

Liquid Trade Waste Attachment Form C2

Stand-alone commercial retail food preparation business application attachment sheet

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 addition, please indicate if your premises contains the following:

Potato peeling appliance/s – number of appliances _____

Dishwasher/s – number of appliances _____

When finished, attach this sheet to the Application Form (Form C1).

| Tick | Name of process | No. of seats or beds |
|------|--|----------------------|
| | Bakery (only bread baked on site) | NIL |
| | Bakery (pies, sausage rolls, quiches, cakes cooked on premises) | |
| | Bakery (imported pies and sausage rolls) | |
| | Bakery (with coffee shop – eat in) | |
| | Bistro (no hot food cooked – sandwiches (coffee) only) | |
| | Bistro (hot food cooked and served) | |
| | Boarding house/hostel kitchen | |
| | Butcher – retail | NIL |
| | Café | |
| | Cafeteria | |
| | Canteen | |
| | Caterer | |
| | Club | |
| | Coffee shop/sandwich shop – no hot food cooked or served | |
| | Coffee shop – hot food cooked or served | |
| | Commercial kitchen/caterer | |
| | Community hall kitchen – tea and coffee only | |
| | Community hall kitchen – hot food cooked and served | |
| | Chicken – BBQ/charcoal | |
| | Chicken – retail fresh outlet with cutting and preparation of meat | |
| | Day care centre | |
| | Delicatessen – no meat cooked on site – no hot food prepared or served | |
| | Delicatessen – hot food prepared or served | |
| | Doughnut shop | |

| Tick | Name of process | No. of seats or beds |
|------|---|----------------------|
| | Fish shop – fresh (retail) no cooking on site | NIL |
| | Fish shop – cooking on site | |
| | Food caravan | NIL |
| | Fruit and vegetable market (retail) | NIL |
| | Function centre | |
| | Garbage bin cleaning – within commercial premises, ie. hotel/restaurant | NIL |
| | Hostel | |
| | Hotel bistro | |
| | Hotel restaurant | |
| | Hotel snack bar | |
| | Hot bread shop | |
| | Ice cream parlour | |
| | Ice cream parlour with hot food take-away | |
| | Juice bar | |
| | Loading dock – fruit and vegetable | NIL |
| | Mixed business (minimal hot food) | |
| | Motel restaurant | |
| | Nightclub | |
| | Nursing home kitchen | |
| | Patisserie – croissants and muffins | |
| | Pie shop (with or without pastry) | |
| | Pizza home delivery/take-away only | NIL |
| | Pizza cooking/reheating (no preparation or washing up on site, pizza heated in retail container and sold for consumption off site). | |
| | Pizzeria | |
| | Pizza restaurant | |
| | Restaurant | |
| | Salad bar – no cooking | |
| | Salad bar – cooking | |
| | Sandwich bar/coffee lounge – no cooking | |
| | Sandwich bar/coffee lounge – cooking | |
| | Seafoods – no hot food cooking | |
| | Seafoods – hot food cooking | |
| | Supermarket – incorporating butcher, fish, BBQ chicken, delicatessen | NIL |
| | Take-away – fish and chips, BBQ chicken, hamburgers | |
| | Take-away – no hot food | |