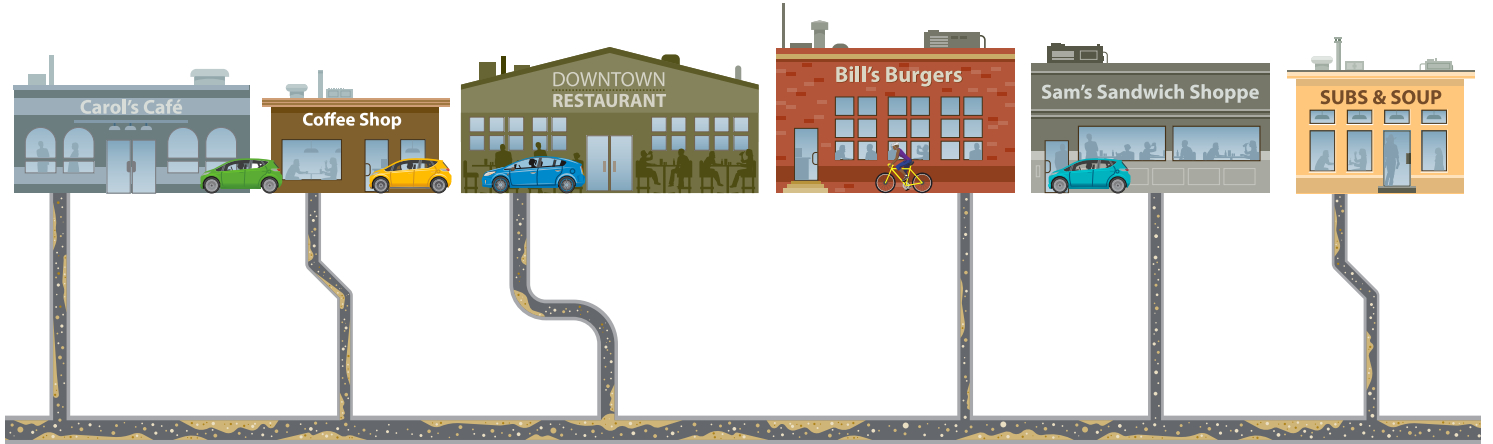


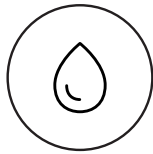
Stop and think - not down the sink!



The nitty gritty about food waste grinders (FWG) and grease interceptors (GI)



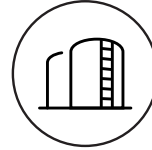
Needs frequent cleaning
Food waste overloads grease interceptors



Increases water consumption
FWGs require significant amount of water to run



Costly repair and replacements
Food waste can build up and produce gas that corrodes pipes and damages the GI

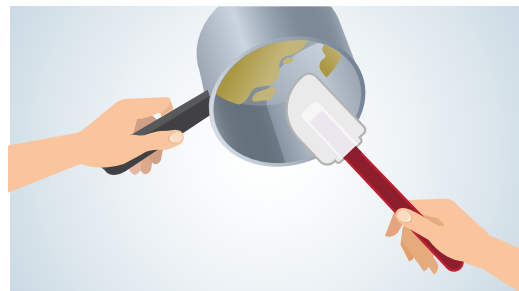


Solids produced puts more stress on the wastewater system
Requires higher level treatment at Wastewater treatment plants



Increased risk of back up and blockages
Food waste binds with fats, oils and grease in pipes

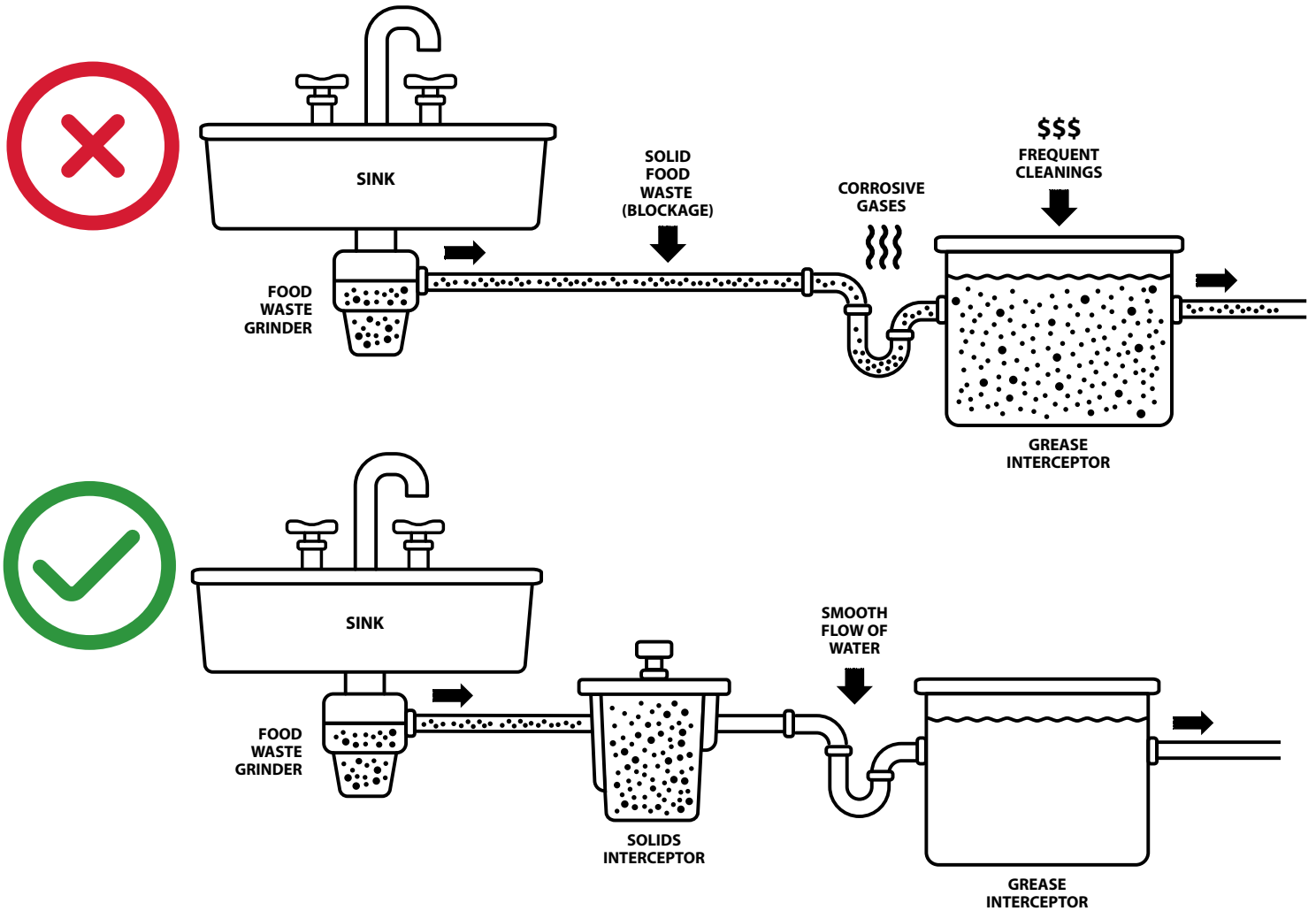
Best Practices



Dispose of food waste by wiping and scraping into your compost bin.

Did you know?

Businesses with food waste grinders (FWGs) must install and maintain a **solids interceptor** upstream of their grease interceptor as per the City's Wastewater Bylaw. Solid Interceptors come in all shapes and sizes. Consult with a qualified plumber.



If a business decides to remove the FWG system instead of installing a solids interceptor, the work should be completed by a qualified plumber.

Not yet set up with organics recycling?

Use the QR code to connect with W&RS waste hauler directory



Scan this QR Code for more information or:

- Visit Calgary.ca/IMG
- Contact 311 and request an Industrial Monitoring Group Inquiry

