

Food service establishments or FSEs (restaurants, food trucks, commercial kitchens, production facilities etc.) must adhere to The City of Calgary Wastewater Bylaw 14M2012. Use these tips to comply with regulatory requirements, lower costs, and protect your business, the community and the environment.

# **Examples of FOG**

| Fats   | Butter, margarine, ice cream, cheese, meat and meat products, gravies, soups, dairy products, etc |
|--------|---|
| Oils   | Salad dressing, condiments, cooking oils, olive oil, broth, sauces, etc                           |
| Grease | Chicken, hamburgers, bacon, etc   |

## Why is FOG a concern?

Fats, oils and grease (FOG) produced from food preparation or washing activities causes problems if allowed to enter the wastewater system. FOG can clog pipes, reduce plumbing flow, create odours, promote sewer backups, cause environmental damage, and may result in expensive repairs to the wastewater system.

#### Manage contaminants in your wastewater

- Wipe FOG off cooking equipment into the green bin before washing.
- Scrape dishes of any solid food or condiments into the green bin before washing.
- Install a grease interceptor for every fixture where FOG is released (rinse sinks, pot sinks, prep sinks, floor drains, mop sinks etc.).

# Wastewater Bylaw 14M2012 Fines for Non-Compliance

27(1)(a) Failing to install a FOG interceptor Specified Penalty \$2000

27(1)(b) Failing to properly maintain and clean each FOG interceptor
Specified Penalty \$1500

"Properly maintain" is defined as meeting the following requirements:

- CSA B 481 6.1.1(a) Grease interceptors shall be serviced before the combined volume of FOG and solids exceeds 25% of the liquid volume of the grease interceptor.
- CSA B 481 6.1.1(b) Grease interceptors shall be serviced at least once every four weeks.

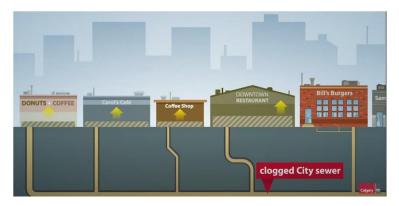
Proper servicing consists of removing the entire content and thoroughly cleaning the grease interceptor and inspecting its components.

26(4)(b) Failing to maintain a maintenance schedule and record of each maintenance for the FOG interceptor for a period of two years Specified Penalty \$500

27(4) Using agents to facilitate passage of FOG through an interceptor Specified Penalty \$1000

43(6) Failing to comply with a Remedial Order Specified Penalty \$1000

- Maintain the temperature of water draining from sinks and other fixtures below 60°C.
  - Grease interceptors are less efficient if water discharging into them exceeds 60°C as it will cause FOG to emulsify and bypass the grease interceptor. This material later congeals in pipes once it cools, creating the perfect environment for a sewer blockage or back up.
- Recycle used fryer oil.
  - Used fryer oil should never be disposed of down a drain and should always be stored in appropriate containers to be recycled. There are third-party organizations that will pick



Poor FOG management at your business can also impact your neighbours and the environment

third-party organizations that will pick up and recycle fryer oil.

# What is a grease interceptor?

A grease interceptor is a treatment device that is installed in the plumbing line of a facility to regulate the concentration of fats, oils, and grease within the discharged wastewater by allowing FOG to float to the surface and solids to settle to the bottom of the device. These floating materials and settled solids are then removed from the interceptor by a certified FOG waste hauler or staff on a regular cleaning schedule.

Emulsifiers, enzymes, bacteria, solvents, hot water, or any other agents, must not be used to allow FOG to pass through a grease interceptor.

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Grease interceptor service record template

### **Grease interceptor service records**

Grease interceptors need to be cleaned or inspected at least once every four weeks OR more often if the combined FOG and solids

exceeds 25% of the grease interceptor capacity. All owners of a grease interceptor must maintain a maintenance schedule and records of each maintenance service for a period of two years.

Download information on cleaning and maintaining your grease interceptor.



#### Scan this QR code for more information or:

- Visit calgary.ca/IMG
- Contact 311 and request *Industrial Monitoring Group Inquiry*