

The Grease Guide



Source Control

Public Works Environmental Services
sylvanlake.ca/sourcecontrol


Sylvan Lake

Contents

Meeting Wastewater Standards	3	8-week Extension Program	11
Fat, Oil, and Grease	3	Eligibility Requirements	11
Your Obligation	3	Grease Interceptor Service Monitoring Log	12
Grease Interceptors.....	4	Stop the Clog Poster.....	13
What is a Grease Interceptor?	4	Plumbing Code: Grease Interceptors	14
Do I need a Grease Interceptor?	4	G.3.1.1 Purpose.....	15
Sizing Your Grease Interceptor	5	G.3.1.2 Service Monitoring Log	15
Interceptor Label	5	G.3.2 Automatic Method	15
Correct Grease Interceptor Size	5	G.4.1.1 Regular Servicing.....	15
Factors Influencing Sizing	6	G.4.1.2 Due Diligence	16
Use Fixture Capacity to Calculate Correct Grease Interceptor Sizing.....	6	G.4.1.3 Chemical or other agents.....	16
Get Help	6	G.4.2 Servicing Frequency.....	16
Inspecting Your Grease Interceptor.....	7	G.4.3.1 General	16
Cleaning Frequency	7	G.4.3.2 Inspection.....	17
Inspect FOG Levels Weekly	7	G.4.3.3 After Servicing.....	17
Owner/Operator Self-Cleaning Instructions	8	G.5.1 Disposal Requirements	17
Self-Cleaning.....	8	G.5.2 Prohibition of Discharge.....	17
Missing Instructions?	8	H.2.1 Signs	18
Contractor Cleaning Instructions	9	H.2.2 Liquids and Grounds	18
Record Keeping and Reporting.....	10	H.2.3 Dry clean-up Methods.....	18
Record Keeping Requirements	10	H.2.4 Removal of Solids.....	18
Online Self-Reporting	10	Helpful Links.....	20
		References	20



Meeting Wastewater Standards

The Town's Source Control program ensures we meet wastewater standards, keeping our community safe and environmentally responsible.

Even the most advanced wastewater treatment technologies cannot remove all contaminants. Source Control programs help to protect our water by preventing prohibited and restricted wastes from entering the water sources through sanitary and storm water collection systems.

Restricted and prohibited wastes can damage the collection system and increase operation and maintenance costs. Wastewater that does not meet standards puts the environment, our utility operators, and our system at risk.

Food Service Establishments (FSE) are at higher risk of releasing prohibited and restricted substances into the sewer system. With the most common contaminant being fat, oil, and grease (FOG).

YOUR OBLIGATION

As a part of our Source Control Program all Food Service Establishments licensed to operate in Sylvan Lake are required to:

1. Clean and maintain their pre-treatment equipment a minimum of every 4 weeks or before the grease and solids combined reach 25% of the liquid capacity, whichever comes first.
2. Report the maintenance online through the online self-reporting portal each time maintenance is performed.

Maintenance can be performed either by yourself, or by a licensed third-party service provider. Online reporting can be completed by any representative of your Food Service Establishment.

Fat, Oil, and Grease (FOG)

This guide is designed for understanding the proper function, operation, and maintenance of grease interceptors. Information is provided for Business Owner/Operators and third-party service providers servicing Food Service Establishments in the Town of Sylvan Lake.

FOG is addressed in the food service industry with pre-treatment systems as per the National

Plumbing Code more commonly known as grease traps or grease interceptors. When maintained properly and when used in combination with industry best management practices, grease interceptors are very effective tools to reduce the amount of FOG discharged into the wastewater collection system.

For more information visit [Sylvanlake.ca/sourcecontrol](https://sylvanlake.ca/sourcecontrol).

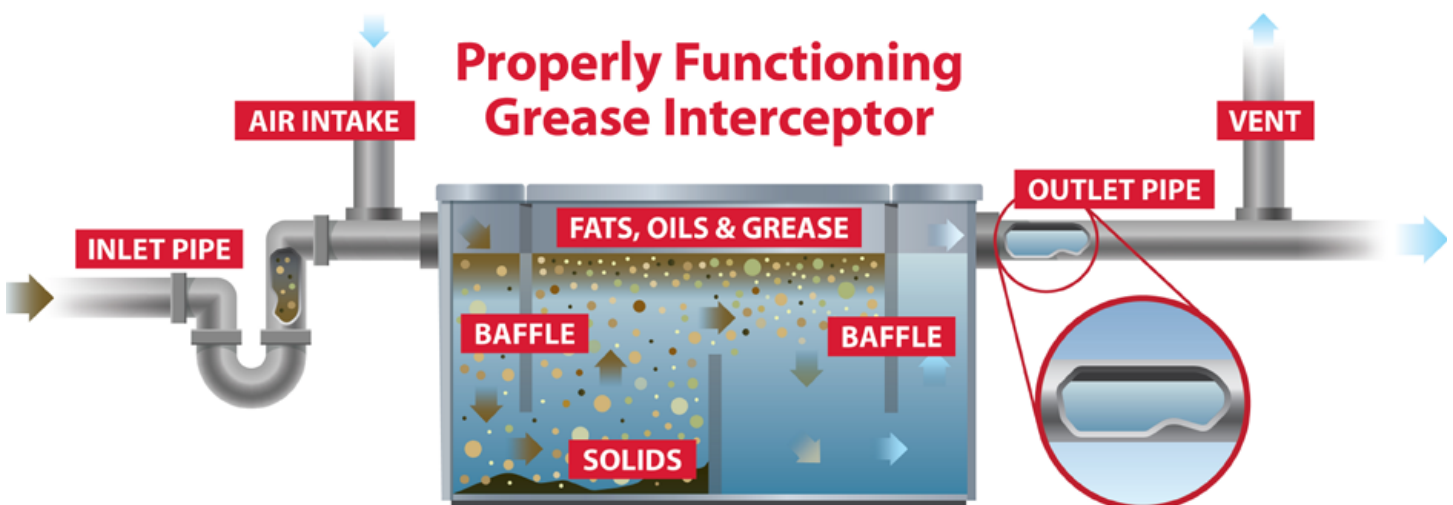
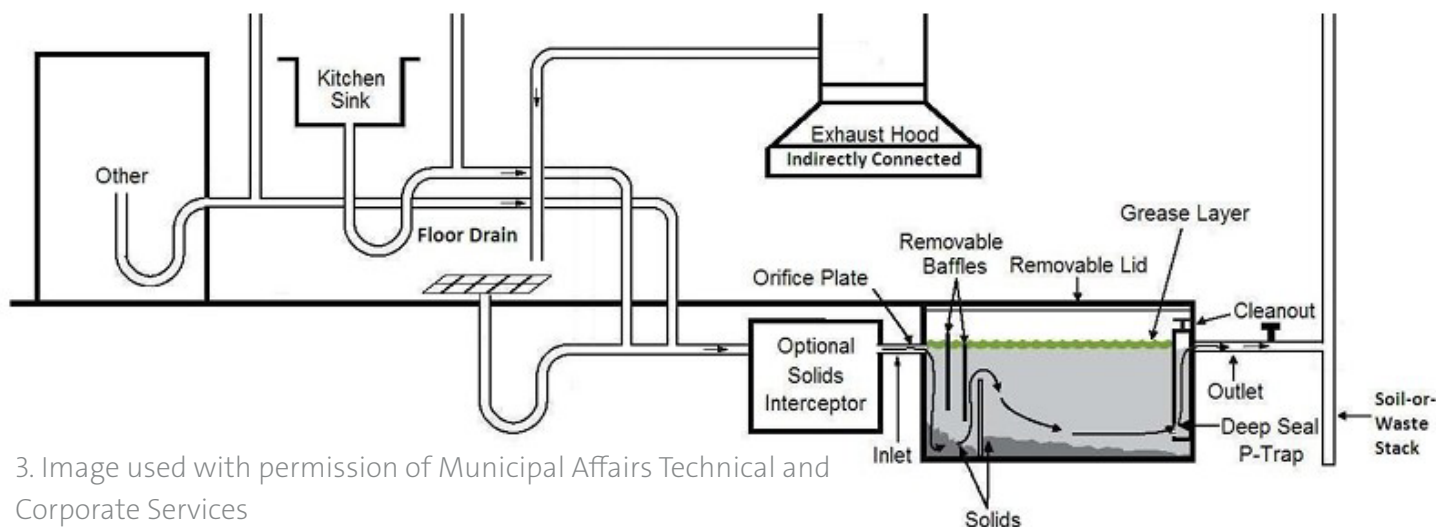
Grease Interceptors

WHAT IS A GREASE INTERCEPTOR?

- 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 in the floor depending on your site's needs
- They slow the flow of water, allowing the chamber(s) to fill with FOG and solids
- Once full, the interceptor's efficiency begins to decrease until it no longer separates or captures FOG

DO I NEED A GREASE INTERCEPTOR?

Yes. Grease interceptors are required in all facilities that prepare, process, or serve 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.



Sizing Your Grease Interceptor

INTERCEPTOR LABEL

Check the manufacturer label to find the type and size of your grease interceptor.

Name of manufacturer Model Number:

**This product conforms to
ASME A112.14.3 / CSA B481.1**

Flow rating:
132 L/min (35 gpm)

Grease removal efficiency:
90.0%

Maximum grease containment capacity:
32 kg (70 lb)

Access cover load rating:
H

Flow control device:

Required (party number):

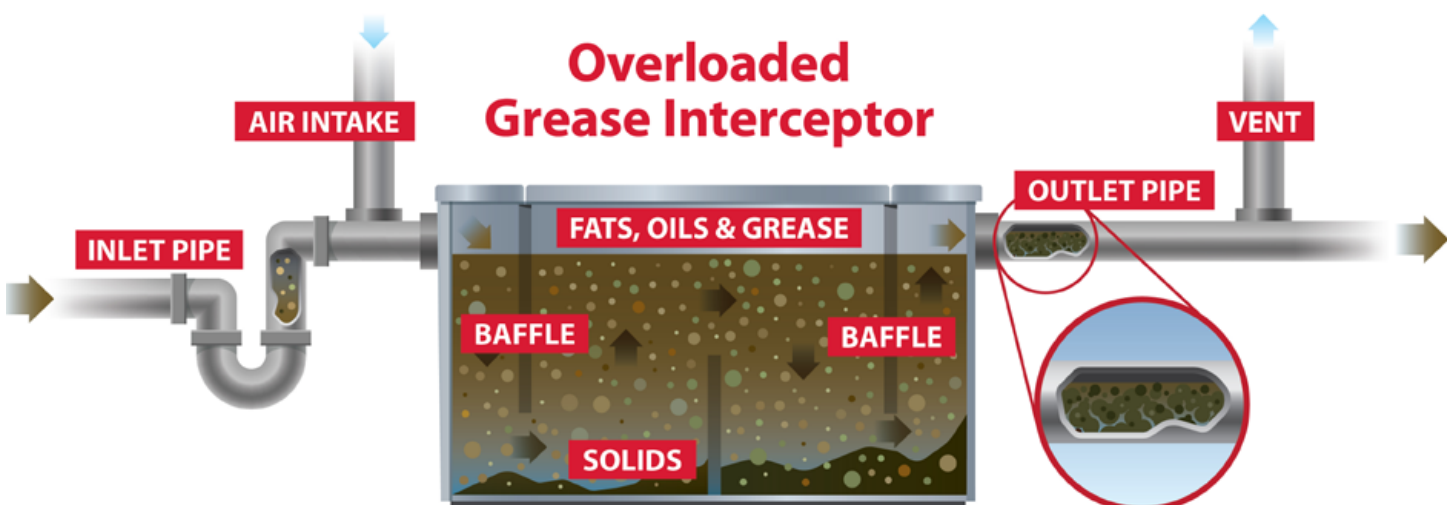
CORRECT GREASE INTERCEPTOR SIZE

Grease interceptors come in different sizes and manufacturer labelled flow rates.

A grease interceptor must be the appropriate size to capture and contain FOG efficiently until it can be properly disposed of. Undersized grease interceptors get overwhelmed and release excessive amounts of FOG. This release can cause issues for both private and municipal wastewater systems. Having an appropriately sized grease interceptor is also a requirement of the Water & Sewage Bylaw.

Failure to follow the Bylaw can result in:

- » Fines
- » Orders, or
- » Remedy notices
- » Utility service disconnection
- » Municipal tags
- » Provincial tickets



2. Image used with permission of the City of Calgary

FACTORS INFLUENCING SIZING

Many factors are used to determine size and flow rate required such as:

- Containment capacity of the grease interceptor
- Removal efficiency to be reached
- Volume of wastewater discharged through the grease interceptor
- Desired cleaning frequency (small traps need to be cleaned weekly and, in some cases, daily)
- And the concentration of FOG in the wastewater, which depends on:
 - » The type of cuisine
 - » The cooking methods employed
 - » The average number of customers served
 - » Type of activity at each fixture (prep sink, rinse sink, mop sink etc.)
 - » The serving methods. A fast-food outlet using disposable wrappers will have fewer items to clean than a full-service restaurant that provides silverware and china plates)

Grease interceptors must be cleaned:

A minimum of every 30 days

OR

More often if the FOG and solids are more than 25% of the volume of the grease interceptor

USE FIXTURE CAPACITY TO CALCULATE CORRECT GREASE INTERCEPTOR SIZING

To determine the capacity of the fixtures or appliances, the following formula can be used:

Step 1: Determine the volume of your sink(s)

- » Multiply length x width x height
- » Example: $1.2\text{m} \times 0.3\text{m} \times 0.61\text{m} = 0.2196\text{m}^3$ sink 1
- » $1.3\text{m} \times 0.4\text{m} \times 0.51\text{m} = 0.2652\text{m}^3$ sink 2
- » Combined total 0.4848m^3
- » Note: The depth of the sinks shall be based on the flood rim elevation and not the divider/stoper elevation

Step 2: Convert m^3 to L

- » Example: $0.4848\text{m}^3 \times 1000 = 484.8\text{L}$

Step 3: Determine actual drainage load

- » The sink is normally filled to about 75% of capacity with water. The items being washed displace about 25% of the fixture's content. This creates an actual drainage load of 75% of the fixture's capacity
- » Example: $0.75 \times 484.8 = 363.6\text{L}$

Step 4:

- » Assuming a drain down time of one minute, the drainage period is the actual time required to completely drain the fixture
- » Example: 363.6L/min

Step 5:

- » Select an interceptor that corresponds to the calculated flow rate. If the flow rate falls between two sizes available, select the larger size

GET HELP

For help selecting and installing a grease interceptor for your Food Service Establishment contact a licensed plumber.

Inspecting Your Grease Interceptor

CLEANING FREQUENCY

Cleaning frequency depends on the size of your grease interceptor, how frequently it is used, and how many Best Management kitchen practices (BMP) are implemented (e.g. scraping and wiping plates before washing).

Grease interceptors must:

- be inspected weekly to determine cleaning frequency
- be cleaned a minimum of every 30 days OR more frequently if the FOG and solids are more than 25% of the volume of the grease interceptor.

Once cleaning frequency is established, FSE's are encouraged to sign up on a recurring cleaning schedule with a licensed service provider. This is the easiest way to stay compliant with the bylaw. For licensed service providers in our area, please visit the [Town's Sylvan Lake Business Directory](#) and under keyword type grease.

Ready for Cleaning



Still Good



Overloaded



Inspect FOG Levels Weekly

1. Remove the lid of your grease interceptor
2. To measure liquids and solids depth, use a piece of clear 3/4" (20 mm) diameter rigid tubing. Insert the tubing until it bottoms out. Place your thumb over the top of the tube, creating a vacuum. Pull the tube up to extract a cross section of contents (do not lift the tube above the surface or you will lose your sample). Solids, water, and grease will be visible



3. Once the FOG layer is approximately 2 inches deep, or the solids are more than 25% of the volume of the grease interceptor, it's time to clean
4. If FOG layer is thick, hard to break through or solidified, the grease trap needs to be cleaned immediately and more often. You may be at risk for a sewer back up
5. Record your findings on your service monitoring log

Owner/Operator Self-Cleaning Instructions

SELF-CLEANING

Food Service Establishments may choose to self-clean their grease interceptor instead of using a licensed service provider. They must follow these instructions.

CLEANING INSTRUCTIONS

1. Take photos before cleaning:
 - » Open the grease interceptor and take before photos clearly showing the interior condition of the interceptor
2. Scoop out the layer of FOG on the top for disposal (see 17 for disposal instructions).
3. Use a wet-dry vacuum to suction out the liquid layer, leaving solids at the bottom of the interceptor
4. Scrape the sides of the interceptor and the baffles (if detachable, remove the baffles for cleaning)
5. Scoop out the solids and scraped material from the bottom of the interceptor for disposal
6. Use fresh water and a scraping tool or brush, thoroughly clean the entire inside of the interceptor and suction out the remaining waste material
7. Rinse the grease interceptor with clean water and suction one last time

MISSING INSTRUCTIONS?

If you don't have maintenance instructions for your specific grease interceptor, reach out to your service provider or the manufacturer. All manufacturers are required to provide instructions that include:

1. Maintenance instructions
 2. Safety and health provisions
 3. Cleaning instructions
 4. Trouble shooting guide that includes instructions for performing necessary servicing or for obtaining servicing.
-
8. Ensure that the inlet, outlet and air relief ports are clean and clear of obstructions
 9. Inspect all components for any corrosion or damage and ensure that all components are working properly. If required, contact a grease interceptor cleaning company or plumber for repairs
 10. Properly reinstall any removed seals or baffles
 11. Take photos after cleaning:
 - » Open the grease interceptor and take after photos

Grease interceptor contents cannot be disposed of into the wastewater system, stormwater system, or the environment.

Do not dispose of grease interceptor waste in your used cooking oil bin.

Licensed Service Provider Cleaning Instructions

clearly showing the interior condition of the interceptor

12. Securely fasten the cover and fill the grease interceptor with clean water, by running the taps, to ensure maximum efficiency and to reduce odors
13. Open the wet-dry vacuum and scoop out any additional solids or material for disposal
14. Pour the water from the wet vacuum into the sink with the grease interceptor connected.
15. Completely disinfect the sink, following Alberta Health Services (AHS) standards to prevent cross contamination of bacteria
16. Document the cleaning on your service monitoring log. Report online through the portal. You will receive a confirmation email when your report is received. **Before and after photos must be emailed within 7 days** of cleaning to sourcecontrol@sylvanlake.ca. Please include your business name and the date of cleaning in your email



17. Disposal options for grease interceptor contents
 - » Place FOG (top layer) and solids (bottom layer) in your organics bin if permitted. Contact your organics service provider to determine if they accept grease interceptor waste
 - » If not permitted, dispose of them in your garbage bin double-bagged or in a leak and puncture proof container

1. Carefully remove the lid of the interceptor without damaging the gasket. Examine gaskets for damage and clean or replace if necessary
2. Fully pump out the contents of the grease interceptor, ensuring that the inlet and outlet of the interceptor are also clear
3. Remove baffles and screens. Scrape the inside walls and lid being careful not to damage the finish



4. Canplas
Baffles

4. Do not use soaps or degreasers to clean the interior of the interceptor
5. Inspect baffles, screens, lid, walls, inlet, outlet, sampling point and any other parts of the interceptor for corrosion or damage
6. Record the date of full cleanout on the service monitoring log sheet and note the condition of the interceptor along with the depth of fog and solids
7. Schedule repair or replacement of any damaged components
8. Ensure that the grease interceptor has been properly reassembled
9. Do not use or promote the use of enzymes or other substances to facilitate the passage of fats, oils or grease. They are prohibited under The Town of Sylvan Lakes Water & Sewage Bylaw 1805/2020

Record Keeping and Reporting

RECORD KEEPING REQUIREMENTS

Cleaning and monitoring records are required to be kept onsite for a minimum of two (2) years and be available upon request.

Self-cleaned (owner or staff member):

- » Keep a written log onsite
- » Submit before and after cleaning photos to sourcecontrol@sylvanlake.ca within 7 days of cleaning
- » Report the cleaning using the [online self-reporting portal](#)

Third-party (licensed service provider):

- » Keep a written log onsite
- » Keep copies of cleaning receipts onsite
- » Report the cleaning using the [online self-reporting portal](#)
- » If you use a unlicensed service provider who is not listed here: sylvanlake.ca/licensedbusiness, you must follow the self-clean requirements

Fines can be imposed for improper grease interceptor cleaning, disposal, and record keeping.

ONLINE SELF-REPORTING

This free service is required for all FSEs operating in Sylvan Lake, whether you open year-round or seasonally.

Online self-reporting has three key advantages over in-person Inspector visits for FSEs.

- 1. First, it's fiscally responsible.** The online self-reporting portal is a simple tool that makes it possible to collect a broad amount of data in a short period of time from multiple FSEs within the boundaries of Sylvan Lake. This reduces the number of Inspectors necessary to educate customers, perform inspections, and to enforce the Water and Sewage Bylaw. This helps keep water and sewer utility rates from rising, which directly reduces the financial burden on both residential and commercial customers alike.
- 2. Second, it reduces business interruptions.** Inspections take time, and during the visit staff members may need to divert their attention from regular tasks to accommodate their Inspector. This can disrupt daily operations and impact productivity. By reporting online, you can reduce the number of onsite inspections you receive and--in some cases--work with your Inspector to book them for a time that is more accommodating to your business' needs.
- 3. Third, it's environmentally sustainable.** Even well-managed restaurants can have a higher risk of releasing prohibited and restricted substances into the sewer system. With the most common contaminant being fat, oil, and grease (FOG). Even the best available wastewater treatment technologies cannot remove all contaminants, so prevention is key.

8-week Extension Program

We understand the importance of maintaining an efficient servicing schedule, while ensuring that our local businesses can operate smoothly.

A grease interceptor servicing frequency extension (up to a maximum of eight (8) weeks) may be granted if your establishment demonstrates, through accurate records of weekly grease measurements including photos, that the combined grease and solids does not exceed 25% of the interceptor's liquid volume within an eight (8) week period.

ELIGIBILITY REQUIREMENTS

1. Be registered for the Town of Sylvan Lake's online self-reporting program
2. Have submitted maintenance logs for a minimum of three (3) months prior to applying for the program
3. Be in good standing with the Town of Sylvan Lake. This includes having an active business license, and no outstanding Notice to Remedy or Municipal Tags

These requirements form evidence that the FSE is operating in compliance with appropriate standards and poses no risk to the local environment if an extension is granted.

Details at sylvanlake.ca/sourcecontrol



Grease Interceptor Service Monitoring Log



Scan for
Online Self
Reporting



Business Name:

Business License #:

Access Code:

Cleaning is required every 30 days or before the grease and solids combined reach 25% of the liquid capacity, whichever comes first. For all self-cleaned interceptors, before and after photos must be submitted within 7 days of cleaning to sourcecontrol@sylvanlake.ca.

Cleaning and monitoring records are required to be kept **onsite** for a minimum of two (2) years and be available upon request.

Date (yyyy/mm/dd)	Location of Grease Interceptor	Inspected	Cleaned	Bottom Solids Depth (inches)	Floating Grease Depth (inches)	Name of owner/ staff performing inspection/ cleaning	Self-Cleaned		Disposal location	Third-Party Licensed service provider name
							Before/ after photos taken and submitted?	☐ Yes ☐ No		
/ /		☐	☐	"	"			☐ Yes ☐ No		
Comments:										
/ /		☐	☐	"	"			☐ Yes ☐ No		Online self-reporting complete? ☐
Comments:										
/ /		☐	☐	"	"			☐ Yes ☐ No		Online self-reporting complete? ☐
Comments:										
/ /		☐	☐	"	"			☐ Yes ☐ No		Online self-reporting complete? ☐
Comments:										
/ /		☐	☐	"	"			☐ Yes ☐ No		Online self-reporting complete? ☐
Comments:										
/ /		☐	☐	"	"			☐ Yes ☐ No		Online self-reporting complete? ☐
Comments:										
/ /		☐	☐	"	"			☐ Yes ☐ No		Online self-reporting complete? ☐
Comments:										

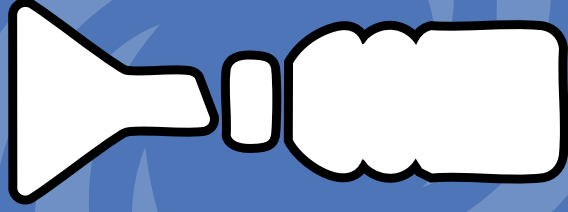
Stop the CLOG.

Store the FOG.



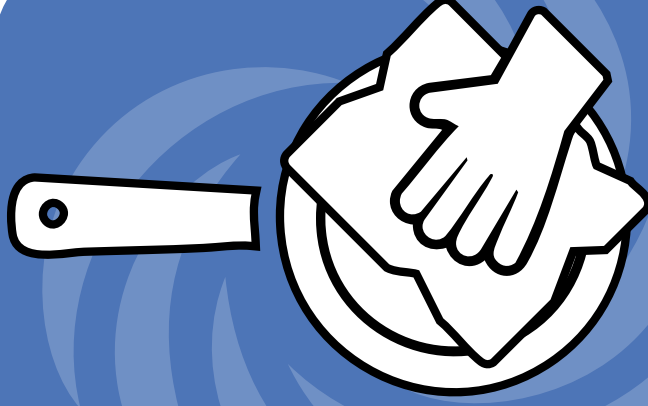
SCRAPE

grease solids
directly into a lined
trash can.



POUR

cooled liquid grease
into a sealable
container.



WIPE

remaining grease
and debris with a
paper towel.

Plumbing Code: Grease Interceptors

The following is taken from ASME A112.14.3-2022/CSA B481.1:22 Hydromechanical grease interceptors.

Annex G (informative) Maintenance of grease interceptors

G.1 Introduction

Grease buildup often causes sewage backup and overflows, which can lead to costly clean-up operations and sewer repairs. Grease buildup can also expose a facility to health code violations and substantial fines levied by environmental regulatory bodies.

To help prevent grease buildup, grease interceptors shall be installed to separate and collect a maximum amount of FOG. Grease interceptors shall have markings indicating their FOG containment capacity. During operation, the grease interceptor's containment chamber(s) 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.

To obtain the maximum removal efficiency from a grease interceptor, facilities shall

- a) establish and adhere to a regular schedule of cleaning and maintenance; and
- b) ensure that maintenance staff or external contractors follow the operating and maintenance (cleaning) instructions provided by the grease interceptor manufacturer.

Frequency of maintenance depends not only on the amount of FOG generated, but on the facility's implementation of best management practices to reduce the FOG and solids discharged into the sanitary sewer system (see Annex H). Implementing best kitchen management practices to prevent FOG and solids from entering the drain will likely result in cost savings thanks to reduced service frequency of the interceptor, fewer pipe blockages, less flushing maintenance, and reduced odour problems.

G.2 General maintenance requirements

To contribute to the goal of managing waste-responsibly and minimizing the frequency of required cleaning and maintenance, the facility shall provide training to its employees in:

- a) the proper function, operation, and maintenance of grease interceptors;
- b) the proper storage, handling, and disposal of wastes;
- c) the proper use and handling of cleaning aids;
- d) proper housekeeping; and
- e) the benefits of following the applicable plumbing or building code and best management practices for food processing facilities.



G.3 Monitoring

G.3.1 General

G.3.1.1 PURPOSE

Regular monitoring shall be conducted to ensure that

- a) the aggregate volume of FOG and solids does not exceed the maximum containment capacity of the grease interceptor; and
- b) the servicing frequency remains adequate in the event that the volumes of FOG and solids passing through the grease interceptor increase.

Note: Grease interceptors should be serviced before the depth of FOG and solids exceed 25% of the liquid volume of the grease interceptor.

G.3.1.2 SERVICE MONITORING LOG

A monitoring log shall be kept to record levels of solids, free water, and FOG (sample service monitoring log). Thorough recordkeeping will not only serve to keep track of these levels but will also help demonstrate due diligence and compliance with the regulatory authority in the event that a grease blockage occurs in the vicinity of a facility.

G.3.2 AUTOMATIC METHOD

When approved by the authority having jurisdiction, automatic monitoring equipment may be used to indicate when a grease interceptor has reached its containment capacity.

G.4 Maintenance

G.4.1 General

G.4.1.1 REGULAR SERVICING

The following shall apply for grease interceptor servicing:

- a) grease interceptors shall be serviced before the volume of FOG exceeds the rated capacity of the grease interceptor.
- b) grease interceptors shall be serviced at least once every 30 days or upon reaching the certified capacity of the grease interceptor, which ever occurs first.

Proper servicing consists of removing 100% of the intercepted substances (i.e., the entire contents) and thoroughly cleaning the grease interceptor and inspecting its components. Regular servicing of grease interceptors shall be performed to prevent excessive odour and the attraction of vermin.



G.4.1.2 DUE DILIGENCE

If due diligence is not shown and maintenance is not regularly performed, the regulatory authority can require that a monitoring device with an alarm be installed to ensure compliance with maintenance requirements.

G.4.1.3 CHEMICAL OR OTHER AGENTS

An operator of a food services facility shall not use or permit the use of chemical agents, enzymes, bacteria, solvents, hot water, or other agents to facilitate the passage of FOG through a grease interceptor.

G.4.2 SERVICING FREQUENCY

The servicing frequency shall be determined by monitoring the FOG accumulation in the grease interceptor to ensure that it does not exceed the maximum containment capacity. Once the optimal servicing frequency has been determined, regular servicing at the interval shall be carried out to maintain the removal efficiency of the grease interceptor.

Notes:

1. Optimal servicing frequency can vary from several times a week to once every few weeks.
2. Servicing frequency depends on the following factors:
 - a) the containment capacity of the grease interceptor;
 - b) the concentration of FOG in the wastewater, which depends on
 - i. the type of food served;
 - ii. the cooking methods employed; and
 - iii. the serving methods employed (e.g., a fast food outlet that packages its products in disposable wrappers will have fewer items to clean than a full-service restaurant that provides silverware and china plates);
 - c) the removal efficiency to be reached; and
 - d) the volume of wastewater discharged through the grease interceptor.

G.4.3 Maintenance procedure

G.4.3.1 GENERAL

Grease interceptors should be maintained as follows:

- a) evacuate all contents, FOG, and solids.
- b) clean internal components in accordance with manufacturer's instructions.
- c) dispose of intercepted substances in accordance with Clause G.5.



G.4.3.2 INSPECTION

During each servicing, grease interceptors shall be thoroughly inspected while empty to ensure that the inlet, outlet, and air relief ports are clean and clear of obstructions. Similarly, internal components (e.g., baffles and seals) shall be inspected to confirm that their structural integrity is not compromised.

Damaged components shall be replaced to ensure that the grease interceptor will continue to perform as intended.

G.4.3.3 AFTER SERVICING

- a) cover gaskets shall be properly reinstalled;
- b) the cover shall be securely fastened; and
- c) the grease interceptor shall be refilled with water in accordance with the manufacturer's instructions.

G.5 Disposal of intercepted substances

G.5.1 DISPOSAL REQUIREMENTS

Intercepted substances removed from grease interceptors shall be stored and/or disposed of in accordance with applicable local requirements. These can include

- a) regulations and bylaws;
- b) licensed waste haulers; and
- c) licensed waste disposal facilities.

G.5.2 PROHIBITION OF DISCHARGE

Intercepted substances shall not be discharged into sanitary sewers, storm sewers, drainage ditches, or surface water.

Annex H (informative)

Best management practices for liquid waste

H.1 General

Owners and operators of food facilities should

- a) implement the best management practices specified in Clause H.2 to improve the quality of the wastewater discharged to drains and sewers; and
- b) consult with regulatory authorities to determine compliance criteria for the proper handling of wastewater.



H.2 Best management practices

H.2.1 SIGNS

Signs in the kitchen, especially over the sink, informing staff what can and what cannot be poured down the drains should be posted. The local municipality should be consulted and advised of the grease management program that is adopted. Many municipalities will provide “NO GREASE” posters and signs to place above sinks and drains, as well as best practices manuals.

H.2.2 LIQUIDS AND GROUNDS

Oil, grease, or large amounts of oily liquids such as gravies, sauces, or salad dressings should not be poured down the drain. Collect those substances in water tight waste-grease containers for disposal at approved locations.

Coffee grounds or tea leaves should not be poured down the drain.

H.2.3 DRY CLEAN-UP METHODS

Dry clean-up methods should be used to minimize FOG discharge. This can involve the use of

- a) rubber scrapers to scrape off greasy trays and pans into a waste-grease container before putting them into a sink or dishwasher;
- b) rubber scrapers to scrape food waste from pots, pans, and dishes into a garbage bin before putting them into a sink or dishwasher;
- c) food-grade paper to soak up grease and oil under fryer baskets;
- d) paper towels to wipe down work areas. Do not use cloth towels, as they will accumulate grease that will eventually end up in drains from towel washing and rinsing; and
- e) kitty litter to absorb liquid spills. Sweep up and dispose of the litter in a garbage bin (as long as the spilled liquid is not a hazardous substance).

H.2.4 REMOVAL OF SOLIDS

Stainless steel or plastic fine mesh (3.2 mm [1/8 in]) strainer screens should be installed in sink drains and line the dishwasher discharge to intercept solids such as oatmeal, rice, and corn.

Solids interceptor should be installed upstream of the grease interceptor to capture solid particles. Solids consume volume with the grease interceptor and reduce separation efficiency. In addition, food waste solids that collect in a grease interceptor will decay and cause odour problems.



H.2.5 Exhaust systems

Kitchen exhaust systems, including exhaust hoods, filters, ducts, and fans should be cleaned using the following procedure:

- a) use hand scrapers to remove as much grease as possible from the exhaust system. Collect and store the grease in a waste-grease container.
- b) wash the exhaust system with a caustic cleaning solution, collecting the wash water in a bucket.
- c) neutralize the wash water in the bucket by adding a weak acid such as lemon juice, citric acid, or vinegar.
- d) skim off any grease floating in the bucket and store it in a waste-grease container.
- e) pour the neutralized water from the bucket into a drain that is connected to a grease interceptor. Do not pour the solids at the bottom of the bucket into the drain. Store the solids in a waste grease container.

Dispose of the solids in accordance with applicable regulations and by-laws. It is common for kitchen exhaust systems to be cleaned by a licensed service company.

H.2.6 Cleaning fryers

Cleaning fryers should be cleaned using the following procedure:

- a) remove used oil from fryer and dispose in recycling bin;
- b) add water and cleaning solution to fryer; and
- c) remove dirty water from fryer and dispose of it in the sink that is connected to a grease interceptor.

Note: Do not pour in floor drain, mop sink, toilet, or recycling bin.

H.2.7 Recycling

A plan to reduce, reuse, and recycle waste substances should be developed and implemented. A recycling service should be employed for used cooking oil, which can be recycled into useful products such as soap, animal feed, and biodiesel products. Food waste should be separated and delivered to a centralized composting site.

Annex I [informative]

Service monitoring log

I.1 General

A log shall be kept to demonstrate grease management compliance to the regulatory authority. Forms shall be stored on file for at least two years. A sample of a typical log is provided on the following page.

The Grease Guide

sylvanlake.ca/sourcecontrol

Environmental Services Department | 403-887-2800 | publicworks@sylvanlake.ca

Definitions

Baffles: are crucial components in a grease interceptor that help in the separation of fats, oil, and grease (FOG) from wastewater by creating a laminar flow path.

Grease Interceptor: also known as a grease trap. It is a plumbing device designed to collect and intercept fats, oils, and grease

(FOG) from wastewater before it enters the sewage system.

FOG: Fat, oil, grease.

Licensed Service Provider: a business licensed to operate in Sylvan Lake that provides grease interceptor cleaning services.

Land Acknowledgement:

The Town of Sylvan Lake acknowledges that we are located on Treaty 6 territory, the traditional and ancestral territory of the Cree, Dene, Blackfoot, Saulteaux, and Nakota Sioux. We acknowledge that this territory is home to the Métis Settlements and the Métis Nation of Alberta, Region 3.

We are grateful for the Traditional Knowledge Keepers and Elders who are still with us today and those who have gone before us. We make this acknowledgment as an act of reconciliation and gratitude to those whose territory we reside on or are visiting.



Helpful Links

Visit sylvanlake.ca/sourcecontrol for these helpful links and brochures.

- » Overstrength Surcharge Program Brochure
- » Online Self-Reporting Portal
- » 8-week Extension Program
- » Grease Trap Exemption Program
- » Provincial Environmental Protection and Enhancement Act
- » Grease interceptor cleaning service providers in our area Sylvan Lake Business Directory and under key-word type "grease"
- » Federal Fisheries Act
- » Municipal Water and Sewer Bylaw 1805/2020

References

1. [National Standard of Canada. \(2022\). Hydromechanical Grease Interceptors, Includes Errata, ASME A112.14.3-2022/CSA B481.1:22.](#)
2. Used with permission of the City of Calgary
3. [STANDATA bulletin 20-PCB-008. \(2023\). Municipal Affairs Technical and Corporate Services](#)
4. Generously supplied by CanPlas Industries LTD.