

Did You Know?

Cleaning the grease interceptor regularly is a requirement of the Sewer Use Bylaw. Taking these steps will reduce odours and backups, and may prevent future costly plumbing repairs. 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, oils or grease (FOG) will stop it from hardening inside the pipe.

FACT:

Water and oil do not mix. Fats, oils and grease will eventually cool and harden in the pipe and can cause a blockage that may be costly to repair. The use of enzymes, bacteria, solvents, hot water or other chemicals to facilitate the passage of oils and grease in drains is illegal in York Region.

MYTH:

Pouring FOG down the drain is okay if you have a food waste grinder (ie: garburator).

FACT:

A garburator grinds up items before passing them into your sewer pipes. It does not break down FOG.

Even ground up particles of food waste can contribute to clogged pipes causing issues in our water system. It's best to screen out food particles before they go down the drain.

For more information, including the current Sewer Use Bylaw, please visit york.ca/fog or email sewerusebylaw@york.ca or call 1-877-464-9675

The Regional Municipality of York
17250 Yonge Street
Newmarket, ON L3Y 6Z1



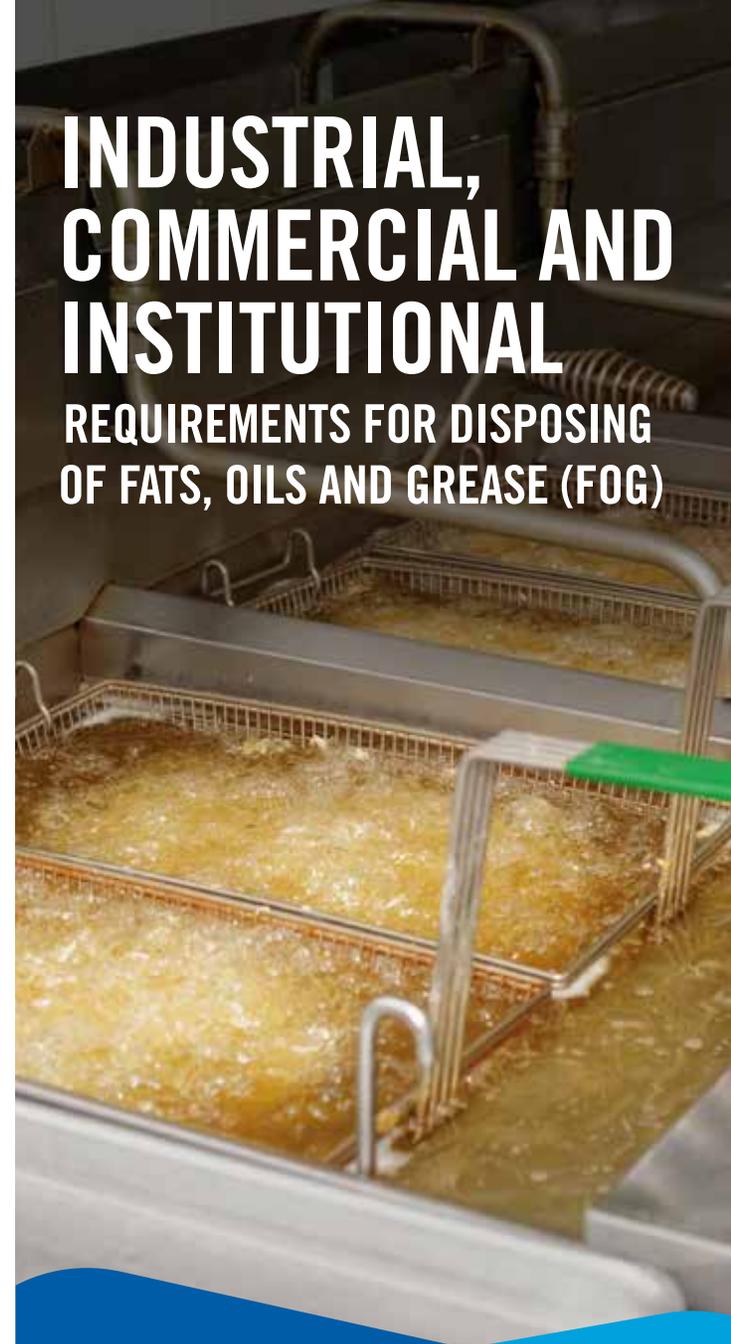
FSC INFO

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INDUSTRIAL, COMMERCIAL AND INSTITUTIONAL REQUIREMENTS FOR DISPOSING OF FATS, OILS AND GREASE (FOG)

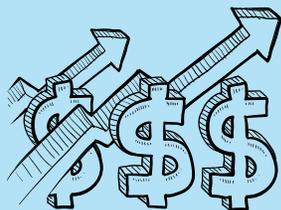


Keeping our water safe



WHAT IS THE CONCERN?

York Region's Sewer Use Bylaw #2011-56, and many local municipal sewer use bylaws require all restaurants or other industrial businesses where food is cooked, processed or prepared, to install and maintain grease interceptors. These ensure fats, oils and grease (FOG) are prevented from going down the drain.



Fats, oils and grease can build up over time and cause costly sewer backups and overflows into homes and businesses. This requires additional maintenance from the municipalities and can lead to damage claims, which can result in increased water rates.

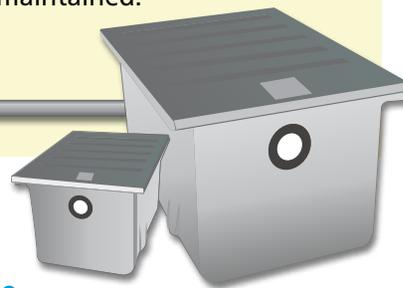
BUSINESSES THAT MUST HAVE A GREASE INTERCEPTOR INCLUDE, BUT ARE NOT LIMITED TO:

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



WHAT ARE GREASE INTERCEPTORS?

Grease interceptors are contained units designed to trap grease, oils, solids and other debris. They prevent these substances from getting into and clogging our sanitary sewer system. To be effective, grease interceptors need to be properly sized, installed and regularly maintained.



INSTALLING, CLEANING AND MAINTAINING A GREASE INTERCEPTOR

By law, businesses requiring a grease interceptor must install, clean and maintain it at least once every four weeks. These businesses must keep records as proof of cleaning/servicing for the previous two years while operating the business.

One method is to have the grease interceptor cleaned and maintained by a certified and licensed grease removal contractor. If cleaning a grease interceptor yourself, remove the solidified grease portion at the surface and place in organics or waste bin for disposal. Place the liquid grease in a sealable container or storage bin to be recycled. There are liquid grease recyclers who provide storage bins and regular pick-up at no charge.

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



WHAT CAN YOU DO TO PREVENT FOG 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 level of quality and safety without impacting costs to rate payers.

Here are some tips:

-  Place a screen over drains to prevent solid food particles from going down; food waste can be composted into beneficial soil
-  Recycle FOG; many companies provide a bin delivery and pick-up service, recycling FOG into animal feed or biodiesel. These companies often combine this service with interceptor cleaning services
-  Wipe or scrape FOG from dishes and pots prior to washing; place cooled grease in organics or waste bin
-  Use the proper equipment, such as a grease caddy, for skimming FOG collected in the grease interceptor
-  Ensure employees know how to dispose of FOG properly
-  Post a "NO FATS, OILS OR GREASE DOWN THE DRAIN" sign above sinks and on the front of dishwashers. Visit york.ca/seweruse to print a sign

FATS, OILS AND GREASE ARE A BYPRODUCT OF COOKING AND INCLUDE:

- Butter or margarine
- Shortening
- Lard
- Salad dressings
- Cooking oils (includes deep frying oils)
- Olive oil, coconut oil
- Sauces and gravies
- Meat fats
- Milk, cream and other dairy products
- Marinades
- Sandwich spreads

... all of which contribute to clogged pipes.