

Kongwak Cheese and Butter Factory

Waste Management Plan



ADVERTISED PLAN

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7 August 2024

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DOCUMENT INFORMATION

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CONTENTS

1	INTRODUCTION.....	5
2	EXISTING SITE CONDITIONS.....	5
3	DEVELOPMENT PROPOSAL.....	6
3.1	General.....	6
3.2	Waste Management.....	6
4	WASTE GENERATION.....	8
4.1	Sustainability Victoria Recommended Rates.....	8
4.2	EPA New South Wales Generation Survey.....	8
4.3	Expected Waste Generation.....	9
4.3.1	Garbage and Recycling.....	9
4.3.2	Organic (Food) Waste.....	10
4.3.3	Glass Recycling.....	10
4.3.4	Green Waste.....	10
4.3.5	Hard Waste.....	10
4.3.6	Electronic Waste (E-Waste).....	10
4.3.7	Grease Trap.....	11
4.3.8	Re-Useable Items.....	11
5	BIN REQUIREMENTS.....	11
5.1	Bin Provision and Specifications.....	11
5.1.1	Bulk Waste Bins.....	11
5.2	Bin Storage.....	12
5.3	Bin Collection.....	13
5.4	Bin Cleaning.....	13
6	WASTE MANAGEMENT.....	14
6.1	Best Practice Waste Management.....	14
6.2	Restaurant Waste Minimisation.....	15
6.3	Bin Usage.....	15
6.4	Signage.....	15
6.5	Noise Control.....	16
6.6	Food Standards Code.....	16
6.7	Tenant Information.....	16
6.8	Waste Management Plan Implementation.....	17
7	OCCUPATIONAL HEALTH & SAFETY RESPONSIBILITIES.....	17
8	CONTACT INFORMATION.....	18
8.1	Council.....	18
8.2	Contractors.....	18
8.3	Others.....	18

TABLES

Table 1	Proposed Development.....	6
Table 2	Sustainability Victoria Recommended Rates – Commercial.....	8
Table 3	Organic Waste Generation.....	8
Table 4	Expected Waste Generation – Cheese and Butter Factory.....	9
Table 5	Expected Waste Generation – Accommodation.....	9
Table 6	Bin Provision.....	11
Table 7	Bin Specifications.....	11

FIGURES

Figure 1	Site Location	5
Figure 2	Bin Storage Room and Collection Details – Cheese and Butter Factory	7
Figure 3	Bin Storage Room and Collection Details - Accommodation.....	7
Figure 4	Cheese and Butter Bin Storage Room Layout	12
Figure 5	Cheese and Butter Bin Storage Room Layout	12
Figure 6	Resource Flows in a Circular Economy	14
Figure 7	Example Waste Signage	15

APPENDICES

APPENDIX A SWEPT PATH DIAGRAM

1 INTRODUCTION

onemilegrid has been requested by Kongwak Butter and Cheese Factory to prepare a Waste Management Plan for the proposed redeveloped Kongwak Cheese and Butter Factory.

The preparation of this management plan has been undertaken with due consideration of the Sustainability Victoria Better Practice Guide for Waste Management and Recycling in Multi-unit Developments and relevant Council documentation.

2 EXISTING SITE CONDITIONS

The subject site is located at 1486 – 1488 Korumburra-Wonthaggi Road, Kongwak Cheese and Butter Factory, as shown in Figure 1.

Figure 1 Site Location



Copyright Nearthmap

The site is currently occupied by the disused Kongwak butter and cheese factories, in addition to some agricultural land.

Site access is provided informally along the Korumburra-Wonthaggi Road frontage at the southwestern corner of the site.

Land use in the immediate vicinity of the site includes residential dwellings on both sides of Korumburra-Wonthaggi Road to the west, with Kongwak Market, Kongwak Gallery, and Beagle Brewery on the south side of Korumburra-Wonthaggi Road opposite the site.

Further residential dwellings, Kongwak Primary School and RN Scott Memorial Park are located to the east of Foster Creek. Kongwak Hall is located to the south east of the site.

3 DEVELOPMENT PROPOSAL

3.1 General

It is proposed to redevelop the existing Cheese and Butter Factory and surrounding land to provide a mixed-use development, which will comprise of a number of different components, as detailed in Table 1.

Table 1 Proposed Development

Location	Component	No/Area
Cheese Factory	Pantry/Providore	100 m ²
	Gallery	20 patrons (157 m ²)
	Destination Restaurant	150 patrons (220 m ²)
	Event Space	200 patrons (200 m ²)
Butter Factory	Reception/Lounge	120 m ²
	Conference Room	52 patrons (130 m ²)
	Bridal Suite (1 bed) / Conference Room	1 bed / 6 patrons
Accommodation	Group Accommodation – Type A Cabin (1 bed)	32 no.
	Group Accommodation – Type B Cabin (1 bed)	7 no.
	Group Accommodation – Type C Cabin (3 bed)	1 no.
	Caretaker's Residence	1 no.

3.2 Waste Management

It is proposed to utilise a private contractor to manage the collection and disposal of all waste streams associated with the development.

Bulk waste bins for the Cheese and Butter Factory component will be stored within a dedicated bin storage area located adjacent to the main car park, whilst for the accommodation component, bulk waste bins will be stored within the service building located on the eastern side of the site.

The waste collection vehicle (up to a 9.8m long truck) will access the site and prop adjacent to the respective the bin storage areas, from where the bins will be transferred directly to the waiting truck for emptying. The bins will be returned to the bin storage areas immediately following collection.

Smaller bins will be placed throughout the Cheese and Butter Factory and within each accommodation unit to ensure the separation of garbage and recyclables at the time of disposal. Staff or the appointed cleaning contractor will be responsible for emptying these bins into the larger bins at the collection location.

The collection locations and expected transfer routes for both the Cheese and Butter Factory and the accommodation is shown in Figure 2 and Figure 3 respectively.

Figure 2 Bin Storage Room and Collection Details – Cheese and Butter Factory

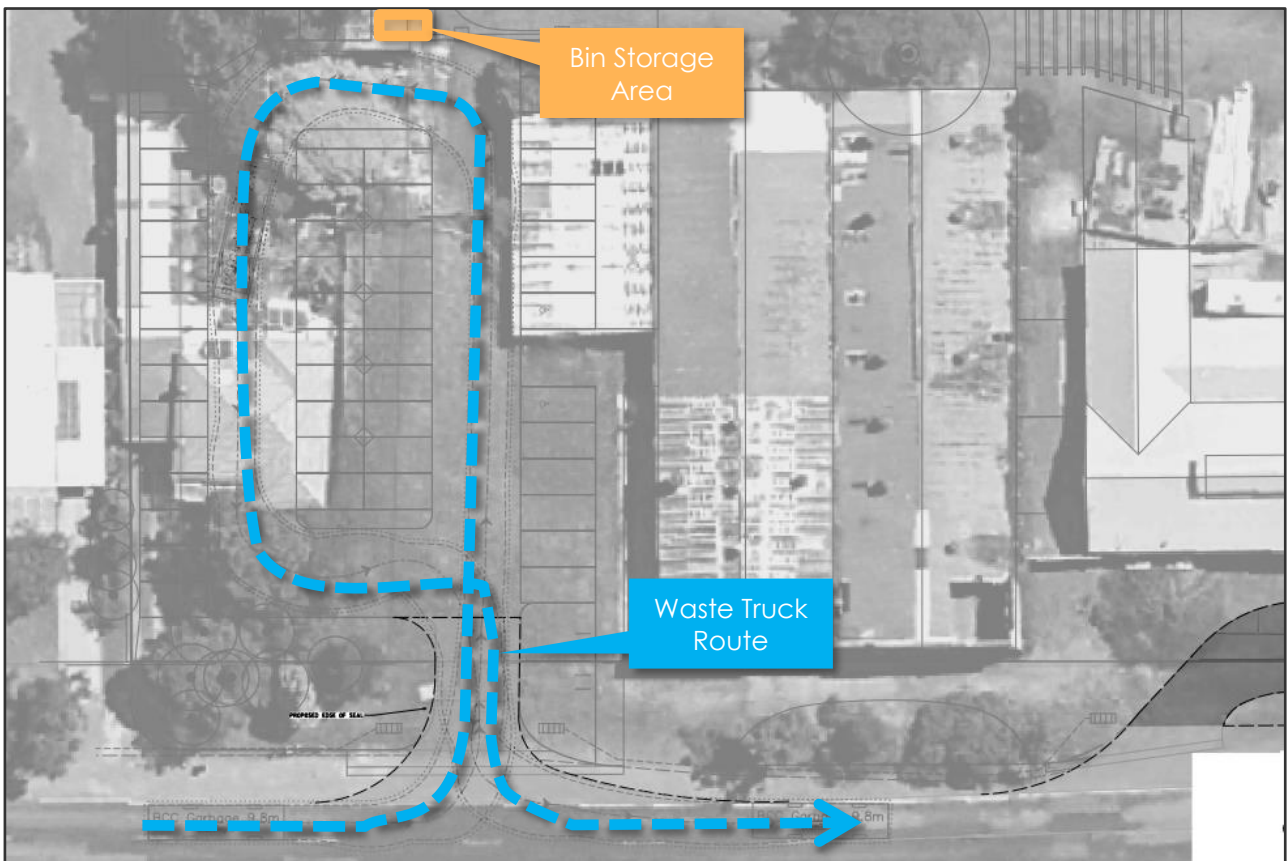
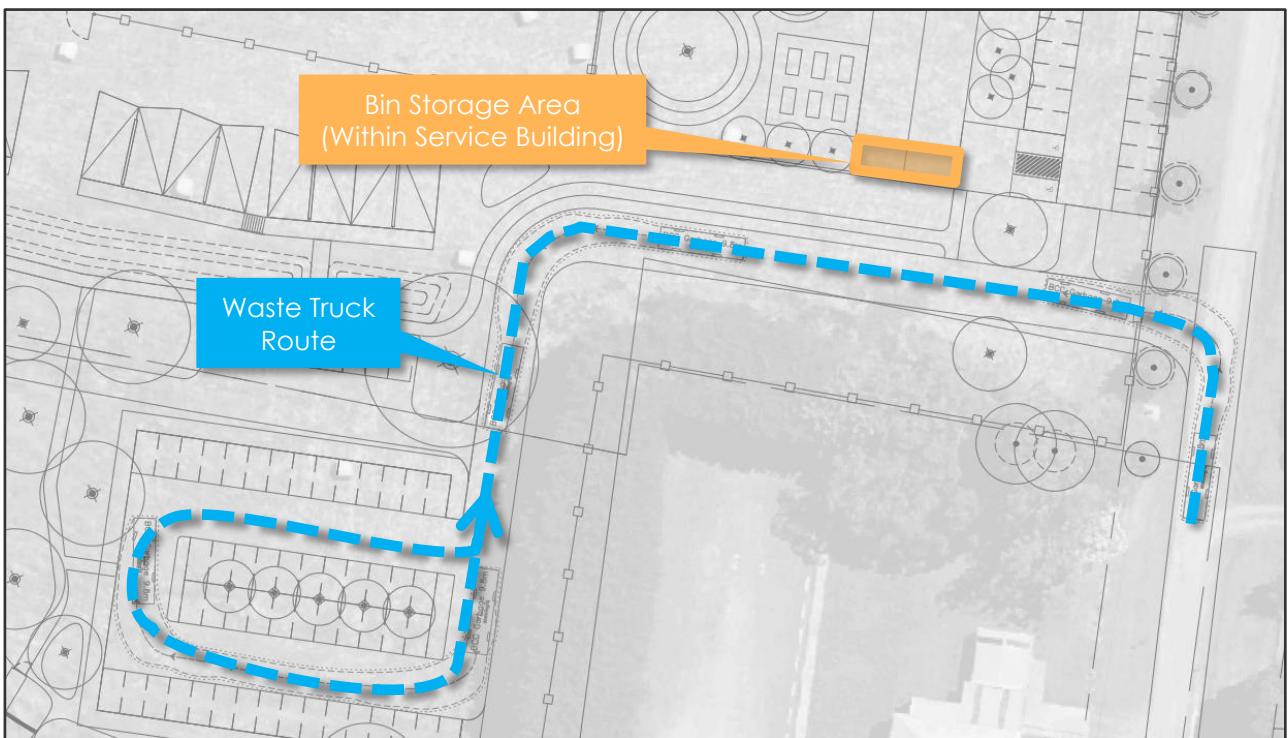


Figure 3 Bin Storage Room and Collection Details - Accommodation



4 WASTE GENERATION

4.1 Sustainability Victoria Recommended Rates

Waste generation rates published within Sustainability Victoria's "Better Practice Guide for Waste Management and Recycling in Multi-unit Developments" suggest the following rates for residential and commercial uses, based on the rates published by the City of Melbourne.

Table 2 Sustainability Victoria Recommended Rates – Commercial

<i>Use</i>	<i>Garbage Rate</i>	<i>Recycling Rate</i>
Restaurant	660L per 100 m ² per day	200L per 100 m ² per day
Shops (non-food)	50L per 100 m ² per day	50L per 100 m ² per day
Serviced Apartment	35L per apartment per week	35L per apartment per week
Individual Dwelling	120L per dwelling per week	120L per dwelling per week

It is also noted that waste generation for shops is highly dependent on the specific tenant and use for both garbage and recycling generation. The above rates are considered to be an upper limit rate which would accommodate the vast majority of retail uses.

Furthermore, Sustainability Victoria identifies that approximately 35% of the garbage generation for dwellings comprises organic waste.

4.2 EPA New South Wales Generation Survey

Waste generation rates for a range of commercial properties were estimated by the EPA NSW, based on a survey of a range of different businesses in August 2012.

For restaurant uses, the survey data indicates an average waste generation of 190 litres of garbage per 100 m² per day, and 190 litres of recycling per 100 m² per day.

Furthermore, in May 2015, the EPA NSW published the results of a waste audit, which examined the composition of waste disposed of by commercial and industrial properties. In relation to organic waste (both food and garden organics), Table 3 shows the calculated volume of organic waste based on the results of the audit.

Table 3 Organic Waste Generation

<i>Category</i>	<i>Organic Waste (% by volume)</i>
Retail Trade	9%
Accom, Cafes Restaurants	11%

4.3 Expected Waste Generation

4.3.1 Garbage and Recycling

In relation to the gallery use, this is anticipated to generate little if any waste, and will be excluded from the waste calculations.

For the purposes of a conservative analysis, it is assumed that the pantry/providore and restaurant use will operate to full capacity for up to 5 days per week. This allows for a potential 7 day per week operation, though with reduced patronage during the week. In reality, it is expected that weekday operation will be limited other than during holiday periods, and the actual waste generation will be considerably less than identified below.

The waste generation rates published by Sustainability Victoria are considered to be excessive in relation to a restaurant use. This is reflected in the EPA NSW rates, which suggest considerably lower garbage rates than recycling rates. For the purposes of this analysis, the EPA NSW waste generation rates will be adopted for the restaurant, whilst the Sustainability Victoria rates will be adopted for the pantry/providore.

In relation to the events and conference spaces, it is noted that these will not operate simultaneously, and therefore, the smaller conference use will be ignored for the purposes of a waste calculation. For the event space, it is assumed that typically no more than 2 events will be held per week, and assuming that each event will be fully catered, the event may generate similar waste to a typical dinner service at the restaurant. For analysis purposes, a waste generation rate of approximately 100 litres of garbage and recycling per 100 m² event are expected.

The weekly waste generation rates for the accommodation uses will be adopted as per the Sustainability Victoria rates.

Considering the above, the following weekly waste generation is expected for the proposal.

Table 4 Expected Waste Generation – Cheese and Butter Factory

Stream	Component	Area	Rate	Total Waste/Week
Garbage	Pantry/Providore	100 m ²	50 litres	250 litres
	Restaurant	220 m ²	190 litres	2,090 litres
	Events Space	200 m ²	50 litres	400 litres
Recycling	Pantry/Providore	100 m ²	50 litres	250 litres
	Restaurant	220 m ²	190 litres	2,090 litres
	Events Space	200 m ²	10 litres	400 litres
Total Garbage				2,740 litres
Total Recycling				2,740 litres

Table 5 Expected Waste Generation – Accommodation

Stream	Component	No.	Rate	Total Waste/Week
Garbage	Group Accommodation	42	35 litres	1,470 litres
	Caretaker's Residence	1	120 litres	120 litres
Recycling	Group Accommodation	42	35 litres	1,470 litres
	Caretaker's Residence	1	120 litres	120 litres
Total Garbage				1,590 litres
Total Recycling				1,590 litres

4.3.2 Organic (Food) Waste

Based on the EPA NSW waste audit, approximately 10% of the garbage generated by the proposed restaurant, and up to 35% of the garbage generated by the caretaker's residence, will comprise of organic (food) waste.

To help reduce the amount of organic (food) waste ending up in landfill, it is recommended that organics waste disposal bins be provided within the food preparation and kitchen areas for staff use, with worm farms and/or compost bins provided on-site for organics disposal, with composted organics used in the garden areas and vegetable gardens.

4.3.3 Glass Recycling

It is understood that South Gippsland Shire Council will transition to separate glass recycling by 2027, and at that time, it is recommended that this Waste Management Plan, and the private waste collection, be updated to include separate glass recycling.

4.3.4 Green Waste

It is expected that any maintenance and gardening undertaken on-site will be managed by a contractor appointed by the operator. The appointed contractor will be responsible for the disposal of any green waste accumulated during the course of their duties.

4.3.5 Hard Waste

It is anticipated that hard waste generation will be minimal considering the proposal. Regardless, hard waste services can be provided by the private contractor on an as-needs basis.

Additional to the above, hard waste may be disposed of independently by operator, at Council's Recycling Centre/Transfer Station.

4.3.6 Electronic Waste (E-Waste)

E-waste includes all manner of electronic waste, such as televisions, computers, cameras, phones, household electronic equipment, batteries, and light bulbs. E-waste contains valuable materials that can be recovered and reused such as tin, nickel, zinc, aluminium, copper, silver, and gold.

On 1st July 2019, the disposal of E-waste to landfill was banned by the Victorian Government.

A large number of e-waste collection points are available in Victoria and private contractors are equipped with the resources to undertake E-waste collections.

E-waste must be taken by operator to the appropriate collection centre, as described below:

- Planet Ark operate a number of e-waste recycling drop-off locations throughout Victoria (<https://recyclingnearyou.com.au/electrical>);
- Officeworks stores accept small amounts of personal E-waste;
- Aldi stores accept batteries; and
- Some Bunnings stores accept batteries.

Additional recycling locations are provided at <https://recyclingnearyou.com.au/>

4.3.7 Grease Trap

Any grease traps associated with the restaurant should be provided with regular maintenance, emptying and cleaning to prevent blockages and keep the system running efficiently.

The frequency of collection is highly dependent on the specific operation of the restaurant as well as the size and type of the grease trap provided. Typically, grease traps are emptied between two to six times per year, however it is recommended that an inspection and assessment be undertaken by a grease trap collection service upon construction of the food and drink premises, to determine the recommended frequency of cleaning and collection for the proposed food and drink premises.

4.3.8 Re-Useable Items

The operator is encouraged to offer items which are still in good usable condition to be offered to local charity organisations or for free pickup on social media, before being sent for disposal.

5 BIN REQUIREMENTS

5.1 Bin Provision and Specifications

5.1.1 Bulk Waste Bins

It is proposed to utilise a private waste contractor, providing weekly waste and recycling collection. Based on the expected waste generation, the following bins will be required for the proposal.

Table 6 Bin Provision

Component	Stream	Total Waste/Week	Bin Size	Collection Frequency	Bins Required
Cheese and Butter Factory	Garbage	2,740 litres	1,100 litres	Weekly	3 bins
	Recycling	2,740 litres	1,100 litres	Weekly	3 bins
Accommodation	Garbage	1,590 litres	1,100 litres	Weekly	2 bins
	Recycling	1,590 litres	1,100 litres	Weekly	2 bins
Total					10 bins

Typical specifications for the required bins are detailed in Table 6 below.

Table 7 Bin Specifications

Stream	Capacity	Width	Depth	Height	Area
Garbage	1,100 litres	1.25m	1.10m	1.35m	1.38 m ²
Recycling	1,100 litres	1.25m	1.10m	1.35m	1.38 m ²

Bin lids will be colour coded to the Australian Standard (AS4123) or to the standard colour specifications of the private contractor.

5.2 Bin Storage

As indicated in Figure 2, for the Cheese and Butter Factory it is proposed to provide a bin storage area within the Pump House adjacent to the main car park, with a total floor area of approximately 20 m². For the accommodation, the bins will be stored within the service building, which has a total area of approximately 432 m².

The layouts of the bin storage areas are shown in Figure 4 and, which demonstrates that both areas are capable of accommodating the required bins, as calculated in Table 6.

Some additional area should also be provided within the bin storage area in the service building to allow for the temporary storage of bulk items and packaging. Furthermore, each bin storage area is located appropriately for access by staff and is secured from the common areas.

The bin storage room should be vermin proof, and have appropriate ventilation, lighting and drainage, and shall be cleaned regularly by the operator or waste collection contractor, to minimise odour.

Figure 4 Cheese and Butter Bin Storage Room Layout

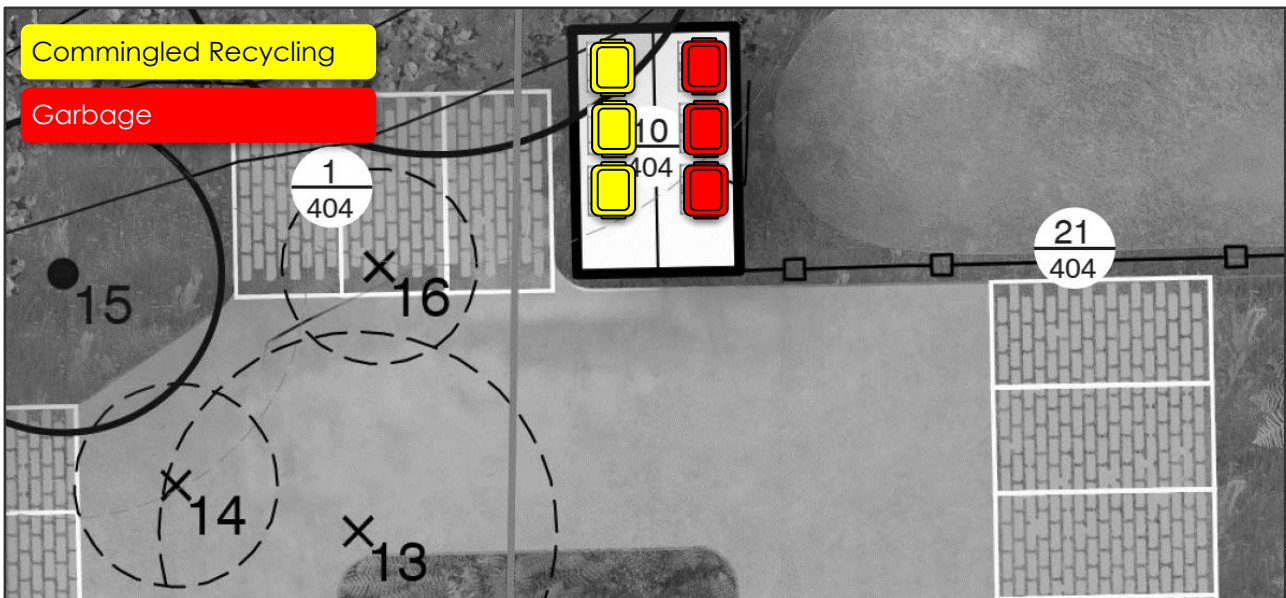
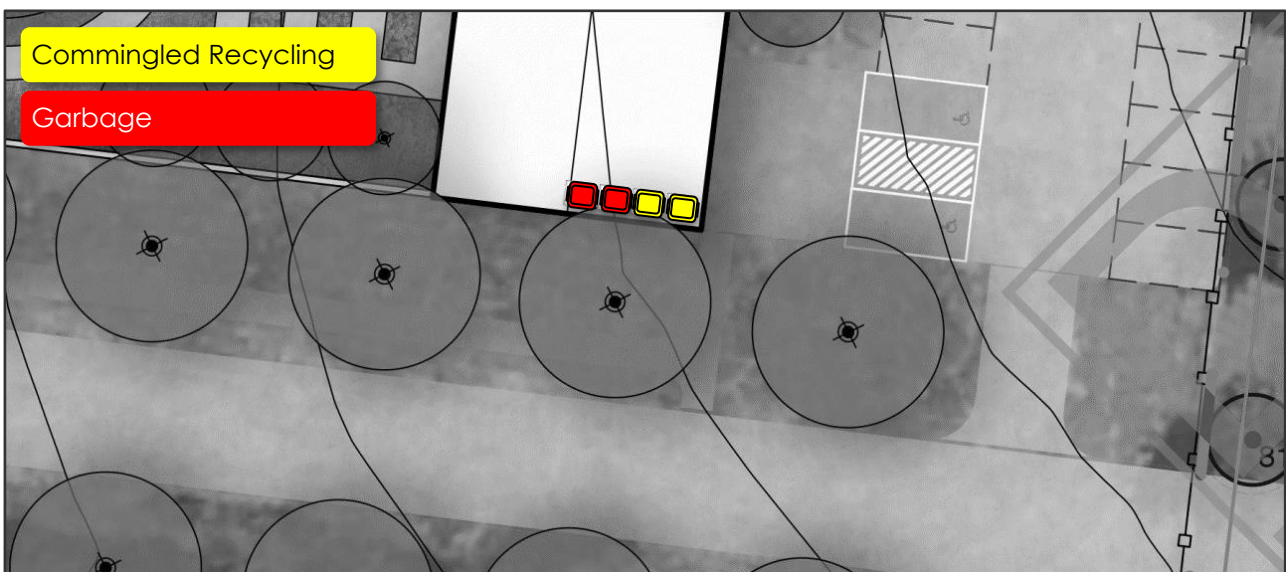


Figure 5 Cheese and Butter Bin Storage Room Layout



5.3 Bin Collection

Bins will be stored within the dedicated bin storage areas as described in Section 5.2 above. The waste collection vehicle will enter the site and prop adjacent to each of the bin stores, from where the bins will be transferred directly to the waiting truck for emptying. The bins will be returned to the bin storage areas immediately following collection.

Swept path diagrams showing the movements of the waste collection vehicle are attached in Appendix A.

Each waste stream is to be collected by dedicated trucks and waste streams are not to be collected in one truck. Each waste stream is to be taken to dedicated waste facilities for disposal and processing.

5.4 Bin Cleaning

The operator shall ensure that the bins are kept in a clean state, to minimise odours and to discourage vermin. This may include regular cleaning by a third party, cleaning by the waste contractor, bin swapping by the waste contractor, or maintenance by staff.

Where cleaning is to be undertaken on-site, it should only occur in a designated bin cleaning area, provided with a drain connected to sewer.

6 WASTE MANAGEMENT

6.1 Best Practice Waste Management

Best Practice Waste Management is an initiative designed to reduce the amount of waste generated through encouraging a change of behaviour and action on waste management and moreover recycling.

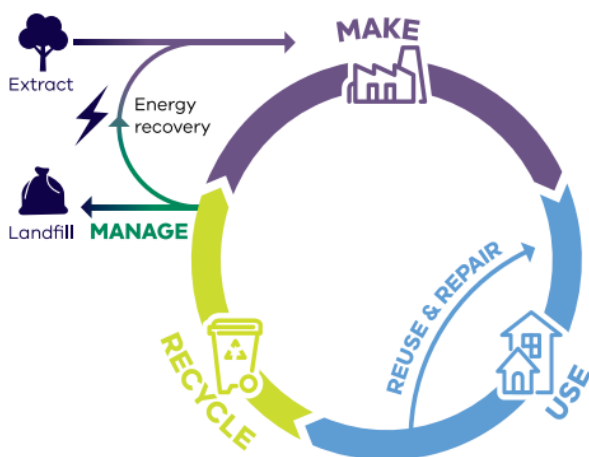
The benefits of reducing waste generation are far reaching and have been identified as significantly important by Council and the Victorian Government.

Recycling Victoria: A New Economy is a policy and 10-year action plan, prepared by the Victoria Government, to “deliver a cleaner, greener Victoria, with less waste and pollution, better recycling, more jobs and a stronger economy”.

Four overarching goals have been identified in order to achieve a circular economy in relation to waste, as below:

1. MAKE – Design to last, repair and recycle;
2. USE – Use products to create more value;
3. RECYCLE – Recycle more resources;
4. MANAGE – Reduce harm from waste and pollution.

Figure 6 Resource Flows in a Circular Economy



In relation to the proposed development, recycling is of key importance, and in this regard, the operator shall encourage staff and guests to participate in minimising and reducing solid waste production by:

- Promoting the waste hierarchy, which in order of preference seeks to:
 - + Avoid waste generation in the first place;
 - + Increase the reuse and recycling of waste when it is generated; and
 - + Recover, treat, or contain waste preferentially to;
 - + Its disposal in Land Fill (which is least desirable).
- Providing information detailing recyclable materials to ensure that non-recyclable materials do not contaminate recycling collections;
- Providing information regarding safe chemical waste disposal methods and solutions, including correct battery and electronics disposal methods;
- Encouraging composting for staff and guests; and
- Providing tips for recycling and reusing waste, including encouraging the disposal of reusable items in good condition via donations to Opportunity Shops and Charities.

6.2 Restaurant Waste Minimisation

Restaurants can do a lot to minimize or reduce waste, by incorporating simple recycling and waste reduction programs and procedures that will eliminate much of the waste otherwise disposed of. These can include the following:

- Avoid over-purchasing. Over-purchasing causes spoilage and waste. Take inventory frequently and adjust orders where necessary;
- Store items in the order you purchase them. Use older items first. Place newly purchased items at the back of the shelves and train employees on the order of use;
- Inspect deliveries. Many deliveries include unusable meats and perishable items which may have opened or spilled during shipment;
- To avoid spoilage, store food tightly and appropriately, eliminating air in containers;
- Use storage containers that can be reused and request that food be delivered in reusable and recyclable containers;
- Use up all of a food product by reviewing your menu; and
- Consider the use of composting for all perishable items instead of discarding them as waste.

6.3 Bin Usage

Staff will bag and dispose of garbage in the provided bins, located in the bin storage room.

Food/organic waste should be separated and disposed of using worm farms or compost bins located on-site.

Staff will transport and dispose of recyclables (non-bagged) in the provided bins, located in the bin storage room. Cardboard boxes should be flattened, and containers rinsed and cleaned prior to disposal in the provided bins.

6.4 Signage

To avoid contamination between garbage streams, bin lids will be colour coded generally in accordance with contractor standards, to ensure the bin type is easily distinguishable. Furthermore, bins should include typical signage (preferably on the bin lid) to reinforce the appropriate materials to be deposited in each bin. Example signage is shown below.

Figure 7 Example Waste Signage



6.5 Noise Control

To minimise the disturbance to the surrounding residential areas during waste collection, the collection should follow the criteria specified by the EPA, as below:

- Collections occurring once a week should be restricted to the hours:
 - + 6:30am to 8:00pm, Monday to Saturday;
 - + 9:00am to 8:00pm, Sunday and Public Holidays;
- Collections occurring more than once a week should be restricted to the hours:
 - + 7:00am to 8:00pm, Monday to Saturday;
 - + 9:00am to 8:00pm, Sunday and Public Holidays;
- Refuse bins should be located at sites that provide minimal annoyance to residential premises;
- Compaction should be carried out while the vehicle is moving;
- Bottles should not be broken up at the collection site;
- Routes which service predominantly residential areas should be altered regularly to reduce early morning disturbances; and
- Noisy verbal communication between operators should be avoided where possible.

6.6 Food Standards Code

Division 2 of the Food Standard Code details requirements for the design and construction of food premises. With regard to garbage and recycling, Section 6 of Division 2 details 3 requirements for the storage of garbage and recyclable matter. A review of these requirements with respect to the proposed café and restaurant waste storage area follows:

(a) adequately contain the volume and type of garbage and recyclable matter on the food premises;

The proposed bin storage room has been designed to accommodate the required number of bins for the volume of garbage and recycling generated by the restaurant uses.

(b) enclose the garbage or recyclable matter, if this is necessary to keep pests and animals away from it; and

The proposed bin storage room is enclosed, secured and will be vermin proof.

(c) are designed and constructed so that they may be easily and effectively cleaned.

The proposed bin storage room will be constructed to ensure effective cleaning.

6.7 Tenant Information

To ensure all staff are aware of their responsibilities with regard to waste and bin management, an information package will be provided by the operator to all staff, including the following information:

- A copy of this Waste Management Plan;
- Methods and techniques for waste reduction and minimisation;
- Information regarding bin collection days and requirements; and
- Staff responsibilities with regard to bin usage, storage, and collection.

6.8 Waste Management Plan Implementation

The implementation, coordination and funding of the Waste Management Plan is the responsibility of the operator, and should be a dynamic document, reflecting changes in on-site and off-site conditions e.g., varying bin requirements, or changing waste collection methodology. As such, the plan should be regularly revisited and amended to provide the most accurate and relevant information to achieve the desired objectives of effectively managing the storage and disposal of waste generated on-site.

Should any significant operational changes occur on-site, a new or amended Waste Management Plan prepared by a suitable qualified and experienced person or firm may be required, detailing changes to the storage and disposal of the general, recyclable and e-wastes, responsibility in management and maintenance of the bins, location and area of bin rooms, etc.

7 OCCUPATIONAL HEALTH & SAFETY RESPONSIBILITIES

The site operator shall ensure compliance to all relevant OH&S regulations and legislation, including the following:

- Worksafe Victoria Guidelines for Non-Hazardous Waste and Recyclable Materials

8 CONTACT INFORMATION

8.1 Council

South Gippsland Shire Council

Phone: (03) 5662 9200

Web: www.southgippsland.vic.gov.au

Email: council@southgippsland.vic.gov.au

8.2 Contractors

ASI JD MacDonald

Services: Waste collection and management equipment

Phone: 1800 023 441

Web: www.jdmacdonald.com.au

Email: enquiry@asjidmacdonald.com.au

Cleanaway

Services: Private contractor

Phone: 131 339

Web: www.cleanaway.com.au/

JJ Richards & Sons

Services: Private contractor including bin tugs

Phone: (03) 9703 5222

Web: www.jjrichards.com.au

Email: operations.melbourne@jjrichards.com.au

8.3 Others

Sustainability Victoria

Services: Sustainable Waste Management initiatives and information

Phone: 1300 363 744 (Energy, Waste and Recycling)

Web: www.sustainability.vic.gov.au

Email: info@sustainability.vic.gov.au

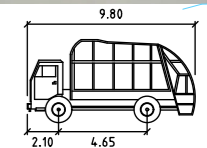
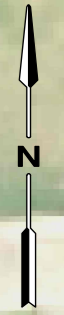
Appendix A Swept Path Diagram



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KORUMBURRA-WONTHAGGI ROAD



BCC GARBAGE 9.8m meters
 Width : 2.50
 Track : 2.50
 Lock to Lock Time : 4.0
 Steering Angle : 35.8

SWEPT PATH LEGEND
 - - - - - DESIGN VEHICLE SWEEP PATHS SHOWN DASHED
 ······ 300mm CLEARANCE ENVELOPE SHOWN DOTTED

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Scale: 1:250 @ A3

Drawing Title 1488 KORUMBURRA-WONTHAGGI ROAD, KONGWAK VEHICLE SITE ACCESS SWEPT PATH ANALYSIS		
Designed JPB	Approved JJB	Metway Ref NA
Project Number 220006	Drawing Number SPA101	Revision B

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Aerial Photography
 Aerial photography provided by Nearmap

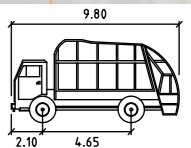
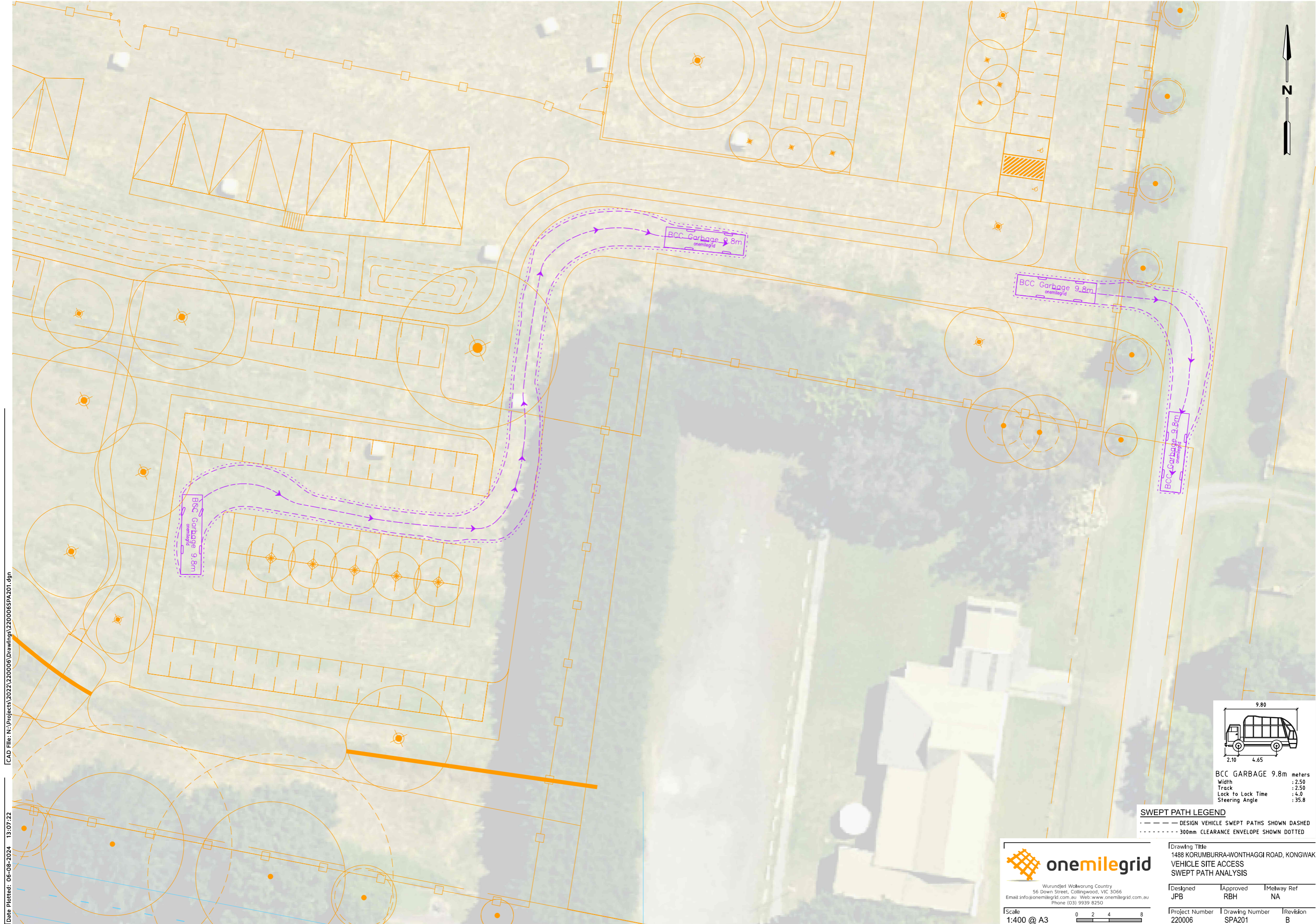
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Aerial Photography
Aerial photography provided by Nearmap



BCC GARBAGE 9.8m meters
Width : 2.10
Track : 4.65
Lock to Lock Time : 4.0
Steering Angle : 35.8

SWEPT PATH LEGEND
- - - - - DESIGN VEHICLE SWEEP PATHS SHOWN DASHED
· · · · · 300mm CLEARANCE ENVELOPE SHOWN DOTTED



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Phone (03) 9939 8250

Scale
1:400 @ A3



Drawing Title
1488 KORUMBURRA-WONTHAGGI ROAD, KONGWAK
VEHICLE SITE ACCESS
SWEPT PATH ANALYSIS

Designed	Approved	Melway Ref
JPB	RBH	NA
Project Number	Drawing Number	Revision
220006	SPA201	B

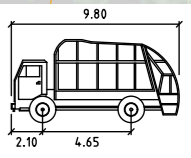
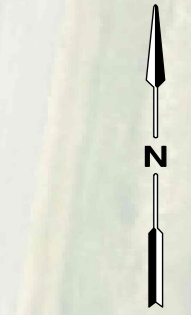
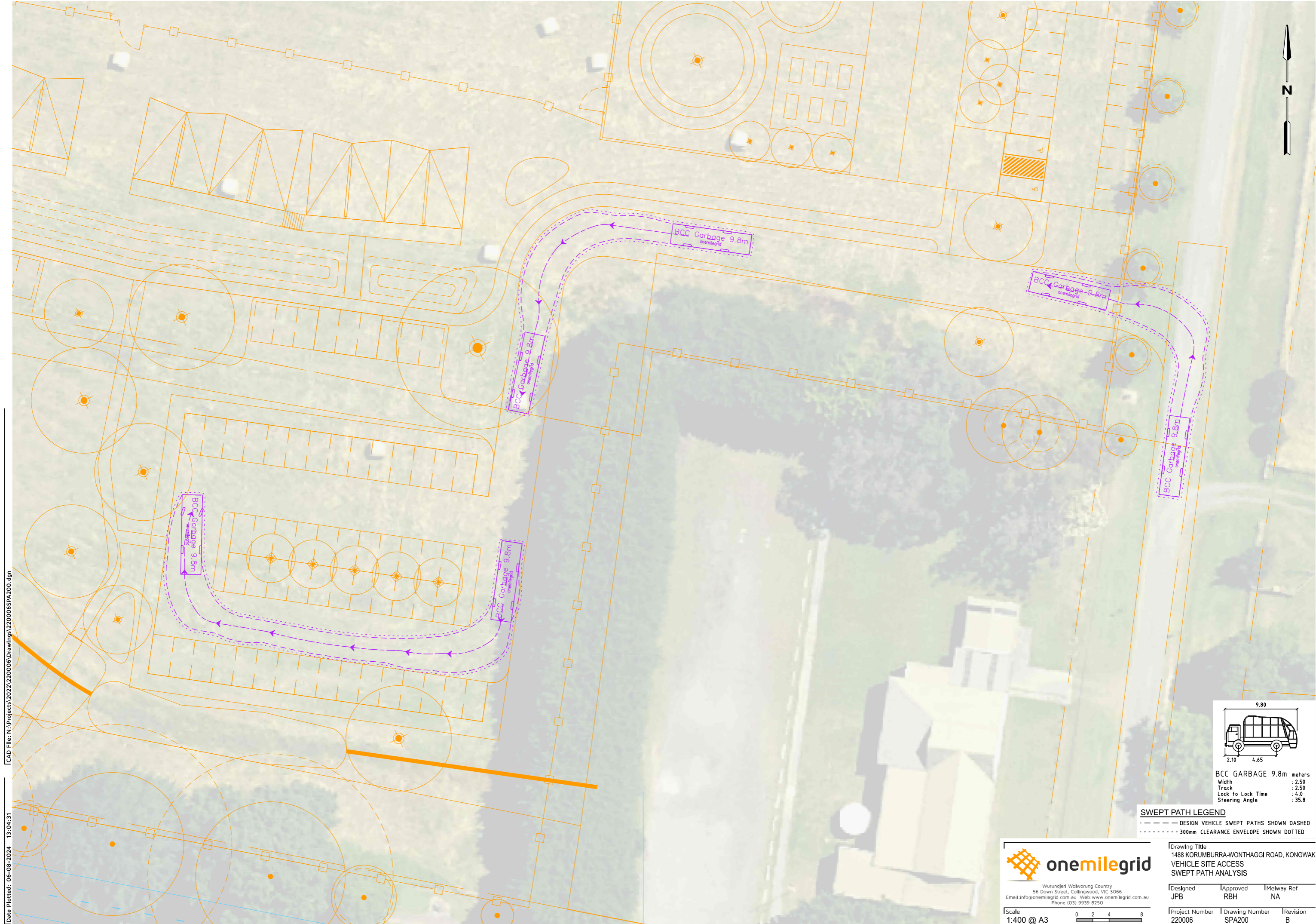
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Date Plotted: 06-08-2024 13:04:31

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onemilegrid operates from Wurundjeri Woiwurrung Country of the Kulin nation. We acknowledge and extend our appreciation to the Wurundjeri People, the Traditional Owners of the land. We pay our respects to leaders and Elders past, present and emerging for they hold the memories, the traditions, the culture, and the hopes of all Wurundjeri Peoples.

Aerial Photography
Aerial photography provided by Nearmap



BCC GARBAGE 9.8m meters
Width : 2.10
Track : 4.65
Lock to Lock Time : 4.0
Steering Angle : 35.8

SWEPT PATH LEGEND
- - - - - DESIGN VEHICLE SWEEP PATHS SHOWN DASHED
· · · · · 300mm CLEARANCE ENVELOPE SHOWN DOTTED



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Scale
1:400 @ A3



Drawing Title
1488 KORUMBURRA-WONTHAGGI ROAD, KONGWAK
VEHICLE SITE ACCESS
SWEPT PATH ANALYSIS

Designed JPB	Approved RBH	Metway Ref NA
Project Number 220006	Drawing Number SPA200	Revision B