

## Natasha Exel

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**From:** stephen rand [REDACTED]  
**Sent:** Monday, 24 August 2020 10:16 AM  
**To:** TWT  
**Subject:** Taswater

Dear Sirs

Have 2 x premises in Railton, 1 is a take away (operating for 20 + years) the other a cafe/bakery (operating for 10 + years). Neither premises have ever needed the pipes cleaning out due to build up in oils/fats etc.

Cafe/bakery has no deep fry etc and only does a minimum of cooking, has both sit down & take away. The cafe/bakery has a dishwasher and strainer sink plugs. The take away shop has a deep fry - the old oil from this is collected and disposed of professionally and all meals are takeaway, therefore both premises have a very minimal amount of waste going into the Taswater system.

Both premises are very conscious of waste management.

On trying to obtain a quote from plumbers for the Taswater grease traps. This was impossible and to date have still not received a quote from all those that have been contacted.

Do know of a few people who have received quotes from plumbers and they have been astronomical \$value and can understand why a lot of business have closed because of this.

Believe this needs to be look into thoroughly along with the water rates that they charge as they differ greatly for area to area.

Yours Truly

Stephen Rand (owner of properties 11/13 Foster St & 16 Foster St Railton)

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