

# **Code of Practice for low-risk Trade Effluent discharges from restaurants and cafes**



January 2012

**Issued by:  
The Regulation and Supervision Bureau under  
the Trade Effluent Regulations 2010**



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# **Code of Practice for low-risk Trade Effluent discharges from restaurants and cafes**

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**Issued by:**  
**the Regulation and Supervision Bureau**  
**for the water, wastewater and electricity sector in the Emirate of Abu Dhabi**  
**[www.rsb.gov.ae](http://www.rsb.gov.ae)**

**ED / R01 / 022**  
**January 2012**



# Foreword

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The Regulation and Supervision Bureau (the Bureau) is established in Abu Dhabi law to oversee the economic and technical activities of the electricity, water and wastewater companies that are licensed to operate in the Emirate of Abu Dhabi.

The Bureau issued the Trade Effluent Control Regulations on 1 June 2010 which establish a legal framework to ensure Trade Effluent is managed safely and economically by the Wastewater sector.

This Code of Practice for the management of low-risk Trade Effluent from restaurants and cafes is issued by the Bureau in accordance with the Trade Effluent Control Regulations and has been developed with the intention of minimising the regulatory burden for Collection Licensees and restaurant operators. The Code details the management requirements for controlling low-risk Trade Effluent generated by restaurants and cafes and includes guidance on good practice for Collection Licensees and restaurant operators.

This Code is also available in Arabic, but the reader should note it was first written in English. It may be downloaded from the Bureau's website at [www.rsb.gov.ae](http://www.rsb.gov.ae).

# Acknowledgements

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The Bureau gratefully acknowledges the contributions and comments provided by the Wastewater Regulations Review Panel and the following organisations:

- (a) Abu Dhabi Environmental Health and Safety Center
- (b) Abu Dhabi Food Control Authority
- (c) Abu Dhabi Future Energy Company - Masdar
- (d) Abu Dhabi Sewerage Services Company
- (e) Center of Waste Management – Abu Dhabi
- (f) Department of Municipal Affairs
- (g) Higher Corporation for Specialized Economic Zones – ZonesCorp

# List of revisions

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Revision	Date	Prepared by:	Checked by:	Issued to:
[1.0]	[Dec 11]	[RMS]	[MG & GL]	Publication



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# Introduction

## 1.1 Citation

- 1.1.1 This Code shall be cited as the Code of Practice for low-risk Trade Effluent discharges from restaurants and cafes.
- 1.1.2 This Code comes into force on 31 January 2012.
- 1.1.3 This Code is issued by the Bureau in accordance with Regulation 7.5 of the Trade Effluent Control Regulations 2010.

## 1.2 Purpose

- 1.2.1 The Bureau recognises that the technical and financial effort involved with issuing and monitoring Trade Effluent Consents for certain types of Trade Effluent is disproportionate to the risks posed to the receiving Sewerage, Wastewater Treatment and Disposal Systems.
- 1.2.2 Schedule C of the Trade Effluent Control Regulations 2010 defines Trade Effluent from restaurants and cafes as low-risk (including fast food and takeaways). However, the Regulations recognise that this type of discharge, if not suitably managed, can adversely affect:
  - (a) receiving Sewerage and Wastewater Treatment Systems;
  - (b) public health; and
  - (c) the environment.
- 1.2.3 This Code sets out the responsibilities of Collection Licensees and Low-risk Trade Effluent Entities (LRTEEs) for managing discharges from restaurants and cafes.
- 1.2.4 This first issue of the Code defines the priority tasks that must be carried out by Collection Licensees and LRTEEs in order to protect public health and safeguard the environment. The key focus areas of this issue are:
  - (a) raising the awareness and capabilities of LRTEEs to ensure the adoption of acceptable operational and management practices;

- (b) building the capacity of Collection Licensees to manage low-risk Trade Effluent discharges; and
- (c) aligning regulatory requirements.

### **1.3 Scope**

- 1.3.1 This Code applies to all Collection Licensees and any entity discharging low-risk Trade Effluent from a restaurant or cafe.
- 1.3.2 This Code may be amended or revoked by the Bureau at any time.
- 1.3.3 Nothing in this Code is intended to conflict with, or, affect the operation of:
  - (a) UAE Federal Law No (24) of 1999 for the Protection and Development of the Environment and its executive orders;
  - (b) Law No (21) of 2005 for Waste Management in the Emirate of Abu Dhabi;
  - (c) Decree of the Crown Prince, Chairman of the Executive Council No. (42) of 2009 Concerning The Environmental Health and Safety Management System in the Emirate of Abu Dhabi (EHSMS); or
  - (d) The Trade Effluent Control Regulations 2010.

### **1.4 Trade Effluent legislation and related codes**

#### ***Trade Effluent Control Regulations 2010***

- 1.4.1 The Trade Effluent Control Regulations 2010 establish the framework for managing Trade Effluent in the Emirate of Abu Dhabi. The Regulations are supported by a guide and were issued in June 2010.

- 1.4.2 The key regulations concerning the operation of this Code are:
- (a) Regulation 3.1: Prohibitions;
  - (b) Regulation 3.2: Low-risk Trade Effluent;
  - (c) Regulation 6.4: Improvement notices;
  - (d) Regulation 6.9: Recovery of costs;
  - (e) Regulation 7.1: Low-risk Trade Effluent;
    - (i) Clause 7.1.1: Definition of low-risk Trade Effluent;
    - (ii) Clause 7.1.2: Conditions for discharge of a low-risk Trade Effluent to a Sewerage System;
  - (f) Regulation 7.5: Approved code of practice for low-risk Trade Effluent;
  - (g) Regulation 7.6: Register of low-risk Trade Effluent activities;
    - (i) Clause 7.6.1: Maintenance of a register by Collection Licensees of all low-risk Trade Effluent discharges;
    - (ii) Clause 7.6.2: Requirement for Collection Licensees to perform regular inspections of Trade Premises discharging low-risk Trade Effluent;
    - (iii) Clause 7.6.3: Requirement for Collection Licensees to submit an annual inspection report to the Bureau;
  - (h) Regulation 8.1: Appointment of qualified inspectors and the right of the inspectors to enter Trade Premises discharging Trade Effluent;
  - (i) Schedule A: Prohibited Waste; and
  - (j) Schedule B: Restricted Substances.

The Regulations and supporting guide are available on the Bureau's website: [www.rsb.gov.ae](http://www.rsb.gov.ae).

***The Uniform Plumbing Code of Abu Dhabi***

- 1.4.3 The Uniform Plumbing Code of Abu Dhabi Emirate defines the standards for the installation, alteration, repair and replacement of plumbing systems in the Emirate of Abu Dhabi.
- 1.4.4 The key section of the Uniform Plumbing Code concerning the operation of this Code is:
  - (a) Section 1003 - Interceptors and Separators.
- 1.4.5 The Uniform Plumbing Code is available on the Environment Agency - Abu Dhabi's website: [www.ead.ae](http://www.ead.ae).

***ADFCA Regulation No (6) of 2010 - Food hygiene throughout the food chain.***

- 1.4.6 The Abu Dhabi Food Control Authority Regulation No (6) of 2010 focuses upon food safety in the Emirate of Abu Dhabi.
- 1.4.7 This ADFCA Regulation includes several requirements related to the installation, operation and maintenance of Pre-treatment devices in food related premises and these requirements are included in this Code.
- 1.4.8 Regulation No (6) of 2010 - Food hygiene throughout the food chain is available from the Abu Dhabi Food Control Authority website: [www.adfca.ae](http://www.adfca.ae).

***The Center of Waste Management Technical Guideline No. 5***

- 1.4.9 The CWM technical guideline No.5 sets out the CWM's standard operation procedures for the cleaning, transportation and treatment of grease trap and cooking oil waste.
- 1.4.10 The guideline sets out the responsibilities of the LRTEE responsible for the management and control of a Trade Premises using grease traps and environmental service providers registered to collect grease trap and cooking oil waste.
- 1.4.11 Technical Guideline No.5 - standard operation procedures for the cleaning, transportation and treatment of grease trap and cooking oil waste is available from the Center for Waste Management: [www.cwm.ae](http://www.cwm.ae) or [www.nadafa.ae](http://www.nadafa.ae).

# Definitions

## 2.1 Interpretation

- 2.1.1 Words defined begin with capital letters when used in this Code of Practice.
- 2.1.2 Words and expressions other than those defined in this Code of Practice which are defined in:
- (a) Law No (2), shall have the meanings ascribed to them in Law No (2);
  - (b) the Trade Effluent Control Regulations 2010, shall have the meanings ascribed to them in the Trade Effluent Control Regulations 2010; and
  - (c) any reference to a Regulation is a reference to the relevant Regulation or sub-clause of the relevant Regulation, in the Trade Effluent Control Regulations 2010.
- 2.1.3 Words in the singular include the plural and those in the plural include the singular.
- 2.1.4 Unless otherwise specified, “days” shall mean “calendar days” and “year” a calendar year according to the Gregorian calendar.

## 2.2 Definitions

**Bureau** - the Regulation and Supervision Bureau for the water, wastewater and electricity sectors in the Emirate of Abu Dhabi as established by Law No (2).

**Code of Practice or Code** - this Code of Practice for the management of low-risk Trade Effluent discharges from restaurants or cafes.

**Collection Licensee** - the holder of a licence, issued by the Bureau, for the collection of Wastewater.

**Disposal System** - a system consisting, wholly or mainly, of pipes, pumping stations, tankers and other plant and equipment owned, or operated, by a Licensee and used for the Disposal of Recycled Water and Biosolids.

**Entity** - an individual, establishment, company, association, society, partnership, corporation, municipality, institution, government organisation, agency or group.

**Law No (2)** - Law No (2) of 1998, as amended, concerning the regulation of the water and electricity sectors in the Emirate of Abu Dhabi.

**Low-risk Trade Effluent Entity or LRTEE** - an Entity which is responsible for the management and control of a Trade Premises and associated operations to which this Code applies.

**Pre-treatment** - any device, system or equipment that can physically, biologically or chemically change the nature or composition of Wastewater within Trade Premises before discharge to a Sewerage System.

**Prohibited Waste** - any material specified in Schedule A of the Trade Effluent Control Regulations 2010.

**Public Nuisance** - anything that disturbs the general public's reasonable use of property, endangers life or health, or is offensive to the general public.

**Restricted Substance** - a substance specified in Schedule B of the Trade Effluent Control Regulations 2010.

**Sewerage System** - a system consisting, wholly or mainly, of sewerage pipes, pumping stations, tankers and other plant and equipment owned or operated by a Collection Licensee and used for the transportation of Wastewater from premises or customers to a Wastewater Treatment System.

**Trade Effluent** - any Wastewater discharged to a Sewerage System which is produced in the course of any industrial, commercial, agricultural, medical, scientific or trade activity, but does not include domestic Wastewater.

**Trade Effluent Consent or Consent** - a written consent issued by a Collection Licensee to allow an Entity to discharge Trade Effluent to its Sewerage System.

**Trade Premises** - any premises used or intended to be used for any industrial, commercial, agricultural, medical scientific or trade activity.

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**Treatment System** - a system consisting, wholly or mainly, of pipes, pumping stations, tankers and other plant and equipment owned or operated by a Treatment Licensee and used for Wastewater treatment.

**Wastewater** - the water-borne waste generated by any domestic, commercial or industrial activity including grey water and Trade Effluent.

**UAE** - the United Arab Emirates.



## Activities subject to the Code

### 3.1 Defining low-risk discharges

- 3.1.1 Regulation 7.1.1 allows the Bureau to define a class of Trade Effluent as low-risk if:
- (a) it is generally of low volume and strength;
  - (b) it poses a low-risk to the Sewerage and Treatment Systems receiving it; and
  - (c) there is a Bureau approved code of practice for the management of that type of Trade Effluent.
- 3.1.2 This Code is applicable to restaurants and cafes that produce a Trade Effluent which presents a low-risk to the receiving Sewerage and Wastewater Treatment Systems.

### 3.2 Defining restaurant and cafe activities

- 3.2.1 Abu Dhabi Department of Economic Development (DED) defines restaurant and cafe operations under its standard classification of economic activities scheme in section 55, 'Hotels and Restaurants'.
- 3.2.2 The classifications are defined by the DED with a view to licensing economic activities rather than defining Trade Effluent discharge risks. Collection Licensees should determine the applicability of this Code to any premises classified in section 55 of the DED scheme by using the decision tree in Figure 3.1.

### 3.3 Commercial food preparation activities

- 3.3.1 Section 55 of the DED scheme includes a number of classifications which should be considered as commercial food preparation activities. The Trade Effluent discharged from these activities is subject to an individual Trade Effluent Consent issued by the Collection Licensee under the Trade Effluent Control Regulations 2010.

3.3.2 Commercial food preparation activities in section 55 of the DED scheme include:

- (a) 5520107 – Wedding Halls;
- (b) 5520113 – Party Banquet Preparation Kitchen;
- (c) 5520114 – Foodstuff Catering; and
- (d) 5520115 – Ready Made Food Catering Contracts (Meal Preparation).

### **3.4 Restaurant and cafe activities**

3.4.1 Other classifications in section 55 of the DED scheme include:

- (a) 5520101 – Restaurant;
- (b) 5520102 – Floating Restaurant;
- (c) 5520103 – Cafe;
- (d) 5520104 – Cafeteria;
- (e) 5520105 – Fast Food Restaurant;
- (f) 5520111 – Fish and Marine Animals Toasting and Frying;
- (g) 5520112 – Coal Barbeque (Safari); and
- (h) 5520117 – Canteen.

3.4.2 A Collection Licensee must establish whether this Code applies to any premises or operation in the DED classifications by assessing the risk it poses to the receiving Sewerage or Wastewater Treatment Systems.

3.4.3 This Code does not apply to premises carrying out commercial food preparation activities as defined in section 3.3.2 of this Code. Discharges from these premises are subject to a full Trade Effluent Consent.

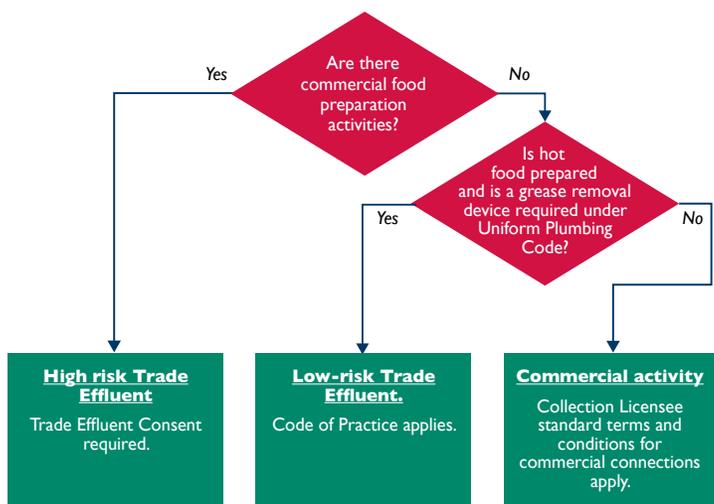
3.4.4 If the premises or operation defined in section 3.4.1 of this Code produces hot food or is required to fit a grease removal device under the Uniform Plumbing Code it is likely the Trade Effluent discharge will pose a low-risk to the Sewerage or Wastewater Treatment System. These premises or operations are subject to this Code.

3.4.5 If the premises or operation does not produce hot food or require a grease removal device it should be considered a commercial activity and subject to the Collection Licensee’s standard terms and conditions for connection to the Sewerage System.

### 3.5 Premises served by septic tanks

3.5.1 Any restaurant or cafe serviced by a septic tank which is classified as a low-risk premises or operation under the decision tree in Figure 3.1, shall be subject to this Code.

**Figure 3.1: Decision tree for identifying restaurants and cafes subject to this Code**



**Commercial food preparation classifications**

Wedding halls,  
Party banquet preparation kitchen,  
Foodstuff catering, or  
Readymade food catering contracts

**Other Classifications**

Restaurant,  
Floating restaurant,  
Cafe,  
Cafeteria,  
Fast food restaurant,  
Fish & marine animals toasting & frying,  
Coal barbeque (Safari),  
Canteen



# Roles and responsibilities

## 4.1 Regulation and Supervision Bureau

4.1.1 The Bureau is responsible for:

- (a) ensuring Collection Licensees implement the requirements of the Code; and
- (b) revising the Code to ensure LRTEEs are regulated and managed in an efficient and effective way.

## 4.2 Collection Licensees

4.2.1 Collection Licensees are primarily responsible for regulating the activities of LRTEEs discharging low-risk Trade Effluent from restaurants or cafes.

4.2.2 Specific responsibilities of Collection Licensees include:

- (a) maintaining a current register of low-risk Trade Effluent discharges;
- (b) appointing and maintaining qualified inspectors to perform regular compliance inspections of all low-risk Trade Effluent discharges;
- (c) conducting regular compliance inspections of LRTEE premises and maintaining related records;
- (d) ensuring any non-compliance is appropriately addressed;
- (e) providing annual inspection reports to the Bureau; and
- (f) providing Trade Effluent education and awareness information to LRTEEs.

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## 4.3 Low-risk Trade Effluent Entities

4.3.1 LRTEEs are responsible for :

- (a) understanding and complying with their duties under the Code;
- (b) maintaining suitable operating practices for managing the Trade Effluent discharge;
- (c) ensuring staff are trained to apply all operating practices;
- (d) providing suitable Pre-treatment of Trade Effluent, where required, through the installation, operation, maintenance and monitoring of appropriate Pre-treatment devices;
- (e) ensuring staff are trained to operate and maintain any installed Pre-treatment devices;
- (f) keeping records related to the maintenance of any Pre-treatment devices; and
- (g) providing access and information to Collection Licensee inspectors conducting compliance inspections.

# Pre-treatment devices

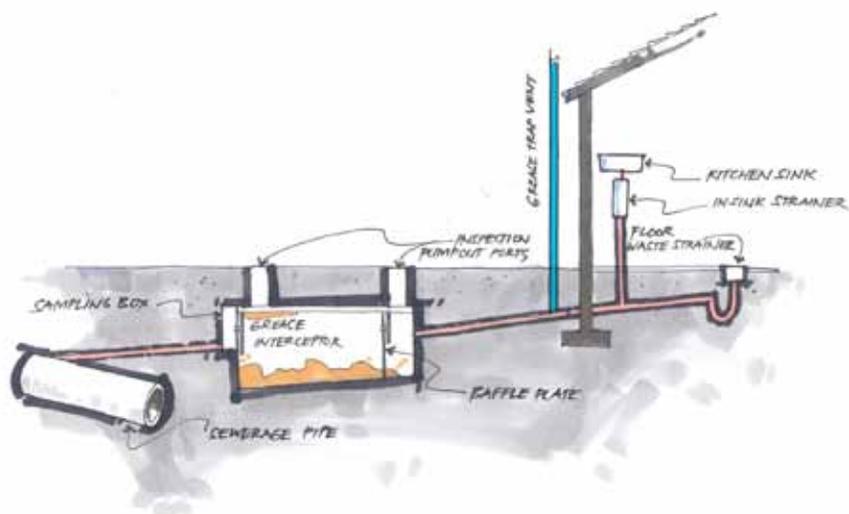
## 5.1 Pre-treatment objectives

- 5.1.1 Pre-treatment devices improve the physical and chemical characteristics of Trade Effluent discharged into the Sewerage System. They should enable the discharge to comply with the maximum allowable concentration or characteristic limits for Restricted Substances specified in Schedule B of the Trade Effluent Control Regulations 2010.
- 5.1.2 The key Restricted Substances that are of concern for untreated discharges from low-risk restaurants and cafes include:
- (a) Grease and oil (non-hydrocarbon); and
  - (b) Suspended solids.
- 5.1.3 The CWM Technical Guideline No.5 states that cooking oil and fats from frying and cooking pans shall not be discharged directly into the Sewerage System. These waste oils and fats must be emptied into sealable plastic containers which must be collected by an environmental service provider registered with the Center of Waste Management – Abu Dhabi to transport food oils and fat waste.

## 5.2 Minimum requirements

- 5.2.1 The minimum Pre-treatment requirements for restaurants and cafes that this Code applies to are:
- (a) drain and basket strainers on sink and floor drains; and
  - (b) grease interceptors or automatic grease removal devices.
- 5.2.2 An illustration of a typical restaurant or café drainage system including drain strainers and an external grease interceptor is presented in figure 5.1.

**Figure 5.1: Typical drain strainer and grease interceptor layout**



### 5.3 Drain strainers and basket strainers

- 5.3.1 Drain strainers or basket strainers shall be installed in sinks to capture food wastes to prevent these solid wastes reaching grease interceptors and the Sewerage System.
- 5.3.2 A strainer shall also be installed in floor drains if there are floor drains in food preparation and handling areas.
- 5.3.3 Figure 5.2 illustrates a typical drain strainer and basket strainer.

**Figure 5.2: Typical drain strainer and basket strainer**



### ***Installation and operation***

- 5.3.4 The diameter of the mesh openings in the strainer shall not be greater than three millimetres (3mm).
- 5.3.5 Materials captured by strainers shall be collected in sealable robust bags and disposed of into a solids wastes bin controlled by an environmental service provider registered with the Center of Waste Management - Abu Dhabi.

### ***Maintenance and cleaning***

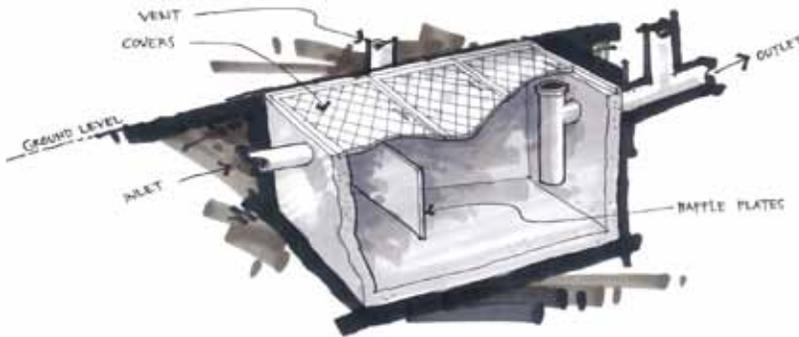
- 5.3.6 The LRTEE shall regularly inspect drain strainers and basket strainers to ensure they are structurally intact, undamaged and in a condition that enables effective solids capture.
- 5.3.7 Drain strainers and basket strainers shall be emptied and cleaned as required to ensure effective performance.

## 5.4 Grease removal devices

### *Installation*

- 5.4.1 Restaurants and cafes subject to this Code shall have a grease interceptor or automatic grease removal device. The interceptor or removal device shall be fitted in accordance with the design, size, and location specifications presented in section 1003 of the Uniform Plumbing Code for Abu Dhabi.
- 5.4.2 Figure 5.3 illustrates an externally located grease interceptor and figure 5.4 illustrates a smaller under-sink grease interceptor.

**Figure 5.3: External grease interceptor installation**



**Figure 5.4: Example under-sink grease interceptor**



- 5.4.3 Grease removal devices shall only receive drainage from fixtures and equipment that produce grease-laden liquid waste, including, but not limited to:
- (a) pot sinks;
  - (b) pre-rinse sinks;
  - (c) soup kettles or similar devices;
  - (d) wok stations;
  - (e) floor drains or sinks into which kettles are drained;
  - (f) automatic hood wash units; and
  - (g) dishwashers without pre-rinse sinks.
- 5.4.4 Where the drainage channels used to direct flow to grease removal devices are fully or partially open they shall be designed to ensure waste does not flow towards or into a clean area of the food preparation zone, particularly where high risk food is handled.
- 5.4.5 The following Wastewater shall not be directed through grease removal devices:
- (a) Wastewater from toilets, showers, bathrooms and other sanitary areas; and
  - (b) Wastewater and materials from sink macerators.
- 5.4.6 Access to enable sampling shall be incorporated into the design of all grease removal devices and downstream drainage systems.

### **Operation**

- 5.4.7 Cooking oil shall not be poured into drains or sinks connected to a grease removal device. It should be emptied into sealable plastic containers which must be collected by an environmental service provider registered with the Center of Waste Management – Abu Dhabi.
- 5.4.8 Fat and oil generated by barbecuing processes shall not be poured into drains or sinks connected to a grease removal device. It should be emptied into sealable plastic containers which must be collected by an environmental service provider registered with the Center of Waste Management – Abu Dhabi

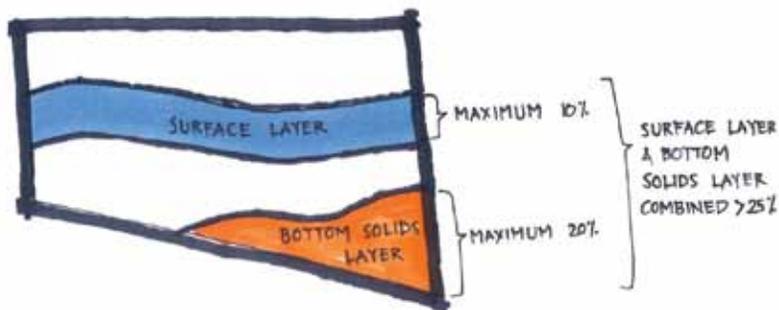
- 
- 5.4.9 LRTEEs must seek approval from the Collection Licensee before adding solvents, enzymes, bacteria, odour control agents and pesticides to a grease removal device as these products can affect the efficiency of the grease removal devices and cause significant problems in the receiving Sewerage System.

### *Maintenance*

- 5.4.10 The LRTEE must establish a cleaning or pump-out routine for each grease removal device.
- 5.4.11 The maximum allowable period between pump-out or cleaning shall be 12 weeks unless otherwise agreed by the Collection Licensee.
- 5.4.12 The frequency of cleaning or pump-out for an individual grease removal device will be determined by the:
- (a) characteristics and volumes of the Trade Effluent passing through the device; and
  - (b) the type and size of the device.
- 5.4.13 A grease removal device requires pumping or cleaning when one or more of the following conditions exists:
- (a) Sampling confirms the discharge is approaching the maximum allowable concentration defined in Scheduled B of the Trade Effluent Control Regulations 2010 for:
    - (i) Grease and oil (non-hydrocarbon); or
    - (ii) Total suspended solids; or
  - (b) There are gross solids, oil or grease visible in a sample or access point downstream of the grease removal device.
- 5.4.14 If an inspector finds any of the conditions illustrated in figure 5.5, the grease interceptor is unlikely to be operating effectively. These include:
- (a) the surface layer of oil and grease in the interceptor is greater than 10% of the total depth of the interceptor at the measured position; or

- (b) The bottom layer of captured solids in the interceptor is greater than 20% of the total depth of the interceptor at the measured position; or
- (c) The total amount of floating and settled solids exceeds 25% of the depth of the trap.

**Figure 5.5: Grease interceptor cleaning indicators**



- 5.4.15 The LRTEE shall regularly inspect grease removal devices to ensure they are operating effectively and confirm the suitability of the pump-out or cleaning frequency established for the device.

#### ***Pump-outs and grease removal***

- 5.4.16 Pump-outs and cleaning of externally located grease interceptors shall be performed by an environmental service provider registered with the Center of Waste Management - Abu Dhabi. CWM Technical Guideline No.5 sets out the standard operation procedures the environmental service provider will use to withdraw the fats and oils from grease removal devices.
- 5.4.17 Cleaning of smaller under-sink grease interceptor devices may be performed by the LRTEE if it is impractical for pump-out equipment operated by a registered environmental service provider to access the grease interceptor. Solid wastes removed from an under-sink grease interceptor shall be collected in leak-proof sealable containers. These containers shall be collected by an environmental service provider registered with the Center of Waste Management - Abu Dhabi.

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## 5.5 **Other Pre-treatment installation and management requirements**

- 5.5.1 Pre-treatment devices in restaurants and cafes shall also meet the following requirements:
- (a) Pre-treatment devices shall not be located anywhere where they may cause a risk to food safety;
  - (b) Pre-treatment devices shall be designed, operated and maintained in a manner that ensures the premises remain clean and free of animals and pests;
  - (c) Pre-treatment devices shall include suitable wash-out capability; and
  - (d) Pre-treatment devices shall be designed and constructed to mitigate any health and safety risks caused by their operation or maintenance.

# Inspection and monitoring

## 6.1 Inspection obligations

- 6.1.1 The inspection and monitoring obligations under this Code reflect the requirements of Part 8 of the Trade Effluent Control Regulations 2010.

## 6.2 Inspectors

- 6.2.1 The Collection Licensee shall appoint qualified inspectors to inspect premises discharging low-risk Trade Effluent.
- 6.2.2 The inspectors shall examine any operations and equipment related to the discharge of Trade Effluent and take samples of the discharge as required.
- 6.2.3 Inspectors shall have the right to enter the premises of an LRTEE to carry out inspections and sampling:
- (a) at any reasonable time; and
  - (b) without prior notice.
- 6.2.4 Inspectors shall have the skills and knowledge to objectively assess the performance and needs of an LRTEE. These include:
- (a) a thorough understanding of the Code;
  - (b) an ability to form an opinion of the LRTEE's compliance with the Code based on site inspections and by monitoring data;
  - (c) auditing skills to support site inspections;
  - (d) good communications skills;
  - (e) a good understanding of low-risk Trade Effluent Pre-treatment requirements; and
  - (f) the ability to collect Trade Effluent samples as required.

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## 6.3 Inspections

- 6.3.1 Inspections shall be performed to verify compliance with the Code and to promote good management practices. Inspectors must be able to provide advice and guidance on the management of low-risk Trade Effluent.
- 6.3.2 Matters that shall be verified during an inspection must include, but are not limited to:
- (a) presence of suitable Pre-treatment devices in a serviceable condition;
  - (b) liquid waste streams are being suitably directed to the Pre-treatment devices;
  - (c) Pre-treatment devices are being maintained and operated in a suitable manner;
  - (d) Pre-treatment devices and associated plumbing are not creating a health and safety hazard or a public nuisance; and
  - (e) the knowledge of the LRTEE and its staff concerning appropriate operational practices relating to:
    - (i) the generation of Trade Effluent; and
    - (ii) the operation and maintenance of Pre-treatment devices.
- 6.3.3 During a site inspection, an inspector may take:
- (a) measurements and photographs;
  - (b) possession of relevant documents; and
  - (c) statements from relevant persons.
- 6.3.4 An inspector may also collect samples of the Trade Effluent to confirm:
- (a) the effective operation of Pre-treatment devices;
  - (b) compliance with the maximum allowable concentration or characteristic of Restricted Substances as specified in Schedule B of the Trade Effluent Control Regulations 2010; and

- (c) the absence of Prohibited Wastes as specified in Schedule A of the Trade Effluent Control Regulations 2010.

6.3.5 A sample inspection checklist for Collection Licensees to guide and record an inspection is presented in Schedule 1 of this Code.

## **6.4 Inspection frequency**

6.4.1 Collection Licensees shall perform an inspection of each LRTEE premises at least once every two years.

6.4.2 Collection Licensees may elect to carry out inspections of LRTEE premises more frequently if they believe there is a significant risk posed by the discharge or the operational performance of the LRTEE. Collection Licensees shall consider the following, but not be limited to:

- (a) non-compliance with the Code identified during previous inspections;
- (b) the aggregate volume of the discharges over a period of one year; and
- (c) recently established LRTEEs.

6.4.3 Collection Licensees may also perform reactive inspections to establish the cause of an incident or adverse trend in performance in the Sewerage System.



## **7.1 Reporting obligations**

7.1.1 Collection Licensees' reporting obligations defined in this Code are in accordance with the requirements of Regulation 7.6 of the Trade Effluent Control Regulations 2010.

## **7.2 Collection Licensee records**

7.2.1 Collection Licensees shall maintain a current register of all LRTEE premises to which this Code applies.

7.2.2 The information to be recorded for each premises must include, but is not limited to:

- (a) LRTEE company name and physical location;
- (b) LRTEE representative contact name and telephone number;
- (c) nature of the business and activities carried out at the premises;
- (d) Pre-treatment equipment is in place and in operational order;
- (e) daily discharge volume;
- (f) date of inspections, inspection findings and any resulting actions against the LRTEE; and
- (g) any improvement notices served or additional actions taken related to non-compliance with this Code.

7.2.3 Records maintained in the register must be retained by Collection Licensees for ten years.

## **7.3 Collection Licensee reporting**

7.3.1 Collection Licensees shall provide a copy of the register to the Bureau within seven days of receiving a request from the Bureau.

- 
- 7.3.2 Collection Licensees shall prepare an annual report which summarises its inspections of low-risk Trade Effluent premises each year. Collection Licensees shall submit the annual report to the Bureau by 31 March of the following year.
  - 7.3.3 A sample annual report for Collection Licensees is presented in Schedule 2 of this Code.

#### **7.4 Low-risk Trade Effluent Entity records**

- 7.4.1 LRTEEs shall maintain records related to the maintenance, pump-out and cleaning of grease removal devices.
- 7.4.2 Where pump-outs and cleaning of grease removal devices are performed by an environmental service provider, the service provider must issue a receipt to the LRTEE for each pump-out and cleaning event. These receipts shall be retained on site by the LRTEE for three years.
- 7.4.3 The CWM Technical Guideline No.5 sets out the information which must be included in a pump-out or cleaning receipt provided by an environmental service provider to an LRTEE.
- 7.4.4 Where cleaning of smaller under-sink grease interceptor or devices are performed by the LRTEE, a register recording the individual cleanout events shall be maintained and retained on site for three years. An example of a register is presented in Schedule 3 of this Code.

## Education and awareness

### 8.1 Education and awareness materials

- 8.1.1 Collection Licensees shall develop education and awareness information which promotes good practice in the management of discharges from low-risk restaurants and cafes. This information must be made available to LRTEEs in either hardcopy or electronic form.
- 8.1.2 Information may be presented in the form of guidelines, information sheets, posters, drawings, frequently-asked-question sheets and links to related reference material.
- 8.1.3 The information must include the following:
- (a) The requirements of the Code, namely;
    - (i) why management of Trade Effluent is important;
    - (ii) how the Code applies to LRTEEs; and
    - (iii) the role of Collection Licensees under the Code;
  - (b) Good practice operations related to Trade Effluent discharges from restaurants and cafes. For example:
    - (i) appropriate collection and disposal of oil and grease;
    - (ii) minimising disposal of waste food and vegetable peelings to drains; and
    - (iii) training staff in Trade Effluent management and good practices.
  - (c) Pre-treatment devices and its operation and maintenance. For example:
    - (i) an overview and diagrams of Pre-treatment devices used in restaurants and cafes;
    - (ii) references to relevant sections of the Uniform Plumbing Code of Abu Dhabi; and
    - (iii) inspection and maintenance of Pre-treatment devices.
  - (d) Standard technical drawings based on the requirements of the Uniform Plumbing Code of Abu Dhabi or other related guidance, for example:

- 
- (i) the layout of plumbing associated with Trade Effluent produced by the restaurant or cafe; and
    - (ii) Pre-treatment devices, such as grease removal equipment.
  - 8.1.4 The information should be provided in English and Arabic as well as any other languages Collection Licensees believe is appropriate.
  - 8.1.5 The information should also include the full contact details of the Collection Licensee including:
    - (a) the department responsible for Trade Effluent management; and
    - (b) the persons responsible for implementing and enforcing this Code.

## **8.2 Inspections**

- 8.2.1 Collection Licensees shall ensure that education and awareness forms a part of their inspection process. This may include inspectors discussing the Code and good practice with the LRTEE and its staff during inspections, and providing relevant education and awareness information to the LRTEE.

## **8.3 Information and support**

- 8.3.1 Collection Licensees shall ensure qualified Trade Effluent inspectors can be contacted during normal working hours by LRTEEs, or other customers seeking further information and support about Trade Effluent matters.

## **8.4 Low-risk Trade Effluent Entity**

- 8.4.1 The LRTEE shall provide its staff with suitable information and training including, but not limited to:
  - (a) appropriate management practices for minimising Trade Effluent discharges; and
  - (b) the operation and maintenance of Pre-treatment devices installed on the premises.

# Compliance

## 9.1 Compliance obligations

- 9.1.1 Collection Licensees application of compliance requirements under this Code are in accordance with the relevant compliance requirements in Part 6 of the Trade Effluent Control Regulations 2010.

## 9.2 Managing non-compliance

- 9.2.1 Collection Licensees shall develop procedures for managing non-compliance by LRTEEs which must be approved by the Bureau.

## 9.3 Improvement notices

- 9.3.1 Collection Licensees may issue improvement notices to any LRTEE to whom the Code applies, where:
- (a) it is in breach of a provision of the Code; or
  - (b) action is required to protect the health and safety of the general public or its employees; or
  - (c) action is required to:
    - (i) prevent damage to the environment;
    - (ii) minimise a Public Nuisance; or
    - (iii) protect the receiving Sewerage or Treatment Systems.
- 9.3.2 Any improvement notice must be given in writing and a copy of the improvement notice served by the Collection Licensee shall be sent to the Bureau within seven days of its issue.
- 9.3.3 An improvement notice must:
- (a) state:
    - (i) the provisions of the Code that the LRTEE has breached;
    - (ii) the Public Nuisance; or
    - (iii) the threat to health and safety, the environment or the receiving Sewerage or Treatment Systems; and

- (b) explain:
  - (i) how the relevant provisions of the Code have been breached;
  - (ii) the nature of the Public Nuisance; or
  - (iii) the threat to health and safety, the environment or the receiving Sewerage or Treatment Systems; and
- (c) state the action the LRTEE must take to remedy the breach;
- (d) the date by which the LRTEE must remedy the breach;
- (e) state what action will be taken if the LRTEE does not remedy the breach;
- (f) state the action a Collection Licensee will take to monitor compliance with the improvement notice; and
- (g) provide information regarding the LRTEE's right of appeal.

9.3.4 Any LRTEE issued with an improvement notice containing conditions it considers unreasonable, may appeal to the Bureau in accordance with Part 9 of the Trade Effluent Control Regulations 2010.

## **9.4 Recovery of costs**

9.4.1 If an LRTEE wilfully or negligently breaches a condition of the Code, Collection Licensees may recover reasonable costs and expenses incurred as a result of the LRTEE's actions.

9.4.2 Any disputes over the assessment of reasonable costs and expenses shall be heard by the court with the appropriate jurisdiction.

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## 9.5 Additional actions

- 9.5.1 Collection Licensees may initiate actions other than those associated with improvement notices and recovery of costs, as allowed by the Trade Effluent Control Regulations 2010 and related laws, in situations where:
- (a) regular non-compliance has occurred; or
  - (b) a more serious breach has occurred.

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# **Schedule 1 – Sample form**

## **Collection Licensee inspection record**

# Schedule 1 – Sample form

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## Code of Practice for Low-risk Trade Effluent discharges from restaurants and cafes

### Inspection record

Date: ..... Inspection No: .....

Inspector: .....

### Low-risk Trade Effluent Entity (LRTEE) details

LRTEE company name and physical location of the premises discharging Trade Effluent .....

LRTEE contact name of representative and telephone number .....

Date of previous inspection .....

Description of business activities .....

Estimated daily discharge volume .....

Description of Pre-treatment equipment .....

Initiation		
Issue	Check	Comments or observations
Does the CoP still apply to the premises?		
Is the LRTEE representative present and available to assist with the inspection?		

General plumbing configuration		
Issue	Check	Comments or observations
Do all fixtures and equipment containing culinary, grease-laden Wastewater discharge to a grease interceptor or automatic grease removal devices?		
Are non-culinary Wastewaters (e.g. toilet, shower etc) discharged directly to the Collection Licensees' Sewerage System (i.e. not directed to a grease interceptor or automatic grease removal devices?)		

Grease removal devices		
Issue	Check	Comments or observations
Are the location, design and size of the grease interceptors or automatic grease removal devices consistent with the Abu Dhabi Uniform Plumbing Code?		
Are the devices readily accessible for inspection and cleaning?		
Are the devices' covers kept free of obstructions, firmly sealed, appear structurally sound with no holes or leaks evident?		
Are the devices and surrounds free from any evidence of leaks or overflows?		
Is the area surrounding the devices clean and not generating odour or otherwise creating a Public Nuisance?		
Are the devices in a condition indicating that it has been pumped-out/cleaned as required by the Code and does not pose a risk of discharging oils or grease to the Sewerage System?		

Grease Interceptor Devices (cont)		
Issue	Check	Comments or observations
(Where possible) does the discharge appear visually free from oils and grease and solids?		
Is the water level in the devices maintained at a level required to facilitate suitable operation of the devices?		
Do the devices appear to be in sound structural condition and the internal walls intact with no evidence of leaks?		
Has an appropriate pump-out / cleaning frequency been established and adhered to for the devices?		
Have methods consistent with the Code been applied to determine and periodically check the suitability of this frequency?		
Are the devices free from materials added by the LRTEE to alter the devices' performance (e.g. solvents, enzymes, bacteria, odour control agents, pesticides etc) other than where the addition of these materials has been approved by the Collection Licensee?		

Strainers		
Issue	Check	Comments or observations
Are suitable drain straining devices in place in sinks and floor drains in food preparation and handling areas?		
Are the captured solids from the sink and floor drain strainers ultimately directed to solid waste disposal bins operated by service providers registered by the Center of Waste Management - Abu Dhabi?		

LRTEE and staff awareness		
Issue	Check	Comments or observations
Is the LRTEE and staff on the premises involved in operations related to Trade Effluent generation aware of and applying good operational practices in food preparation and handling areas?		
Is the LRTEE and nominated staff suitably aware of good operational and maintenance practices related to a grease interceptor or automatic grease removal devices and other Pre-treatment devices?		

Sampling history		
Issue	Check	Comments or observations
Have any Trade Effluent samples been collected and tested since the last inspection? (note results if applicable)		
Do these results indicate compliance with the Trade Effluent Control Regulations 2010?		

Record management		
Issue	Check	Comments or observations
Are suitable Pre-treatment device maintenance and cleanout receipts and records maintained by the LRTEE?		
Where an external organisation has been engaged to perform a pump-out of the grease interceptor or automatic grease removal devices, is the firm a registered service provider with the Centre of Waste Management Abu Dhabi?		

Sampling requirements		
Issue	Check	Comments or observations
Are there indications that the inspector should collect samples of the Trade Effluent for compliance testing? (detail indications)		
Have samples been collected and directed to the laboratory for testing?  (note details regarding samples collected)		

Additional inspector actions
Attach any photographs taken or relevant documents collected during the inspection.
Note any education and awareness information provided to the LRTEE or good practice/ Code awareness discussions conducted with the LRTEE as part of the inspection process.

Corrective actions
Note any follow-up actions required, improvement notices issued or other corrective action taken against the LRTEE.

Inspection close out
(To be completed by Inspector)
Full Name: .....
Signature: ..... Date: .....

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**Schedule 2 – Sample form**  
**Collection Licensee annual report for Low-risk Trade**  
**Effluent inspections**

# Schedule 2 – Sample form

[Collection License]  
 Period from ..... to .....  
 Receiving wastewater treatment works .....

Name of Business		Physical location	Type of business	Pre-treatment equipment	Daily discharge (m <sup>3</sup> /d)	Date of last inspection	Actions from last inspection
	<i>If business has changed ownership previous name</i>						

Hydraulic Population Equivalent of low-risk Trade Effluent served by works = .....

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## **Schedule 3 – Sample form**

### **Grease removal device cleaning and maintenance register**

# Schedule 3 – Sample form

## Grease removal device - clean-out register form

**Note:** This register is for use by those LRTEEs performing manual clean-outs of grease removal devices because it is impractical for a Registered Service Provider to access the grease interceptor.

Business name and physical location.....

Contact name and telephone number.....

Description of Pre-treatment equipment.....

Date	Any evidence noted indicating grease and oil being discharged from the device (Y/N)	Oil and grease solids and paper towels used for cleaning collected in leak-proof bags/containers and disposed of in a solids wastes bin controlled by a Service Provider Registered with the Center of Waste Management - Abu Dhabi (Y/N)	Device in sound condition and no leaks or odours present (Y/N)	Signature

**Regulation and Supervision Bureau**  
for  
the water, wastewater and electricity sector  
in the Emirate of Abu Dhabi

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**BACK COVER**

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