

Grease traps

Unsure what to do with wastewater?
We're here to help.



Grease Traps

Trade waste requirements are important to follow but can seem complex.

That's where we come in. Our specialist Trade Waste Team is available to help you understand and meet your responsibilities as well as improve environmental performance. This free service could include help with consents, pre-treatment, best practice tips or getting the most out of your assets.

Contact us to find out more on 941 8999.

Why do you need a grease trap?

A grease trap is a tool that intercepts fats, oil and grease that have come from kitchen waste water. Without a grease trap, these materials end up in our sewers and can:

- solidify, reducing how much sewage we can process or even causing blockages and failures;
- cause overflows into our streams and rivers;
- prevent the network from working properly. This may impact the quality of treatment before effluent is sent back into our natural environment.

Take a look at Steve and Leo's experiences.



Steve's Takeaways don't have a grease trap. This has caused a large blockage in the city's sewer which also flooded Steve's building. Additionally, the blockage led to a waste overflow into the Avon River. This cost the city money to fix and clean up; costs which Steve's Takeaways had to repay.



Leo's Takeaways have a standard grease trap which takes care of their waste water. They also engage a waste management company to regularly clean and maintain the grease trap. This system takes Leo's waste water straight from their kitchen to Christchurch's treatment plan, without any problem, leaving Leo to get on with business.

Our city's waterways are precious and we're committed to protecting them.

If you're unsure how your business can support this or unclear about your responsibilities under the 2015 Christchurch City Council Trade Waste Bylaw, please get in touch with us.

Three Waters and Waste

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