



HUME CITY COUNCIL

# Hume Food News

## In this Summer 2025/26 edition:

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[hume.vic.gov.au/Residents/  
Latest-News/Publications](https://hume.vic.gov.au/Residents/Latest-News/Publications)





# Trade waste tips for food businesses

Running a food business is busy work. But taking a moment to think about what goes down the drain can help protect the sewerage system and environment, while also saving water and money.

## What is trade waste?

Trade waste is liquid waste generated by food or industrial businesses. If your business produces trade waste, you'll need to hold a trade waste consent or agreement with your local water authority. In Hume City Council, that's either Greater Western Water or Yarra Valley Water.

Every day, food outlets create waste like grease, food solids and cooking oil. If these liquids go straight into the sewerage system, they can cause blockages, spills and pollute our waterways.

## Do I need a trade waste agreement?

If your business prepares food, the answer is most likely yes. You must have a Trade Waste Agreement or Consent from your water utility before any waste goes into the sewer. This also applies if you're buying an existing food business – you'll need to apply for your own Trade Waste Consent or Agreement, as it doesn't automatically transfer to new owners.

A wide range of food businesses need trade waste agreements, including:

- Bakeries
- Restaurants
- Cafes
- Butchers
- Caterers
- Function centres
- Schools
- Supermarkets
- Fast-food and takeaway shops
- Ice cream parlours
- Commercial kitchens
- Childcare centres

This agreement lists what type of waste your water authority will accept. It also explains what pre-treatment devices – like grease traps – are required.

## What is a grease trap?

A grease trap is a plumbing device that prevents fats, oils and food solids from entering and blocking the sewerage network. If you're running a food business, you may need to have one installed before opening.

Only a licensed plumber can install a grease trap that's the right size and design for your business. The size usually depends on how much liquid waste flows down the drain each hour.

If your business has a trade waste consent, you must have your grease trap pumped out regularly by an EPA-licensed waste contractor (unless your consent says otherwise). To make maintenance easier, it's best to install your trap in a spot that's easy to access.

Regular maintenance can save you from costly clean-ups or repairs caused by an overflowing or blocked grease trap.

## Reducing greasy waste

Taking a few simple steps can make a big difference:

- Wipe plates, pans and utensils before washing them
- Recycle used cooking oils rather than pouring them down the drain
- Collect food scraps for composting or organics recycling

These simple steps help you use less water in the kitchen while protecting our sewerage system and local waterways.

## Learn more

Greater Western Water and Yarra Valley Water are here to help you get it right.

Visit their websites or contact their trade waste teams

 [gww.com.au/tradewaste](http://gww.com.au/tradewaste) or [trade.waste@gww.com.au](mailto:trade.waste@gww.com.au)

 [yvw.com.au/tradewaste](http://yvw.com.au/tradewaste) or [commercialcustomercare@yvw.com.au](mailto:commercialcustomercare@yvw.com.au)



# 2026 Food act registration

The Food Act 1984 requires proprietors of food businesses to be registered and to renew their food registration every year.

Your 2026 Renewal of Registration Application was sent out in mid-November, with payment being due by the 31 December 2025.

Please review your renewal applications to ensure all relevant business and primary contact details are correct.

Please contact the Public Health Unit on **9205 2599** or [healthadmin@hume.vic.gov.au](mailto:healthadmin@hume.vic.gov.au) if any changes are required or you have not yet received your renewal.

# Transporting food safely

If you're a food business that transports food, you need to keep food protected from contamination and at the right temperature, so it stays safe to eat.

## What are the requirements?

Under Standard 3.2.2 – Food Safety Practices and General Requirements, food businesses must transport food in a way that keeps it safe and suitable.

- Safe transport means protecting the food from contamination and, if it is potentially hazardous food, keeping it at a safe temperature.
- This includes transport within a premises as well as to other places.

## Reduce your risk

- use vehicles, carts and trolleys that are clean and designed for use with food
- check food is securely packaged or enclosed in clean food-safe containers
- keep food at safe temperatures – check it with a thermometer
- separate ready-to-eat foods from raw foods, such as raw meats, to avoid cross contamination

- make sure frozen food stays frozen hard
- plan your trip – keep travel time as short as you reasonably can
- do not transport food with pets or other animals.

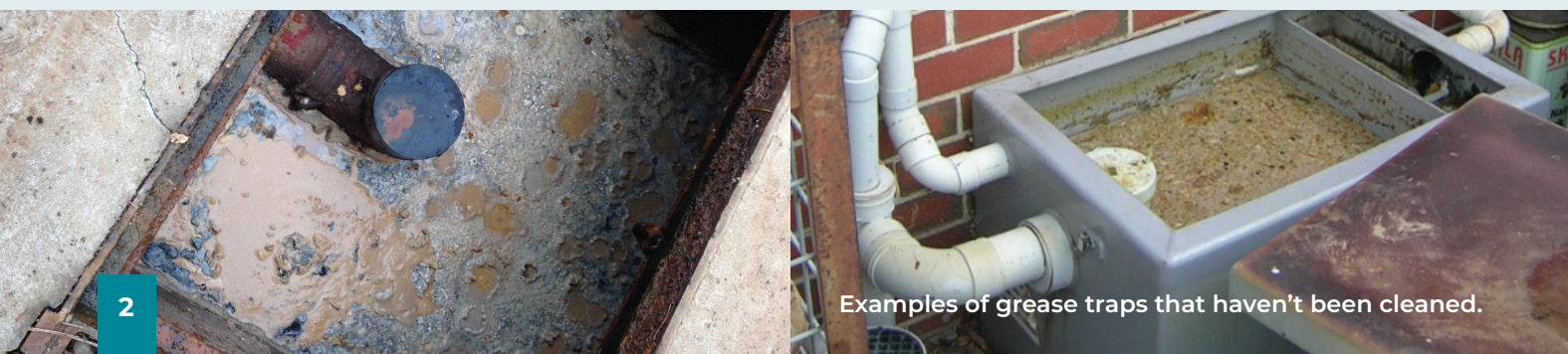
## Care with potentially hazardous food

Take extra care with potentially hazardous food (e.g. food containing egg, dairy, meat, vegetables):

- keep cold food at 5°C or colder
- keep hot food at 60°C or hotter
- use insulated containers with ice bricks, heat packs, or other temperature-controlled equipment to keep foods cold/hot
- check food temperature with a clean, sanitised thermometer, or
- use another validated practice, known to be safe.

Click on the link to download the FSANZ

 [Transporting food safely factsheet](#)



Examples of grease traps that haven't been cleaned.



# Animals

**If you're a food business, assistance animals must be allowed in areas open to customers. It's up to you to decide if you let pet dogs in outdoor dining areas and under what circumstances.**

## What are the requirements?

Under Standard 3.2.2 – Food Safety Practices and General Requirements, only certain animals are allowed in food premises:

- assistance animals must be allowed in customer accessed areas
- pet dogs may be allowed in outdoor dining areas
- live animals (except for seafood, other fish and shellfish) are not permitted in areas where food is handled
- contained cats and dogs may be permitted in aircraft cabins where food is served.

Businesses must maintain high standards of food safety and hygiene to ensure animals do not contaminate food.

## Which animals are allowed and where?

Assistance animals must be allowed into dining and drinking areas and any other areas used by customers, but they are not allowed in non-public areas, such as the kitchen. An assistance animal is a guide dog or other animal trained to help a person with a disability (in Section 9 of the Disability Discrimination Act 1992).

Fish, seafood and shellfish are the only live animals allowed in areas where food is handled. This means you can keep decorative fish in tanks and keep and sell live seafood, fish and shellfish on your premises. However, you must protect all food from becoming contaminated by these animals. For example, when cleaning fish tanks

you must not contaminate any food or food handling areas (e.g. kitchen sinks and benches).

Pet dogs may be permitted, but only in outdoor dining areas that are not enclosed. If you enclose an outdoor open dining area, even for a short time (for example if in winter you use café blinds and a retractable awning), then dogs are not allowed within the enclosed space.

Standard 3.2.2 was amended in August 2025 to permit food to be served when pet cats and dogs are present in containers in an aircraft cabin

## Do I have to allow pet dogs?

It is up to you as the business owner to decide whether or not you let customers have their dogs in outdoor dining areas. You can also say under what circumstances the dogs are allowed. For example, you could tell customers their dogs must be kept on the ground and on a lead.

## What if I'm a home-based business?

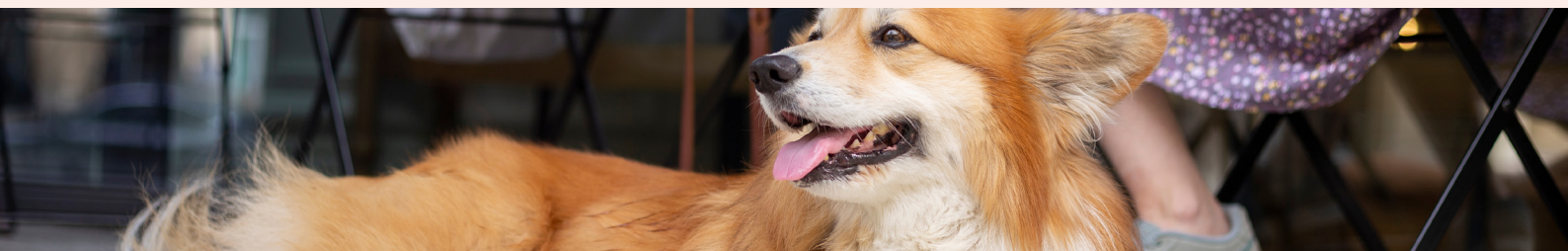
The same rules apply to home-based businesses. Pets (other than fish) are not allowed in any food handling areas such as the kitchen and food storage areas.

To keep food safe from animals you could, for example:

- put up physical barriers to stop animals entering food handling areas (e.g. self-closing screen doors, child safety gates)
- store food in secure rooms or cupboards
- when transporting food, make sure no pets are in the vehicle or that there is a suitable physical barrier to protect the food from contamination by pets.

**Click on the link to download the FSANZ**

 **Animals factsheet**



Hume City Council recognises the rich Aboriginal heritage within the municipality and acknowledges the Wurundjeri Woi-wurrung, which includes the existing family members of the Gunung-Willam-Balluk clan, as the Traditional Custodians of this land. Council embraces Aboriginal and Torres Strait Islander living cultures as a vital part of Australia's identity and recognises, celebrates and pays respect to Elders past, present and future.

