



Application for Consent to
Discharge Trade Waste
(Pursuant to the Rodney
District Council Bylaw 2004)

Consent Form 1 - Category (B)
Consent Application for New and Ongoing Trade Waste Discharge

**CONTROLLED TRADE WASTE INCLUDING FOOD
& FOOD PREPARATION CUSTOMERS**

1. Trading Name: _____
2. Street Address of Trade Premises: _____

3. Name of Licencee: _____
(Occupier responsible for Consent payment)
4. Postal Address of Licencee: _____

5. Postal Address for Invoicing: _____
(If different from Licencee's postal address)
6. Telephone: _____ Fax: _____ Email: _____
7. Contact for Trade Waste Queries:

Name: _____
(title) (first name) (surname) (position)

Telephone: _____ Fax: _____ Email: _____

For Official Use Only

Date Received	Assessment No.	Application No.	File No.

8. Name of Owner of Property: _____

9. Address of Property Owner: _____

10. Telephone: _____

11. Name of Licencee Authorised to Sign Application: _____

12. Position of Authorised Person: _____

13. Serial Number of Water Meter: _____

Indicate number of toilets/urinals: _____

14. Describe the main activity carried out on site (e.g. takeaway, restaurant, café, bakery, kitchen in club, butcher, deli, motel, etc.):

15. Do you have a grease trap (arrestor) on site? Could be in-ground, free standing or under sink type:

Yes No

If yes please specify type (e.g. 2 stage or 3 stage gravity separator, enzyme type, mechanical separator etc.)

How regular is the grease trap cleaned and serviced?

Weekly Monthly Bi-annually Annually Other

16. Please provide **outline drawings or a sketch** which clearly indicates the location of the grease trap, and if possible specification and type of grease trap installed:

17. Council may require verification that your pre-treatment system (grease trap) is cleaned and maintained on a regular basis:

Is verification of cleaning available (e.g. receipt from waste disposal company)?

Yes No

If yes, please attach a copy of most recent clean-out:

18. Is a deep fryer cooker or rotisserie cooker used on site?

Yes No

19. If yes, is the cooking oil and fat contained on site in containers or drums:

Yes No

20. If yes, which waste recycling company delivers and or collects the containers or drums:

21. What cleaning or sterilizing agents/chemicals are used on site?

If possible please attach Material Safety Data Sheets (MSDS) of chemicals used:

22. Are any open areas, which may collect rainwater, connected to the trade waste drain?

Yes No

If yes, please specify and estimate each area and indicate the practicality of minimising or eliminating these areas from the sewer catchment:

23. Is an approved back flow prevention device installed on your site?

Yes No

If yes, please give details of type, location, date of annual Building Warrant of Fitness (WOF):

Note: The testing of automatic backflow protection devices is mandatory to comply with the Building Act 1991

Backflow Prevention

Note: Backflow occurs when pressure drops or increases in a water supply system and allows water to flow backwards into the water supply. If there is a risk of contamination, an approved backflow prevention device is required to be fitted to ensure that all end users are protected against contaminated water. Should any contamination of the supply occur from activities within your site, your business may be liable for any cost involved to remedy the situation.

24. I declare that the foregoing information is correct to the best of my knowledge.

Date: _____

Licencee/Authorised Employee

Return to: Philip du Plooy
Senior Compliance Engineer
Water Services
Rodney District Council
Private Bag 500
Centerway Road
OREWA

For further advice or information please call Philip du Plooy

Phone: 0800 426 5169