

Fat, Oil & Grease (FOG)

Information for Food Service Establishments



The Town of Sylvan Lake is implementing a source control program. This involves your food service establishment.

Environmental Services

403 887 2800


Sylvan Lake
sylvanlake.ca/sourcecontrol

What is a Grease Interceptor

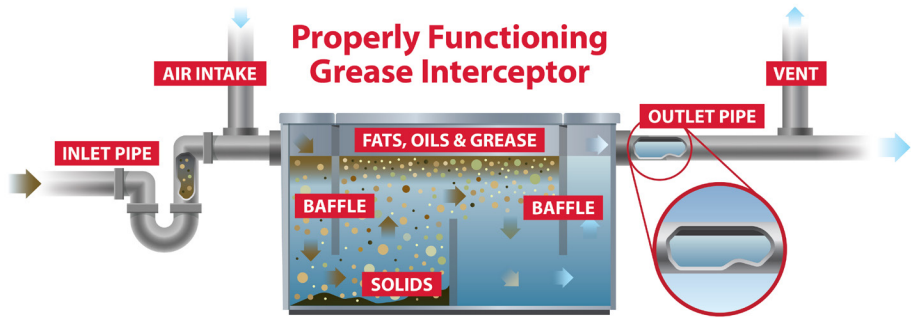


Illustration Used with permission from the City of Calgary

- » A grease interceptor is a plumbing device that is installed between your kitchen and the sewer system
- » They can be located under the sink or under the floor depending on size
- » They work by slowing the flow of water, allowing the chamber(s) to fill with FOG and solids. Once the containment capacity is reached, the interceptor's removal efficiency begins to decrease until it no longer separates or captures FOG

Do I need a Grease Interceptor, I don't have a fryer?

- » Yes. To help prevent grease buildup, grease interceptors shall be installed in all Food Service Establishments (FSE) to separate and collect a maximum amount of FOG
- » A FSE is a facility that prepares, processes, or serves food. These facilities include restaurants, cafeterias, supermarkets, bars, schools, hospitals, correctional facilities, nursing homes, multi-family dwellings, and food processing facilities. Residential homes are exempt
- » Interceptors are used to reduce the amount of FOG and solids in wastewater before it is discharged into the sanitary drainage system and are necessary where excess amounts of FOG can be present in wastewater.

How often should I clean my interceptor?

- » Grease interceptors shall be serviced before the grease and solids, combined, reach 25% of the interceptors liquid volume or every 4 weeks whichever is earlier
- » Service maintenance frequency can be extended from 4 weeks to a maximum of 8 weeks with written approval from the Environmental Services Department.
- » For eligibility criteria, please refer to sylvanlake.ca/8weekextension

Food service establishments are required to:

1. Maintain grease traps

- » Perform scheduled maintenance on your grease trap according to manufacturer specifications
- » Ensure that the cleaning is performed every 4 weeks or before 25% capacity is reached, whichever occurs first

2. Maintain records

- » Keep copies of your maintenance records onsite for 2 years

3. Allow inspections

- » The Inspector may schedule an appointment or drop in unexpectedly

4. Report maintenance

- » Self-report your maintenance
- » www.sylvanlake.ca/reporting



Inspections help:

- » Prevent problems before they start
- » Reduce spending utility bill funds to repair the damages caused by clogs
- » Reduce service interruptions

Inspections check that:

- » Sinks and dishwashers discharge through a grease interceptor
- » Regular maintenance is completed on a schedule based on the size of the grease trap
- » Documentation is accurate and onsite
- » 2 years of documentation is available

Your inspector may:

- » Provide educational materials
- » Review your maintenance records
- » Conduct a visual inspection of your business, inspect equipment and inspect operations
- » Collect wastewater samples, photographs, and copies of records
- » Document compliance/ non-compliance
- » Provide a list of deficiencies if applicable
- » Provide a timeline to become compliant
- » Issue fines for non-compliance

What are the benefits of online self-reporting

- » Eligibility for pre-booked inspections
- » Eligibility for 8-week service frequency extension program
- » Avoid penalties and fines for non-compliance

sylvanlake.ca/reporting

How do I do it?

- » Register for online self-reporting using your Town of Sylvan Lake business number
- » Perform your daily-weekly-monthly maintenance as per manufacturer recommendations
- » Record the service details in your online self-reporting portal 1x per month
- » Keep your confirmation number onsite for a minimum of 2 years

FOG clogs drain cash
Don't let a clog cost you time, money, and customers

Questions?

- » sylvanlake.ca/sourcecontrol
- » Environmental Services Department
403 887 2800

