – 6 weeks	To be assessed	
Shared grease traps see Note 5							

NOTES

1. This table assumes that the Grease arrestor is correctly sized. See note 10.
2. Plated meals category includes all premises in which food is provided to patrons on the premises in a plated form.
3. Take-away food category includes all premises in which food is provided to patrons in a take-away form.
4. QSR (Quick Service Restaurant) – fast food chains.
5. Shared grease trap frequency should be based on the business type with the most frequent service schedule.
6. Customers who have a grease trap which is deemed by the Cassowary Coast Regional Council (CCRC) to not be required, have the option of removing or bridging the grease trap, or the maximum default frequency of 12 weeks will be applied.
7. These service frequencies will also apply to grease traps incorporating the use of filters or other non-conventional designs unless specifically approved by the CCRC. Filters should be serviced at the same time as the grease trap.
8. Grease traps greater than 2,500 litre in capacity are to be individually assessed to determine service frequency.
9. Grease traps in series are assumed for their purpose of determining a service frequency to be the sum of both capacities. E.G. 1 x 2,000 L + 1 x 2,000 L = 4,000 L.
10. This chart is not to be used to determine grease trap sizing.