

**Bylaw 16200
Drainage Bylaw
Code of Practice**

**Oil & Grease Interceptor
Installation & Maintenance Requirements
Commercial/Institutional Food Preparation**

APPROVED:

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Delegate of the City Manager

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1.0 Application

- 1.1 Owners of all premises in which there is commercial or institutional food preparation must install an oil and grease interceptor. s. 15(1)
- 1.2 The owner of a premises must install an interceptor when required to do so by the City Manager. s. 15(3)
- 1.3 All required interceptors must be installed and maintained in accordance with the code of practice established by the City Manager. s. 15(4)
- 1.4 Nothing in this code of practice exempts a person from complying with all applicable municipal, provincial, or federal legislation or standards.

2.0 Installation Requirements

- 2.1 All interceptors must be installed either:
- a) on all fixtures that may release oil or grease; or
 - b) downstream of all fixtures that may release oil or grease.
- s. 15(1)
- 2.2 Unless otherwise approved by the City Manager, all required oil and grease interceptors must be either CSA-B481-07 certified or assembled in accordance with CSA-B481 standards.
- 2.3 A garburator must not be connected to an oil and grease interceptor unless a solids interceptor is installed upstream of the oil and grease interceptor.
- 2.4 Unless otherwise approved by the City Manager, if a dishwasher is connected to an oil and grease interceptor, it must be the only device connected to that interceptor.
- 2.5 All oil and grease interceptors must be installed in a location that is easily accessible for inspection and maintenance.
- 2.6 All oil and grease interceptors must either be:
- a) permanently affixed with a visible label setting out the rated flow capacity of the interceptor, as established by CSA-B481-07 or equivalent; or
 - b) accompanied by readily accessible manufacturer’s manual and installation drawings .

- 2.7 All flow control devices used in interceptors must be accessible and must not be removed, altered, or disassembled.
- 2.8 The maximum flow rate of all required interceptors is to be calculated by adding the flow rates from each fixture that may simultaneously release oil and grease using the following formula:
- a) for sinks, calculate the total capacity of each fixture and assign a drain time of one minute;
 - b) for exhaust hoods with an automatic cleaning cycle, measure the discharge flow rate or use the manufacturer’s estimate of peak discharge flow rate during the automatic wash cycle;
 - c) for dishwashers, measure the discharge flow rate or use the maximum discharge flow rate specified by the manufacturer; and
 - d) for floor drains and other equipment, estimate the flow rate using the following table:

Floor Drain Diameter		Drain Rate	
mm	inches	L/min	USGPM
38	1-1/2	28	7.5
51	2	76	20
76	3	227	60
102	4	473	125
127	5	867	229

3.0 Maintenance Requirements

- 3.1 All required oil and grease interceptors must be maintained in a fully operational and effective condition.
- 3.2 Unless otherwise specified by the City Manager, all oil and grease interceptors must be cleaned at least monthly, and more frequently if one of the following occurs:
- a) the depth of oil, grease, and solids in the interceptor exceeds 25% of the liquid volume capacity of the interceptor;
 - b) the discharge of oil and grease from the facility exceeds the limits set out in Bylaw 16200; or
 - c) as required by the City Manager.

3.3 Solvents, hot water, or any other agent must not be used to facilitate the passage of oil and grease through an interceptor unless approved by the City Manager.

3.4 All required interceptors must be inspected at least annually.

4.0 Installation & Maintenance Records

4.1 The following inspection and maintenance records must be retained for a period of two years, and must be made available for review by the City Manager upon request:

- a) date of inspection and maintenance;
- b) the percentage of oil and grease in the interceptor at time of inspection/maintenance;
- c) the maintenance activities performed;
- d) the quantity of material removed from the interceptor during maintenance;
- e) the disposal location of the material removed from the interceptor during maintenance;
- f) the name of the person that performed the inspection or maintenance.

4.2 The information required by section 4.1 must be recorded on the attached Maintenance Log – Oil & Grease Interceptor. Completed Maintenance Logs must be retained for a period of two years, and must be made available for review by the City Manager upon request.

