

**LIQUID TRADE WASTE APPLICATION FORM**

**FORM C2 FOOD PREPARATION**

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. 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).

Dishwasher/s – Number of appliances ..... Size (in Litres) .....

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

No.	Name of process	No. seats, beds, or customers
	Bakery (only bread baked on site)	NIL
	Bakery (pies, sausage rolls, quiches, cakes cooked on premises)	
	Bakery (imported pies & 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	NIL
	Delicatessen – no meat cooked on site – no hot food prepared or served	
	Delicatessen – hot food prepared or served	
	Doughnut shop	

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 kitchen/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	NIL
Take-away – fish & chips, BBQ chicken, hamburgers	
Take-away – no hot food	

***The information on this form is being collected to allow Council to process your application and/or carry out its statutory obligations. All information collected will be held by Council and will only be used for the purpose for which it was collected. An individual may view their personal information and may correct any errors.***