

All Food Service  
Establishments, **MUST** have a  
Grease Trap

Grease Traps must be operated properly and clean weekly, fortnightly or monthly to prevent the escape of appreciable quantities of grease. The access covers should be constructed of light-weight material for ease of removal and replacement by a single operator or maintenance personnel.

*Please note that the size of the grease trap depends on the amount of liquid waste generated*



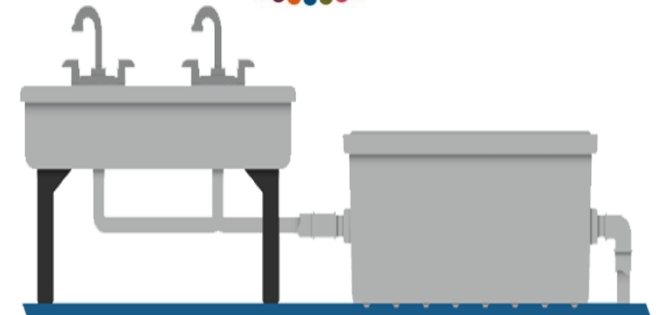
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Onsite Disposal System  
Grease Trap  
&  
a Soak-away

