Noise

 Noise complaints related to excessively loud music on a regular basis or the continuous use of noisy machinery and/or power tools can be dealt with by the Shire of Katanning Environmental Health Officer.

Health Local Laws

- The Shire of Katanning Environmental Health Officer is responsible for enforcing the Shire of Katanning Health Local Laws.
- Large animals such as horses, cows, goats, sheep and pigs are not permitted in the townsite without approval from the Shire of Katanning.
- Residents wishing to keep poultry in the townsite need to comply with the Health Local Laws.
- Residents are encouraged to contact the Shire of Katanning Environmental Health Officer before acquiring poultry or large animals.

Street Address: 52 Austral Terrace, Katanning WA 6317
Postal Address: PO Box 130, Katanning WA 6317

Email: admin@katanning.wa.gov.au
Website: www.katanning.wa.gov.au

www.facebook.com/ShireOfKatanning

Phone: 9821 9999





Rubbish Bins

- Your Local Government supplies rubbish and recycling bins to your home and business and has bins located at parks and reserves and in public places such as shopping centers, bus stops and other appropriate areas.
- The Shire of Katanning supplies litter bins to help make the town a healthy, safe and clean place to live.
- To ensure your rubbish is collected please ensure your bin is on the curb by 6.00am on your allocated bin day and that your bin is under 70kg.



Septic Tanks and Leach Drains

- If your property is not located on the main sewer line you will need to apply to the Shire of Katanning to install an onsite effluent disposal system.
- Depending on the soil conditions, depth to ground water and location of your property in relation to surrounding rivers and lakes, you will need either:
 - Two septic tanks and two leach drains with a diverter; or
 - An aerobic treatment unit
- Applicants are encouraged to contact the Shire of Katanning Environmental Health Officer prior to deciding which system to install.

Asbestos

- If you are demolishing a structure, a demolition permit may be required. Please keep in mind that if the demolition requires the removal of more than 10 square metres of asbestos, a licensed WorkSafe asbestos contractor must be used.
- People removing and disposing of material containing asbestos must comply with the Health (Asbestos) Regulations 1992 and follow the following key points:
 - Use adequate personal protective equipment
 - Wet the area thoroughly
 - Do not use power tools and do not break or crack the asbestos sheets.
 - Dispose of asbestos at the Shire of Katanning refuse site by wrapping it in thick black builders plastic and labelling it 'CAUTION ASBESTOS'. Please phone the refuse site on 0447 448 227 prior to disposing asbestos at the refuse site.

Water

- Properties which are located outside of town sites must provide their own water for drinking washing and gardening. Properties which are not connected to scheme water must have rainwater tanks with a storage capacity of 135,000 litres.
- Water taken from rivers or bores can be exposed to many sources of contamination and should not be used for drinking water.

Operating a Food Business from Home

- Approvals for operating a food business from home will usually only be given to businesses preparing low risk foods.
- Once you have decided what food you intend to produce from home, you will need approval from the Shire of Katanning Environmental Health Officer.

Starting a Restaurant or Takeaway

- Once you have found a commercial premise, you will need to confirm that it has planning approval to operate as a food business.
- You will need to apply to the Shire of Katanning to construct a food business and make an application to register your food business.
- Prior to opening you will need to arrange for an inspection to be carried out by the Shire of Katanning Environmental Health Officer. Once the Shire of Katanning is satisfied that the premises complies with the Food Act and Food Safety Standards Code, a food business registration certificate will be issued.

Food Premises Inspection

- Inspections are done to ensure that the premises comply with the food regulations and that food sold from the premises is safe for the public.
- Inspections are also done to follow up on complaints and allegations of food poisoning.