



# CASE STUDY

## Improving Trade Waste & Becoming Compliant in the Food Industry

Non-compliant is a dreadful word to hear in the food and hospitality industry. What is even more dreadful is the implications of being non-compliant. For one deli we worked with, this meant stinky waste that contaminated stormwater with overflows. Discover how we helped a deli become compliant and help protect one of our most precious resources at the same time.

### In hot water

A deli was operating with no grease protection for their wash down system. Although this would have saved costs at the time, this small decision was now costing the deli greatly. This was, of course, also non-compliant and could have serious ramifications for the deli. Stormwater was being contaminated by overflows of greasy water. When wastewater is directed into the stormwater system, this can significantly affect both public health and the environment.

The deli was committed to quality in every aspect of their business, from delicious meats right through to environmental sustainability. Because of this commitment to quality, the deli was eager to get this issue sorted within a week.

### Nothing a little elbow grease can't fix

After finding Clenz as the obvious choice, the deli outlined their flow rates, how much water they treat per hour and what their preferred servicing frequency was.

Together we outlined different solutions including the Halgan MGST 2000 and the Halgan MGST 3000. Ultimately the deli decided to go with the larger unit as this would handle solid waste more efficiently.

### Full steam ahead

After a successful installation, the results were seen immediately. The lingering smell of overflowing grease dissipated as overflow was redirected through the channel drain. Wastewater was now as clean as it could possibly be and the deli couldn't be happier.

### Come on in, the water's fine

Looking for a wastewater solution that is environmentally certified? Get in touch to discuss how we can reduce trade waste together.