

# EDMONTON

For more information on the proper handling of waste, please call 311 or visit [www.edmonton.ca](http://www.edmonton.ca) (click on Bylaws & Licences to look for Drainage Bylaw No. 16200 and the code of practice for food sector establishments).

For Interceptor Installation and Maintenance Companies and Cleaning Companies, see the Yellow Pages for local firms providing these services.

Clean,  
green  
drains

Good for you,  
good for the  
environment

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Fats, oil and grease are part of kitchens – there's no way around it. How you manage these materials can have a tremendous impact on your business and the environment.

Improper disposal of fats, oils and grease (or FOG) from commercial and institutional kitchens can not only be hazardous to the health of kitchen staff but can also pose a threat to both the environment and your business.

FOG is the by-product of cooking and typically includes things like:

- Food scraps
- Meat fats
- Lard
- Cooking oil
- Butter and margarine
- Sauces and more

The City of Edmonton **Drainage Bylaw No. 16200** requires all commercial and institutional food facilities to dispose of fats, oils and grease properly. Not doing so can lead to a fine of up to \$5,000 per incident.

Wastewater backup and overflow can also cost business owners more than just a fine.

FOG that is not disposed of properly leads to an unclean kitchen which creates an unsafe work zone for kitchen staff: slippery floors cause unnecessary falls; leftover food particles as a result of wastewater backup and overflow attracts insects; an unclean kitchen environment poses a serious health risk and runs the risk of jeopardizing the business licence.

Property damage as a result of overflows can also be expensive to clean and renovate. FOG that is dumped down the drain can cause sewage line blockages, leading to wastewater backup and overflow.

Currently, Edmonton's sewers suffer approximately 200 blockages per year causing potential environmental health hazards and costing upward of \$1.2 million per year to keep sewer systems clean and blockage free.



## Use grease traps properly

An interceptor (or grease trap) is a device which collects and prevents oil and grease from entering the sewer system. The City of Edmonton **Drainage Bylaw No. 16200 requires all commercial and institutional food facilities to install and maintain a proper interceptor on all plumbing fixtures that could discharge FOG.**

The diagram below illustrates how discharge pipes from kitchen appliances connect to a common interceptor. A properly maintained interceptor will allow wastewater to pass through without taking fat, oils or grease along for the ride.

To have an interceptor installed, contact your local plumber who will provide you information on the size, proper maintenance and frequency of cleaning necessary to keep the interceptor working and sewer systems clean.

## Clean grease traps regularly

An easy way to know when interceptors need to be cleaned is by measuring the percentage of FOG and solids. When FOG and solids occupy a maximum of 25% of the interceptor's liquid depth, it's time to clean up. To remove FOG from an interceptor, use a commercial cleaning service to **vacuum out the FOG, water and sediment** (see the Yellow Pages under: Septic Tanks – Cleaning and Removal, Sewer Line Inspection and Maintenance, Plumbing – Drain and Sewer Cleaning, Vacuum Truck Services).



### Please keep in mind:

- FOG must be disposed of at an approved facility such as a landfill, compostor or wastewater treatment plant digester.
- Yellow grease – or grease used for deep frying foods – should be kept in designated containers and recycled by a commercial recycling company. Please check the Yellow Pages for more information.
- The use of chemical agents, enzymes, bacteria, solvents, hot water and other agents which promote the passage of FOG through an interceptor is not recommended as per CSA Standard B481.4-07, Maintenance of Grease Traps.

## Train staff to stop FOG from going down the drain

Reduce the amount of waste that goes down the drain by training staff to:

- 1. Trap oils and grease with paper towels and dispose of them properly** – before washing or rinsing pots or dishes, wipe off cooking oil, salad dressing and sauces using paper towels and discard in designated waste containers.
- 2. Trash solid foods** – like leftovers from a plate – into the garbage before placing dishes in a sink or dishwasher. Other solids, like coffee grounds and tea leaves, should also go in the trash rather than down the drain.
- 3. Strain the drain** – placing a strainer in the sink will prevent any solids from being washed down the drain.

## Keep a clean, FOG-free kitchen

Regularly maintained kitchen equipment prevents build up of fat, oil and grease.

- It is important to **remove all solid grease build-ups from processing equipment exhaust systems** by scraping waste into a container for disposal.
- **Oily and greasy water** used to clean fixtures **must be poured down a drain equipped with a grease interceptor** and not into an outdoor drain. Outdoor drains flow directly to the river without treatment.
- **Floor drains should be connected to an oil and grease interceptor.** Install a strainer to ensure no large particles are washed down the drain. Both the strainer and the drain should be cleaned as often as necessary.
- **Use and dispose of any cleaning products according to instructions found on the bottles.** Pouring cleaning products directly down the drain can also exceed bylaw limits.

