

## DID YOU KNOW?

**A SEWER BACKUP AT A RESTAURANT COULD RESULT IN IMMEDIATE CLOSURE**

**GREASE BUILDUP IS THE MAIN CAUSE OF RESTAURANT BACKUPS**

**GREASE INTERCEPTORS AT RESTAURANTS ARE REQUIRED UNDER THE CITY BYLAW, 3 OF 1993**

**EMPLOYEE EDUCATION IS THE KEY TO SUCCESS**

**MEATS, GRAVIES, SALAD DRESSINGS, DEEP FRIED FOODS, DAIRY PRODUCTS, SOUPS, BUTTER AND MARGARINES ALL CONTAIN FATS, OILS AND GREASE**

## WHY IT'S IMPORTANT TO YOU

Ontario Building Code Reg. 350/06 states that grease interceptors are required anywhere food is cooked, processed or prepared. There are also limits for oil and grease set forth in each municipality's Sewer Use By-law that are enforceable over certain levels.

The costs associated with sewer backups and blockages caused by fats, oils and grease can be very expensive. The cost the municipality endures could be charged back to the restaurant or food establishment. A sewer blockage could result in the Health Inspector closing the restaurant until use of the sewer service can resume. This consequently could mean the business losing an entire day or more of revenue and operating hours.

Grease buildup is not only a problem for the property owner but the citizens of the municipality. The grease buildup in the sewer system results in higher operating costs, which in the end are charged back to the citizens of the municipality through increased sewer rates and taxes.



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**The  
Corporation of  
the City of  
Sarnia**

## FATS, OILS AND GREASE (FOG) MANAGEMENT PROGRAM



**WHY YOU SHOULD  
DISPOSE OF  
GREASE PROPERLY**

**A GUIDE FOR  
COMMERCIAL  
KITCHENS**

## KEEP GREASE FROM ENTERING THE SEWER

Most fat, oil and grease (FOG) is a result of cooking and preparing food that is of animal or vegetable origin.



## GREASE INTERCEPTORS, WHAT DO THEY DO?

A grease trap, or grease interceptor, is a plumbing device designed to “trap” and prevent FOG from entering the sewer.

Restaurants and food service establishments can potentially discharge FOG to the sanitary sewer system where it can eventually block the entire pipe.

Grease interceptors need to be properly sized, installed and, most importantly, maintained!

## WHAT TO DO WITH GREASE?

Proper maintenance of grease traps/grease interceptors is key to prevent FOG collected in these devices from entering the sanitary sewer system.

When cleaning the grease interceptor, scoop out the solidified grease portion on the top and place in the garbage for disposal. Used cooking oil can be recycled. Storage bins can be rented from cooking oil recyclers usually at no cost to you.

There are several businesses that are certified and licensed grease removal contractors

Facilities should set a proper maintenance schedule to follow. Keeping a logbook and receipts of all cleanouts, either by you or by your contractor, will help you maintain a cleaning schedule.

## IS IT TIME TO CLEAN YOUR GREASE TRAP?

## WHAT SHOULD YOU DO?

**Use a strainer** in sinks to stop food from entering drain

**Wipe** grease from pots and pans

**Recycle** used oil

**Train** employees

**Scrape** food scraps and grease into garbage

**Check** your grease trap/grease interceptor often

**Set up** a maintenance schedule for your grease trap/grease interceptor

**Avoid** pouring grease down the drains or toilets

**Avoid** using degreasers, emulsifiers or hot water to dissolve grease

**Avoid** pouring grease straight into garbage dumpster

