

## Application form for reassessment of chemical oxygen demand (COD) values in trade effluent

To: Drainage Services Department (DSD)

Account No.: <u>12345678901</u>, <u>55556555566</u>

We, the undersigned, have appointed <u>DEF Laboratory</u>

(**laboratory**<sup>#</sup>) to apply for reassessment of COD values for the account. We understand that the revised COD values are not transferable if there is a change in the registered consumer, and that any change in the appointed laboratory should be approved by DSD before sampling starts.



Registered Consumer (R.C.)	:_ABC Co., Ltd.
Name of R.C. representative	: Wong Ka Fat
Post	: Director
Signature of R.C. representative	Wong KF
Date	: 29/10/2xxx
Name of establishment	: ABC Restaurant
Address	: 2/F, Sha Tin Centre, Sha Tin, N.T.

The Laboratory must be a laboratory accredited within the Hong Kong Laboratory Accreditation Scheme (HOKLAS) for the analyses described in this application.

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### **Statement of Purpose**

- 1. The data you / your appointed laboratory provided is voluntary. If you / your appointed laboratory do not provide sufficient information, DSD may not be able to process your application.
- 2. The data you / your appointed laboratory provided may be disclosed to other government departments or agencies for law enforcement purposes.
- 3. You have a right of access and correction with respect to personal data as provided for in Sections 18 and 22 and Principle 6 of Schedule 1 of the Personal Data (Privacy) Ordinance. Your right of access includes the right to obtain a copy of your personal data. A fee maybe imposed for complying with a data access request.
- 4. Any person who offers any advantage to a public servant due to this application shall be guilty of an offence. If any person solicits or accepts any advantage due to this application, please contact the Independent Commission Against Corruption (Phone no.: 25266366).
- 5. Any person who, in an application or in an attachment to an application, furnishes or supplies with intent to deceive any false or misleading information commits an offence.
- 6. DSD can request any further information as and when necessary in processing this application.

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## **Letter of undertaking**

To: Drainage Serv	vices Department (DSD)	
For revision of Tr	ade Effluent Surcharge rate of	
Name of registere	d: ABC Co., Ltd.	
consumer		
Name of	: ABC Restaurant	
establishment	(if di	fferent from above)
	responsibility of sampling and testing for the application. We confirm to OD reassessment proposal is correct and up-to-date.	aboratory#), agree hat the information
for trade effluent	tel are staff of our laboratory. They have been trained by approved trained sample collection. They meet the criteria as listed in Appendix V eassessment of COD".	
List of sampling p	personnel for this application: (in alphabetical order by last name)	
Please refer to the	latest competent sampler list submitted to DSD by our laboratory on 20	)-9-2xxx (reference
no. 345678)		
<ul> <li>application n</li> <li>We understand representative reassessmen</li> <li>We declare to work or empotentially g</li> </ul>	and that unacceptable performance in the sampling or testing, the can be rejected by DSD and/or incident will be referred to Hong Kong Ac and that DSD will delete any sampler, who commits an act that casts double sampling or commits acts of incompetence during sampling in contapplication, from the competent samplers list. That the sampler(s) on the competent samplers list *is (are)/is not (are not loyment with the applicant or any wastewater treatment contractors where rise to a conflict or potential conflict between their personal/financial mection with this application.	creditation Service. t on the integrity of nection with COD  t) engaged in other ich could create or
Name of Laboratory Representative Post Signature of Laboratory	:TONY CHAN :Laboratory Manager  Tonny	DEF Laboratory
Representative	:	Laboratory
Date	:29/10/2xxx	

# The Laboratory must be a laboratory accredited within the Hong Kong Laboratory Accreditation Scheme (HOKLAS) for the analyses described in this application.

<sup>\*</sup> Delete whichever if inappropriate

## **Appendix III**

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部分給條例) (第310章) FTHATION ORDENANCE (Chapter 310) BUSINESS REGIST (高型登記規例) BUSINESS REGISTRATION REGULATIONS

勝城/分行登記道 現版協議Branch Registration Certificate

黨務/法國所用名稱 Name of Busin

黄家發公司 ABC Co., Ltd.

乘務/分行名得 Brench Name

Comparation

黄家發酒家 **ABC Restaurant** 

2/F, Sha Tin Centre,

Sha Tin, N.T.

樂務性質

RESTAURANT

Nature of Business

**BODY CORPORATE** 

法体地位

生效日期

從鉛級號碼

量配對及微控

Date of Commancement

周麗日期 Date of Explry

04/04/2008

03/04/2xxx

\$450 (登記章 FEE (微質 LEVY = \$450)

#### 論注意下列《简惠登記值例》的規定 (SEE OVERLEAF FOR ENGLISH VERSION)

站6(6) 俸 规定就任何涨到契比所续是贮健或分行激配应,不得常作创作以下求见;在购款或药取准验预深药的人况至如於旅 或易的配員的任何法律规定已獨選從 ~ ·

第7(2) 译 规定任何配管荣荡人士,陈在唯有南兹驻配键即属搜索符收到统数据知识,和於1帕丹內以出面每知根據局份於, 期犯几甲的提而整备內所夠樂務於們有任何學更時級凡法用為新遊以約束,此何舉舊有國樂物的人或任何在結果而 結婚該項與鄉的人與於俄獎更要生時最級用彈物結束的起計1開戶內,以由而雖如為其。 新日的

规定各编扬泵将只有效的函集是铝键取消效的分行從記跟於每一勞兩地點展示。 割12张 第 16(1) 每 原定到商犯本籍例管可缩行的捐制。包括阅读第6,000从图景1年。

第21 辦 過度用將數度徵費所得的全部數項接付確確欠斯條即基金。

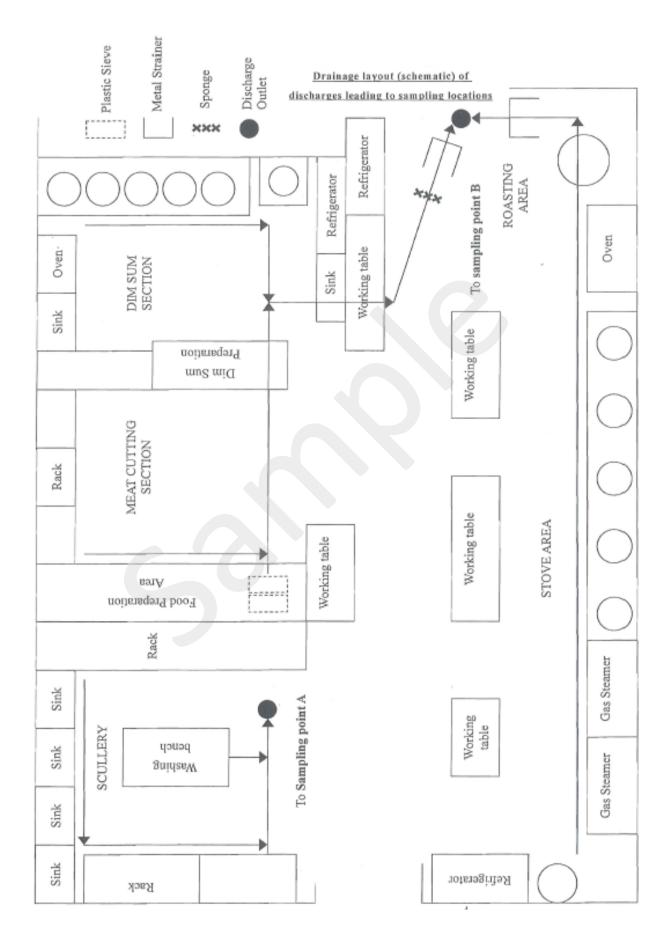
绕软时价格的间靠受配配及根欧姆加哥克森交出。运行款款,不够求超知也方成为有效的耐衰是武道。 PLEASE PRODUCE THIS CERTIFICATE <u>AND</u> DEMAND NOTE INTACT AT TIME OF PAYMENT, THIS DEMAND NOTE WILL ONLY BECOME A VALID BUSINESS REGISTRATION CERTIFICATE UPON PAYMENT.

核印所示學如實及教育收讫。(舊學陶製質做飲辦法所政內等) RECEIVED FEE AND LEVY HERE STATED IN PRINTED FIGURES. [Plasses see payment instructions overleaf.]

IR.D.B. 20202-27/03/08 26400002 000022 CDD IR.D.B. 101 (02007)

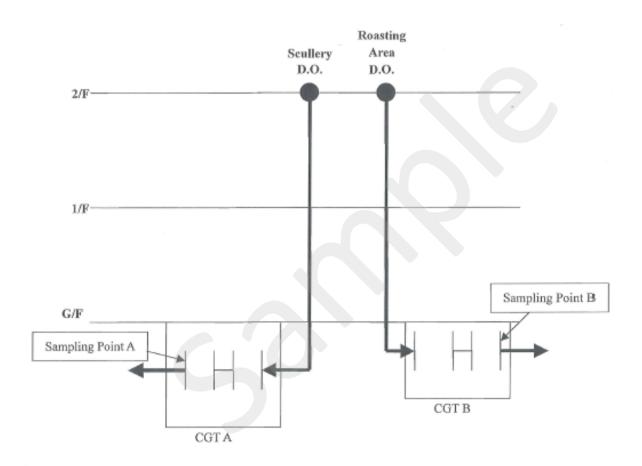
\$450.00

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# Cross-section layout (schematic) of discharges from multi-storey building leading to sampling locations



## **ABC Restaurant**

A/C No. 12345678901 (Main)

A/C No. 5555655566 (Hydro-vent)

# **Appendix III**

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### Sampling plan

Name of the Establishment: ABC Restaurant Sampling time from 04:00 to 01:30, with sampling time interval of 15min. 1. 2. Sampling location <u>G/F</u> Sampling point: Total No. of discharged point 2 Scullery, and roasting area Location of discharged point Total No. of Sampling Point 2 (sampling points A and B) Samples collected at the outlets -Location of Sampling Point of central grease traps Sampling proposal: To be confirmed Sampling Date No. of Sampling Days Minimum 4 Sampling Period 04:00-01:30 Every 15 minutes Sampling Frequency Using wide mouth glass sampling bottles Sampling method and tools (see note)

5. Water meter(s) location <u>G/F (2 meters, Main meter no. M-12121212</u> Hydro-vent meter no. M-34343434

### 6 Procedure:

Sampling Volume

Sample container

6.1 Record water meter reading from <u>04:00</u> to the time of last sample, with a time interval of one hour. Water meter reading for last sample should also be recorded.

500 ml

Glass bottle

- 6.2 Sampling staff should arrive at the sampling location 15 to 30min. before the sampling time.
- 6.3 All necessary items and equipment should be ready including wide mouth sampling bottles (which should have been thoroughly cleaned prior to use), sample log sheet, sample storage box with sufficient ice, pump, bucket, tape etc.
- 6.4 Individual samples should be collected at a time interval of 15min. and the sampling should be punctual.
- 6.5 Individual samples should be collected at specified location using specified sampling method.
- 6.6 All sampling staff should fully understand the sampling arrangement before the commencement of sampling.
- 6.7 Sampling equipment should be cleaned to avoid contamination. The sampling bottles should be rinsed two to three times in the discharge stream, prior to collection of the sample except where high concentrations of grease and solids are present.
- 6.8 Exercise care during sampling to avoid incorporation of solids that may be attached to the effluent channel or pipe.

### Sample of item 6 in Appendix II

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- 6.9 Deliver sample into sample bottle up to bottle neck, cover it and seal properly with tape and sign at the junction.
- 6.10 Attach sample label(s) to the sample bottle.
- 6.11 Place the sample bottle into sample storage box with sufficient ice inside to keep samples at 0 4°C to minimize change in sample quality.
- 6.12 Sign on the sample log sheet to confirm the collection of the sample.

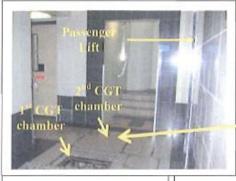
#### Note:

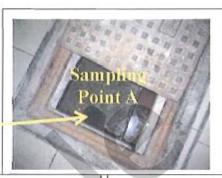
### Sampling method:

- I Using wide mouth glass sampling bottles: All samples should be well mixed and transferred into sample bottles provided by DEF Laboratory. Sampling staff may use the sample bottles as provided by DEF Laboratory directly to collect sample at sampling location and the sampling point should be at middle level of water depth in the Central Grease Trap (CGT).
- II Siphon / Open tap / Electric pump method: Effluent flow should be allowed for at least one minute before sample is collected. The discharge volume should be large enough to displace effluent remaining in the sampling line during the last sampling. The intake of the sampling line should be placed at middle level of water depth in the CGT. The linear velocity of the sample in the pipe should not be less than 0.5m/s (based on maximum internal diameter of the sampling hose / tap).

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# **ABC** Restaurant















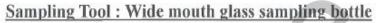


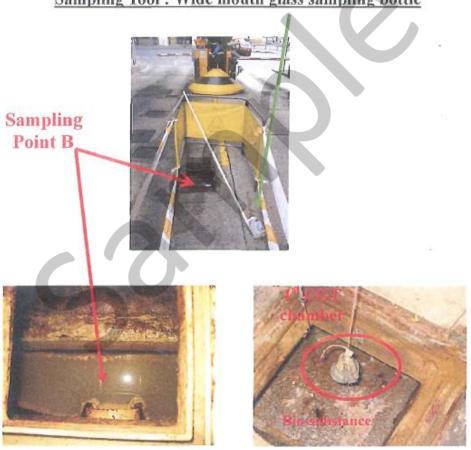


Central Grease Trap A (CGT-A) was located at the G/F car park (near the passenger lift). "Bio-substance" was placed inside the 1<sup>st</sup> chamber of the CGT. Sampling point A was at the outlet of the CGT.

Water Meter Room was located at the G/F car park. The entrance of the room was beside the management office.

# **ABC** Restaurant





Central Grease Trap B (CGT-B) was located at the entrance of the G/F car park. "Bio-substance" was placed inside the 1<sup>st</sup> chamber of the CGT. Sampling point B was at the outlet of the CGT.

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Daily

# Proposed number of sampling days

Consumption (Cubic meter) 132.42 **₹** 131.70 Daily 135.55 126.21 123.97 126.34 104.21 5.22 5.36 No. of days 1113 Consumption (Cubic meter) Monthly 4,202, 22,741 4,185 2,918 1,207 3,178 585 Present Meter (Cubic meter) Reading 1,583 34,201 42,677 45,855 49,822 52,740 196 Previous Meter (Cubic meter) Reading 38,386 29,999 42,677 45,855 34,201 49,822 376 MNDL-34343434 MKP-12121212 15-05-2xxx 05-09-2xxx 03-06-2xxx 07-07-2xxx 31-07-2xxx 03-05-2xxx 01-09-2xxx 29-09-2xxx Present Date 02-04-2xxx 03-05-2xxx 03-06-2xxx 07-07-2xxx 31-07-2xxx 01-09-2xxx 24-01-2xxx 15-05-2xxx Meter no. Meter no. Previous Date

Water Consumption Record

ABC Restaurant

: MNDL-3434343 : MKP-12121212

: 55556555566 : 12345678901

Account No. (Hydro-Vent)

Account No. (Main)

Meter No. (Hydro-Vent)

Meter No. (Main)

REMARKS:

According to the water consumption record and preliminary testing, we estimate the COD total and COD settle values of the trade effluent discharged from ABC Restaurant are: COD total = 1200 mg/L and COD settle = 1100 mg/L. Therefore we propose that the no. of sampling days Average is 4. (1100 mg/L × 131.70 m<sup>3</sup> x 0.8 = 115.90 Kg/Day)

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#### Procedures for sample storage, delivery, and preservation

1. Sample storage : After the completion of sampling, all samples should be kept at  $0-4^{\circ}\mathrm{C}$ 

in sample storage box(es) under custody with locks provided by

laboratory.

2. Sample delivery: All collected samples to be transported to the laboratory by

sampling/laboratory staff (note1) as soon as possible, and not later

than the end of each sampling day the latest (note 1)

	Person-in-charge	Place of	Person-in-charge	Place of	Means of
	/company	departure &	/company	destination	transport/
	(at sampling	departure	(at place of	& arrival	Transport
	location)	time	destination)	time	company
Immediate delivery	Staff of DEF Laboratory (Mr LEE Ming-fai)	ABC Restaurant B2/F 01:45	Staff of DEF Laboratory (Mr LEE Ming-fai)	DEF Laboratory 03:00	DEF Laboratory vehicle

#### 3. Sample preservation and mixing :

According to the requirements stipulated in the "Technical Memorandum on procedures and methods for sampling and analysis of trade effluents"

#### Note 1: Sample delivery

#### 1.1 Immediate delivery -

After completion of sampling, the sampler(s) should securely and properly store the samples in sample storage container(s) with sufficient ice provided by the laboratory to maintain a temperature of  $0-4\,^{\circ}\mathrm{C}$  and deliver them under custody with all sampling record from sampling location to the laboratory immediately. On leaving the sampling location, the sampler(s) should record in sample log sheet the time and location of leaving, as well as the name(s) and signature(s) of staff responsible for sample delivery. On arrival at the destination, an approved laboratory staff should unlock the sample storage container(s), put the samples into laboratory refrigerator, record the time of arrival and the name of the laboratory staff with signature.

#### 1.2 Delayed delivery -

If samples cannot be delivered immediately after completion of sampling, the sampler(s) should keep the samples under custody, securely and properly store them in sample storage container(s) with sufficient ice provided by the laboratory to maintain a temperature of  $0-4\,^{\circ}\mathrm{C}$  and transport them to the laboratory as soon as possible. On leaving the sampling location, the sampler(s) should record in sample log sheet the time and location of leaving, as well as the name(s) and signature(s) of staff responsible for sample delivery. On arrival at the destination, an approved laboratory staff should unlock the sample storage container(s), put the samples into laboratory refrigerator, record the time of arrival and the name of the laboratory staff with signature.

#### 1.3 Split delivery -

If there are too many samples, and it is anticipated that they cannot be delivered to the laboratory in one batch, the sampler(s) should arrange to deliver part of the samples collected earlier to the laboratory and deliver the rest immediately after the completion of all sampling work. At all time, samples should be kept under custody, securely and properly stored in sample storage container(s) with sufficient ice provided by the laboratory to maintain a temperature of  $0-4\,^{\circ}\mathrm{C}$  and transported to the laboratory as soon as possible. On leaving the sampling location, the sampler(s) should record in sample log sheet the time and location of leaving, as well as the name(s) and signature(s) of staff responsible for sample delivery. On arrival at the destination, an approved laboratory staff should unlock the sample storage container(s), put the samples into laboratory refrigerator, record the time of arrival and the name of the laboratory staff with signature.

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# Sample Storage Containers with Lock













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# **Declaration of kitchen practice for restaurant and food factory**

	Name of the Establishment	: ABC Restaurant
	Address	: 2/F, Shatin Centre, Shatin, N.T.
	Nature of the business	: Restaurant-Chinese
A.	<b>Kitchen Practice</b>	(Kitchen or Food Factory – hereafter referred to as Kitchen)
1.	Which preliminary procedure is u  ✓ The food waste is scraped in  ✓ The food waste is cleared by  ✓ Other, please specify <u>Dish-waste</u>	flushing with water
2.	Are *stainless steel / plastic strain process ?  ✓ Yes  ✓ No	ners used in the sinks to remove food dregs from the cleaning
3.	Are there any grease boxes install  ✓ Yes □ No	led under the sink?  stimes per *day / week and carried out by *staff / other,-
4.	Are there any devices used at was  ✓ Yes ☐ No  If "yes", which type of device is used  *Bamboo / Stainless steel / Ioo  Other, please specify	
5.		iner
6.		filtering device in use is *sponge / other, please specify  filtering device in use is *sponge / other, please specify
	Will their use in the drainage syst *Delete whichever if inappropriate	tem interrupt flow of wastewater?

	6.1 Is the same device used in other ope	erations of the	kitchen or scullery?	
	☐ Yes ☑ No			
	If "yes", please specify			
	6.2 What is the average consumption of	f the filtering of	device / material ? 4 pieces	/ month
	(supported with copies of invoices fo	or the previou.	s four months)	
7.	How is frozen food thawed in the food prepar	ration?		
	✓ In *buckets / sinks with water			
	☑ In *buckets / sinks with running water			
	✓ Thaw slowly at room temperature			
8.	Which kind of ventilation device is installed	in the kitchen	?	
	*Hydro-vent / Air-filter system / Other, pleas	e specify Oi	il-digester for hydro-vent systen	n
9.	How is the oily matter gathered from the kitc  Disposed directly into *waste bins / garl		7 6 1	
	Disposed into the central grease traps	ouge ougs of s	/ <b>W11</b>	
	✓ Stored in buckets and collected by <u>AB</u>	SC Oil Compa	nv	
		-	r) for *disposal / other recycling	p nurnoses.
10.	How many drainage outlets in kitchen and sc		1) 101	2 Loubeson
	Note: An uninterrupted flow should be maint	•		
	10.1)1 No.(s) at Roasting Area		No.(s) at	
	10.2)1 No.(s) at <u>Scullery</u>	•	No.(s) at	
	10.3) No.(s) at			
	10.4) No.(s) at			
	10.5) No.(s) at	10.10)	No.(s) at	
11.	Are there any recycle tanks in operation during	ng cleaning?		
	☐ Yes   ☑ No			
B.	<b>Central Grease Traps</b>			

# E

Any central grease trap(s) provided for the Establishment?

✓ Yes ☐ No If "yes", please complete sections B1-B6:

Information of the grease traps :  $\underline{2}$ No.(s) of grease traps in operation

Overall	dimensio	ons	No. of	Effective	Effective	No. of such	Total effective
(L	xWxH)		chambers	depth	volume	grease trap	volume
2.4 m x 1.2	2 m x 1.2	m	2	0.8 m	$2.3 \text{ m}^3$	1	$4.2 \text{ m}^3$
2.6 m x 1.2	2 m x 0.8	m	2	0.6 m	1.9 m <sup>3</sup>	1	
m x	m x	m		m	$m^3$		
m x	m x	m		m	$m^3$		
m x	m x	m		m	$m^3$		

Other, please specify \_

<sup>\*</sup>Delete whichever if inappropriate

•	•	(page 16/33)
2.	<u> </u>	erations of the kitchen and scullery discharged to the public
	drain via those grease traps?  ✓ Yes ☐ No	
3.		ts discharged to the above-mentioned grease traps?
٥.	Yes ☑ No	is discharged to the doove mentioned grease daps.
4.	What is the pump-out frequency?	
		k / month and carried out by XYZ Environmental Treatment
	Co.	(contractor).
	(supported with copies of invoices for (DSD/TES9(e)) for the previous four m	cleaning of grease trap and grease trap waste disposal record
5.	If the Establishment maintains the great frequency taken to remove and dispose	ase traps by its own staff, please state the procedure, time and e of the scum and settled solids below.
		authorized person with signature and grease trap waste disposal
6.	quality of effluent?  Yes No  If "yes", please give the names of the plotted following table.  (supported with an effective Contract Contr	d directly or indirectly to the grease traps for improving the products and responsible local Supplier / Contractor in the OR with *invoices / a dosing logbook verified by authorized
	person with signature for the previous	
	Product <sup>#</sup>	Supplier / Contractor
	Bio-substance	DEF Treatment Co.
	Remark # Please submit technical infor	- · · · · · · · · · · · · · · · · · · ·
	State the procedure of application of th	ne product(s), including dosage and dosing point below
	5 Kg "bio-substance" (totally 10 Kg) w	vas separately put in 1 <sup>st</sup> chamber of CGT A and B.
	Replacement would be performed ever	y month.
C.	Other methods of treatment	
	Other *physical / chemical / biological	procedures in wastewater treatment
	(supported with records verified by aut	horized person with signature for the previous four months)
	40D 1 . 1 . 1 . 101	

<sup>\*</sup>Delete whichever if inappropriate

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Note: Unless explicitly approved by Drainage Services Department, any other enhancement or treatment, e.g. filter, net, sponge, or biological products not declared in this form should NOT be temporarily implemented or augmented during the sampling period.

Other Remarks

<u>Fish pool was connected to CGT. The restaurant manager promised to avoid discharging or replacing water of</u> fish pool during sampling date. Otherwise, sampling arrangement would be cancelled for that day.

# **Declaration**

I declare on behalf of the Establishment that the information given in the above Sections A to C is correct. The business operation practices as reported in these Sections are strictly adhered to at all times.

Name of Representative	: Chan Tai Man	ABC
Post	: Restaurant Manager	ABC Restaurant
Signature	Chan TM	
Date	: 29/10/2xxx	Company Chop

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## Proposed number of sampling days

、 WEST KOWLOO TRANSAC	MENT OF THE HKSAR NTRANSFER STATION OTION RECORD 別行政國政権	THE GOVERNMENT OF THE HKSAR WEST KOWLOON TRANSPER STATION TRANSACTION RECORD
( Wolght In: (nond)	Wolphtout: C (loans)  If \$2 (loans)  Load charged: L/// (loans)  Load charged: L/// (loans)  Load charged: L/// (loans)	( Wolght In:
C Incident Form:  ***********************************	Cappinentary ticket:  N XYZ  Environmental  Treatment Co.	C Incident Form: Demoismentery licket: C N XYZ Environmental Treatment Co.  Thisphone angulay (本於表別) 12271 0878
WEST KOWLOON THANSACT FAIGH	ON RECORD 行政国政协 接触转变级超级 	THE GOVERNMENT OF THE HKSAR (WEST KOWLOON TRANSFER STATION TRANSFORD 有機物計改區政府 西九賴南都總國統交收起降 一
Time in: ( ) 15:32 ( ) Woight in: ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( )	Time out: 粉的片列 16:01 C  Walght out: (Conta)	Time in:
Notwolphi: (lonno) ( (本和) 本 10.68 ( (本和)	'Load charged: LITT (loano) 10.68 C Copplimentary tickets (YZ) N Environmental	Not weight: Load charged: LIFF (lonne) (lonne
·	Treatment Co.	Treatment Co.

**Appendix III** 

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XYZ Environmental Treatment Company, 1/F., Kowloon Centre, Kowloon, Hong Kong.

Tel: 12345678 Fax:23456789

# INVOICE 發票

Client 客戶名檔	No. 投單編號	1115
ABC Restaurant	Issue Date 發出日期	July 25 2xxx
	Qustomer No. 客戶關號	12345
Site Address 工作地點	Your Ref. 客戶訂單編號	CGT0708
Sha Tin Centre, Sha Tin, N.T	Salesman 營業員	Kay
(G/F car park, CGT)	Payment Terms 付款方式	NET 30

產品獻號 ITEM CODE	差品説明 PRODUCT DESCRIPTION	知量 QIY	取價 . UNIT PRICE	金阿 AMOUNT
CGT0708	Central Grease Trap Cleaning 3 July 2xxx	1	1000.00	1000,00

Certified true copy	,
Tack	
(Jack CHAN)	
Director	

XYZ Environmental Treatment Co.

Appendix III

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XYZ Environmental Treatment Company, 1/F., Kowloon Centre, Kowloon, Hong Kong.

Tel: 12345678 Fax:23456789

# INVOICE 發票

Client 客戶名稱	No. 貨取締號	1119
ABC Restaurant	Issue Date 提出日期	Aug 25 2xxx
_	Customer No. 容戶關鍵	12345
Site Address 工作地階	Your Ref. 客戶訂單編號	CGT0808
Sha Tin Centre, Sha Tin, N.T	Salesman 營業員	Kay
(G/F car park, CGT)	Payment Tenns 付数方式	NET 30

產品屬號 ITEM CODE	產品規則 PRODUCT DESCRIPTION	数量 QTY	單個 UNIT PRICE	全额 AMOUNT
CGT0808	Central Grease Trap Cleaning 2 August 2xxx	1	1000.00	1000.00
	5			整
			XYZ Environmen Treatment C	

Certified true copy

Tack

(Jack CHAN)

Director

# **Appendix III**

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XYZ Environmental Treatment Company, 1/F., Kowloon Centre, Kowloon, Hong Kong.

Tel: 12345678 Fax:23456789

# INVOICE 發票

Client 客戶名稱	No. 拉罕后號	1123
ABC Restaurant	Issuo Date 發出日期	Sept 25 2xxx
	Customer No. 客戶關號	12345
Site Address 工作地點	Your Ref. 客戶訂單編號	CGT0908
Sha Tin Centre, Sha Tin, N.T	Salesman 特策員	Kay
(G/F car park, CGT)	Payment Terms 付款方式	NET 30

查品编统 ITEM CODE	產品說明 PRODUCT DESCRIPTION	數量 QTY	取價 UNIT PRICE	金額 AMOUNT	
CGT0908	Central Grease Trap Cleaning 5 September 2xxx	1	1000.00	1000.00	
				-	1

Certified true copy

Jack

(Jack CHAN)

Director

XYZ Environmental Treatment Co.

# **Appendix III**

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XYZ Environmental Treatment Company, 1/F., Kowloon Centre, Kowloon, Hong Kong.

Tel: 12345678 Fax:23456789

# INVOICE 發票

Client 客戶名稱	No. 其單編號	1130
ABC Restaurant	Issue Date 發出日期	Oct 25 2xxx
	Customer No. 客戶編號	12345
Site Address 工作地點	Your Ref. 客戶質單編號	CGT1008
Sha Tin Centre, Sha Tin, N.T	Selesman 赞樂戲	Kay
(G/F car park, CGT)	Payment Terms 付款方式	NET 30

	产品组织 ITEM CODE	產品說明 PRODUCT DESCRIPTION	数量 QTY	算質 UNIT PRICE	全 TNUOMA	
	CGT1008	Central Grease Trap Cleaning 4 October 2xxx	1	1000.00	1000.00	
20000000	8					
			4			
					0. 14	

Certified true copy

Jack
(Jack CHAN)

Director

XYZ Environmental Treatment Co.

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# Grease trap waste disposal record

### **Part A** – To be completed by grease trap waste producer

I certify, at the following date, the p	personnel or grease t	rap waste collector as stated in <b>Part B</b> was appointed to
collect the mentioned quantity of grease	trap waste from the	declared waste producing location.
Name of Personnel in Charge : Wo	ng Ka Tak	
		War UT
Post : <u>Manager</u>	Signature :	Wong KT
Waste Producing Location : A	BC Restaurant	
Address : 2/F, Sha Tin Centre, Sha T	in, N.T.	
Grease Trap Cleaning Invoice		
Ref. No.		
	1115	ABC
Date of Grease Trap Cleaning	1113	Restaurant
Dute of Grease Trup Cleaning		
. 3/	7/2xxx	Company Chop
. <u> <i>31</i></u>	1/2444	
<b>Part B</b> – To be completed by grease trap w	aste collector	
1 70 1		rap waste as per the date and location listed in <b>Part A</b> in
•		and delivered it to the mentioned waste disposal
location on the declared date (and time)		
Name of Personnel in Charge : Chan C		
1 mine of 1 croomer in Charge	THE STATE OF THE S	
Docat		CHAN CK
Post : <u>Driver</u>	Signature	CHANCK
Company <sup>^</sup> : XYZ Environmenta	al Treatment Co.	
Waste Disposal Location : Wo	est Kowloon Transfe	er Station
Transaction Record Ref. No.		
(if applicable)	: 12/361650	XYZ
Time of delivered to disposal location		Environmental Tretament Co.
•	: 10:08	
Date of delivered to disposal location		Company Chop^
	: 4/7/2xxx	
		ection of grease trap waste, and submitted together with the
		cility whenever it is requested by Drainage Authority. staff to collect grease trap waste, please fill in the relevant
information of producer.	* *	• • • • • • • • • • • • • • • • • • • •

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# Grease trap waste disposal record

### **Part** A – To be completed by grease trap waste producer

I certify, at the following date, the personnel or grease trap waste collector as stated in <b>Part B</b> was appointed to
collect the mentioned quantity of grease trap waste from the declared waste producing location.
Name of Personnel in Charge : Wong Ka Tak
Post : Manager Signature : Wong KT
- The Resident
Address : 2/F, Sha Tin Centre, Sha Tin, N.T.
Grease Trap Cleaning Invoice Ref. No. (if applicable) : 1119
(if applicable) : 1119  Date of Grease Trap Cleaning  Restaurant
: 2/8/2xxx
Part B – To be completed by grease trap waste collector
I certify that I collected 5 (m³) of grease trap waste as per the date and location listed in <b>Part A</b> in
vehicle (Registration No)(if applicable) ZZ1234 and delivered it to the mentioned waste disposa
location on the declared date (and time) below.
Name of Personnel in Charge : Chan Chain Kit
Post : Driver Signature : CHAN CK
Company <sup>^</sup> : XYZ Environmental Treatment Co.
Waste Disposal Location : West Kowloon Transfer Station
Transaction Record Ref. No.
(if applicable) : <u>42/364710</u> xyz
Time of delivered to disposal location : 11:12 Environmental Tretament Co.
Date of delivered to disposal location
Company Chop^
: <u>3/8/2xxx</u>
Note: The record should be completed properly for every collection of grease trap waste, and submitted together with the transaction record issued by grease trap waste handling facility whenever it is requested by Drainage Authority.
Remarks: ^ For the grease trap waste producer who appoints its staff to collect grease trap waste, please fill in the relevant information of producer.

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# Grease trap waste disposal record

## **Part A** – To be completed by grease trap waste producer

information of producer.

I certify, at the following da	* *	trap waste collector	as stated in <b>Part B</b> was appointed to
collect the mentioned quantity of	grease trap waste from the	declared waste prod	lucing location.
Name of Personnel in Charge	: Wong Ka Tak		
Post : Manager	Signature	Wong K	T
Waste Producing Location	: ABC Restaurant		
Address : 2/F, Sha Tin Centr	e, Sha Tin, N.T.		
Grease Trap Cleaning Invoice			
Ref. No.			
(if applicable)	: 1123		ABC
Date of Grease Trap Cleaning			Restaurant
	: 5/9/2xxx		Company Chop
•	5 (m³) of grease to blicable) ZZ1234 d time) below.	-	date and location listed in <b>Part A</b> in to the mentioned waste disposal
Thank of I discilled in Charge			
Post : Driver	Signature	СН	AN CK
Company <sup>^</sup> : XYZ Envir	onmental Treatment Co.		
Waste Disposal Location :	West Kowloon Transfe	er Station	
Transaction Record Ref. No.			
(if applicable)	: 19/234980		XYZ
Time of delivered to disposal loc	·		Environmental Tretament Co.
Date of delivered to disposal loca	' <del>'</del>		Company Chop^
	: 6/9/2xxx		
			waste, and submitted together with the
			equested by Drainage Authority.  e trap waste, please fill in the relevant

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# Grease trap waste disposal record

## Part A – To be completed by grease trap waste producer

	personnel or grease trap waste collector as stated in Part B was appointed to
collect the mentioned quantity of grease	trap waste from the declared waste producing location.
Name of Personnel in Charge : Wo	ong Ka Tak
	Wana VT
Post : <u>Manager</u>	Signature : Wong KT
Waste Producing Location : A	ABC Restaurant
Address : 2/F, Sha Tin Centre, Sha T	Γin, N.T.
Grease Trap Cleaning Invoice	
Ref. No.	
(if applicable) :	1130 ABC
Date of Grease Trap Cleaning	Restaurant
. 0	
: 4,	/10/2xxx
<b>Part B</b> – To be completed by grease trap w	vaste collector
I certify that I collected 5	(m³) of grease trap waste as per the date and location listed in <b>Part A</b> in
	) <u>ZZ1234</u> and delivered it to the mentioned waste disposal
location on the declared date (and time)	below.
Name of Personnel in Charge : Chan C	Chain Kit
Post D.	CHAN CK
: Driver	Signature :
Company <sup>^</sup> : XYZ Environment	al Treatment Co.
Waste Disposal Location : W	est Kowloon Transfer Station
Transaction Record Ref. No.	
(if applicable)	: 14/316792 xyz
Time of delivered to disposal location	Environmental Tretament Co.
Date of delivered to disposal location	
•	Company Chop^
Value The second due 111	: 5/10/2xxx
	properly for every collection of grease trap waste, and submitted together with the trap waste handling facility whenever it is requested by Drainage Authority.
	ncer who appoints its staff to collect grease trap waste, please fill in the relevant

**Appendix III** 

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DEF Treatment Company, 11/F., Kowloon Building, Kowloon, Hong Kong. Tel. (852)-2345-6780 Fax (852)-2345-6788

> IINVOICE NO #123456 DATE: 25/10/2xxx

ABC Restaurant Sha Tin Centre, Sha Tin, N.T (G/F car park, CGT, 1st chamber)

## INVOICE

Product Description	Qty / Unit Price
Bio-substance (生化處理劑)	
July 2xxx	5 kg / 200
August 2xxx	5 kg / 200
September 2xxx	5 kg / 200
October 2xxx	5 kg / 200
Spongy filter cost	
July 2xxx	4 pcs / 10
August 2xxx	4 pcs / 10
September 2xxx	4 pcs / 10
October 2xxx	4 pcs / 10
Certified true copy	TOTAL DEF Treatment Co. 840.00
(Mary LAU) Technical Officer	
Payment by ABC Restaurant Payment period 30 days  For any enquires please contact Kay Chan, (852)-2345-6780	

Thank You!

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## Declaration of proposed cleaning frequency and date(s) for central grease trap(s) (CGT)

|--|

In connection with the application of COD reassessment for the above account(s) submitted by the applicant, Drainage Services Department (DSD) will decide the sampling dates in between the cleaning dates of the CGT(s) with a view to obtain representative samples which can truly reflect the actual pollution strength. Such arrangement of sampling dates is therefore based on the cleaning date(s) and frequency as declared by the applicant, the laboratory<sup>#</sup> authorized by the applicant to handle this application, as well as the grease trap waste (GTW) collector \*and the treatment consultant to clean CGT(s) ("treatment consultant").

Therefore, the applicant, the laboratory, GTW collector \* and the treatment consultant have to explicitly declare and duly sign to confirm all necessary information below and submit the completed form to DSD as soon as possible:

Frequency of CGT cleaning (from _10 _ /2xxx month/year to _9 /2xxa month/year)	The CGT(s) is/are cleaned1 time(s) for every : <del>year</del> /1 <del>month</del> / <del>week</del> / <del>day</del> *
Dates of CGT cleaning (from _10 _ /2xxx month/year to _3 /2xxb month/year)	5/10, 5/11, 4/12/2xxx, 6/1, 3/2, 3/3/2xxb

# The Laboratory must be a laboratory accredited within the Hong Kong Laboratory Accreditation Scheme (HOKLAS) for the analyses described in this application.

After completion of sampling, the applicant, the laboratory \*and the treatment consultant should submit records of CGT cleaning for the period covering at least 30 days before the first sampling date and 15 days after the last sampling date. The submission shall include GTW disposal record and copy of invoice for the cleaning (wherever applicable).

If no written notification is received, DSD shall assume that the applicant, GTW collector \*and treatment consultant will carry out cleaning of the CGT according to the above frequency and dates. For cleaning of the CGT on the date(s) other than those declared and without made known to DSD, all samples collected and corresponding results would become void.

<sup>\*</sup> Delete whichever if inappropriate

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ABC Restaurant

**Company Chop** 

Applicant			
Name of Establishment	:ABC Restaurant		
Name of Representative	:Chan Tai Man		
I.D. No.	:X123456(7)		
Post	:Restaurant Manager		
Signature of Representative	Chan TM		
Date	: <u>29/10/2xxx</u>		
Treatment Consultant			
Name of Treatment Consultant	:_DEF Treatment Co		
Name of Representative	:Mary LAU		
I.D. No.	: <u>Y123456(7)</u>		
Post	:Technical Officer		
Signature of Representative	: Mary :		
Date	: <u>29/10/2xxx</u>		
Grease trap waste collector			
Name of grease trap waste	:XYZ Environmental Treatment Co.		
collector			
Name of Representative	:Jack Chan		
I.D. No.	:Z123456(7)		
Post	: <u>Director</u>		
	1000		
Signature of Representative	- 100/s		
Date	: 29/10/2xxx		

## Notes about Personal Data

The personal data provided by means of this form will be used in the application for COD reassessment. The personal data may be disclosed to other government departments, bureaus and relevant organizations, as well as other persons as permitted by the relevant legislation. You have a right of access and correction with respect to personal data as provided in the Personal Data (Privacy) Ordinance. Such request can be made by writing to DSD.

Remark: The applicant or the authorized representative should submit the original copy of this form for proper registration.

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# **Declaration of use of strainers at drainage outlets and surface channels**

Account No.:	12345678901,	5555655566

I/We declare that the number of strainers and their locations at drainage outlets and surface channels are as below:

Item	Location	No. of drainage outlets/surface channels with strainers	Туре	No. of strainers (pcs)	Remark
1	Roasting Area	1 *drainage outlets/	*Non detachable/ Detachable	2 *metal/ <del>plastic</del>	
2	Meat cutting section	1 *drainage outlets/ surface channels	*Non detachable/ Detachable	2 * <del>metal</del> / plastic	
3		*drainage outlets/ surface channels	*Non-detachable/ Detachable	*metal/ plastic	
4		*drainage outlets/ surface channels	*Non-detachable/ Detachable	*metal/ plastic	
5		*drainage outlets/ surface channels	*Non-detachable/ Detachable	*metal/ plastic	
6		*drainage outlets/ surface channels	*Non-detachable/ Detachable	*metal/ plastic	
7		*drainage outlets/ surface channels	*Non-detachable/ Detachable	*metal/ plastic	
8		*drainage outlets/ surface channels	*Non-detachable/ Detachable	*metal/ plastic	
9		*drainage outlets/ surface channels	*Non-detachable/ Detachable	*metal/ plastic	
10		*drainage outlets/ surface channels	*Non-detachable/ Detachable	*metal/ plastic	

<sup>\*</sup> Delete whichever if inappropriate

**Declaration:** (page 31/33)

I/We understand that the above-mentioned use of strainers as pollution control measure is not long-lasting in view of their temporary effect and the difficulty in maintaining consistent and efficient operation. Thus, I/We have taken due care in considering their use. If I/We insist upon their use, any revision of TES rate approved by DSD is based on the provision that such use of strainers (including numbers and locations) must be at all times the same as the status quo during the course of sampling. I/We clearly understand that if there is any change in such use of strainers (including their numbers and locations), all previous collected samples and COD results, as well as the application, would be void.

#### Remark:

The locations of strainers declared above should be consistent with those as shown in the diagrams and photographs submitted by applicant.



**Company Chop** 

# **Applicant**

Name of Establishment	: ABC Restaurant
Name of Representative	: Chan Tai Man
Post	: Restaurant Manager
Signature of Representative	Chan TM
Date	: <u>29/10/2xxx</u>
<u>Laboratory</u> <sup>#</sup>	
Name of Laboratory	: DEF Laboratory
Name of Representative	:Tony Chan
Post	:Laboratory Manager
	Tony
Signature of Representative	:
Date	: <u>29/10/2xxx</u>
# The Laboratory must be a labora	tory accredited within the Hong Kong Laboratory Accreditation Scheme

Form DSD/TES 5(e) Page 2 / 2 Mar 2021

(HOKLAS) for the analyses described in this application.

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# Declaration of use of sponges at drainage outlets and surface channels

To: Drainage Services Department (DSD)	
Account No.: 12345678901, 55556555566	

I/We declare that the number of sponges and their locations at drainage outlets and surface channels are as below:

Item	Area	Total	Sponge locations (no.)	Total no. of sponges (pcs)	Remark
1	Drainage outlet	1	1	1	Near roasting area
2					
3					
4					
5					
6					
7					
8					
9					
10					

#### **Declaration:**

I/We understand that the above-mentioned use of sponges as pollution control measure is not long-lasting due to the transient nature of their effect and difficulty in maintaining their effectiveness. Thus, I/We have taken due care in considering their use. If I/We insist upon their use, any revision of TES rate approved by DSD is based on the provision that such use of sponges (including numbers and locations) must be at all times be the same as the status quo during the course of sampling. I/We clearly understand that if there is any change in such use of sponges (including numbers and locations), all previous samples collected and COD results, as well as the application, would be void.

#### Remark:

The locations of sponges declared above should be consistent with those as shown in the diagrams and photographs submitted by the applicant.



**Company Chop** 

# **Applicant**

Name of Establishment	: ABC Restaurant
Name of Representative Post	: Chan Tai Man : Restaurant Manager
Signature of Representative	Chan TM
Date	: <u>29/10/2xxx</u>
<u>Laboratory</u> <sup>#</sup>	
Name of Laboratory	: DEF Laboratory
Name of Representative	: Tony Chan
Post	: Laboratory Manager
Signature of Representative	Tony :
Date	: 29/10/2xxx
# The Laboratory must be a labo	ratory accredited within the Hong Kong Laboratory Accreditation Scheme

Form DSD/TES 6(e) Page 2 / 2 Mar 2021

(HOKLAS) for the analyses described in this application.