

DID YOU KNOW?

Cleaning the grease interceptor regularly is a requirement of the Sewer Use Bylaw and will reduce odours and backups and lower plumbing costs.

Grease interceptor waste is a great source of energy. Grease interceptor residuals can be recycled for animal feed or energy production.

MYTH:

Running hot water and soap or degreasers down the drain with fats, oil or grease will stop it from hardening inside the pipe.

FACT:

Water and oil do not mix. Fats, oil and grease will eventually cool and harden in the pipe causing a blockage. The use of enzymes, bacteria, solvents, hot water or other chemicals to facilitate the passage of oil and grease in sewers is illegal in York Region.

MYTH:

Pouring fats, oil and grease down the drain is acceptable as long as a food waste grinder is used.

FACT:

A food waste grinder grinds up items before passing them into your sewer pipes. It does not break down fats, oil and grease. In fact, food waste contributes to clogged pipes as well. It's better to screen out food particles before they go down the drain.



Environmental Monitoring and Enforcement

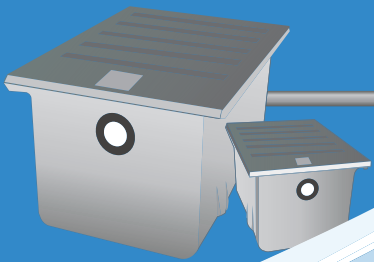
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Sewer Use Bylaw, please visit york.ca
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INDUSTRIAL, COMMERCIAL AND INSTITUTIONAL REQUIREMENTS FOR DISPOSING OF FATS, OIL AND GREASE





WHAT ARE GREASE INTERCEPTORS?

Grease interceptors are contained units designed to trap grease, oil, solids and other debris. They prevent these substances from getting into the sanitary sewer system.

To be effective, grease interceptors need to be properly sized, installed and regularly maintained.

Cleaning and Maintaining a Grease Interceptor

By law, any businesses requiring a grease interceptor must clean and maintain it at least once every four weeks and keep records as proof of cleaning for two years.

The preferred method is to have the grease interceptor cleaned and maintained by a certified and licensed grease removal contractor.

If cleaning a grease interceptor in-house, remove the solidified grease portion on the top and place in waste or organic bins for disposal. Place the liquid grease in a sealable container or storage bin as cooking oil can be recycled. There are cooking oil recyclers who provide storage bins and regular pick-up.

The use of enzymes, bacteria, solvents, hot water or other chemicals to facilitate the passage of oil and grease through interceptors is illegal.

WHAT IS THE CONCERN?

York Region Sewer Use Bylaw #2011-56 and many local municipal sewer use bylaws require all restaurants or other Industrial business where food is cooked, processed or prepared, to install and maintain grease interceptors to ensure fats, oil and grease are prevented from going down the sewer.

Fats, oil and grease build-up over time and can cause sewer backups and overflows. This requires additional maintenance from the municipalities and can lead to damage claims which can result in an increase of water rates.

Businesses that must have a grease interceptor include, but are not limited to:

- Restaurants
- Grocery stores
- Banquet centres
- Nursing and retirement homes
- Hospitals
- Bakeries
- School and work cafeterias
- Coffee shops
- Food processing operations

WHERE DO FATS, OIL AND GREASE COME FROM?

Fats, oil and grease can be found in:

- Meats
- Cooking oils
- Shortening
- Lard
- Butter or margarine
- Dairy products including milk, cream and cheese
- Sauces
- Salad dressings
- Marinades
- Sandwich spreads
- Baked goods

WHAT CAN YOU DO TO PREVENT FATS, OIL AND GREASE FROM GOING DOWN THE DRAIN?

Proper disposal in accordance with the Sewer Use Bylaw ensures York Region's wastewater servicing continues to provide the highest levels of quality and safety without impacting costs.



- Place screen over drain to prevent solid food particles from entering; food waste can be composted into beneficial soil



- Recycle your fats, oil and grease; many companies provide bins and bin pick-up service and then recycle the fats, oil and grease into animal feed or biodiesel - these companies often combine this service with interceptor cleaning services



- Wipe or scrape grease from dishes and pots prior to washing; place the grease in a waste or organics bin



- Use the proper equipment, such as a grease caddy, for skimming fats, oil and grease collected in the grease interceptor



- Do not pour grease down drains or toilets
- Post a "NO GREASE" sign above sinks and on the front of dishwashers
- Train employees how to dispose of fats, oil and grease properly

