

DID YOU KNOW?

GREASE BUILDUP IS THE MAIN CAUSE OF SEWER BACKUPS

CBRM NOW HAS A BY-LAW REQUIRING RESTAURANTS TO HAVE AND MAINTAIN A GREASE INTERCEPTOR

GREASE BUILDUP CAN LEAD TO FLOODED HOMES AND BUSINESSES AND THIS HAS A COST TO US ALL

PROPER GREASE TRAP INSTALLATION AND MAINTENANCE IS ESSENTIAL

EMPLOYEE EDUCATION IS THE KEY TO SUCCESS

FOR MORE INFORMATION, CONTACT:

ACAP Cape Breton
582 George Street
Sydney, NS B1P 1K9
(902) 567-1628 www.acapcb.ns.ca

WHY IT'S IMPORTANT TO YOU

Blockages caused by **Fats, Oils and Grease**, also known as **FOG**, are the most common cause of sewer system backups in the CBRM.

Addressing FOG related issues is costly to the Municipality, and ultimately to the taxpayer. Blocked sewer mains can cause back up into homes and businesses creating unsanitary conditions, leading to public health issues and upset customers. FOG can upset treatment plant processes and harm fish and other organisms in our local aquatic environment.

In 2009 CBRM Council passed *By-Law #W-100: Wastewater Discharge By-Law Respecting Discharge into Public Sewers*. This by-law requires restaurants to: **install, operate and properly maintain an approved oil and grease interceptor**. To read *By-Law #W-100* go to www.cbrm.ns.ca/bylaws.html.

Regular maintenance of oil and grease interceptors ensures efficient removal of FOG and will prevent excessive odor and the attraction of vermin. A maintenance schedule and maintenance records must be kept and submitted to CBRM. Records of interceptor clean-out and oil and grease disposal must be kept for 5 years.

FOR MORE INFORMATION OR TO SUBMIT MAINTENANCE SCHEDULES AND RECORDS, CONTACT:

CBRM WASTEWATER OPERATIONS
Suite 300, 320 Esplanade
Sydney, NS B1P 7B9
Phone (902) 563-5773 Fax (902) 563-5775

Restaurant Sinks are not Garbage Cans

Fats

Oils &

Grease

WHY YOU NEED TO PROPERLY DISPOSE OF FOG



CBRM Wastewater Operations



KEEP GREASE OUT OF THE SEWER

Restaurants and food service operations account for a high percentage of the grease accumulation in our sewers, and the resulting blockages and back-ups. Major sources of grease are baked goods, lard, food scraps, cooking oil, shortening, butter, creamy sauces, dairy products (i.e. milkshakes), meat fats, batter and gravy.

WHAT IS AN OIL AND GREASE INTERCEPTOR?

Oil and grease interceptors or “grease traps” are containment units designed to trap grease, oil, solids and other debris. They prevent these substances from getting into the wastewater system where they can eventually block the entire pipe. Grease traps and interceptors need to be properly sized, installed and, most importantly, maintained!

WHAT TO DO WITH GREASE?

When cleaning your grease interceptor, manually bail out the FOG and solids and place in the green bin for disposal, or have a service provider vacuum out the contents. During each servicing, thoroughly inspect the interceptor for obstructions and damage.

Used cooking oils can be recycled. Storage bins can be rented from cooking oil recyclers for free or at low cost.

Keeping a maintenance record of all cleanouts, either by you or a contractor, is required by *By-Law #W-100*. The best servicing frequency varies from several times a week to every few weeks depending on factors such as the capacity of the grease interceptor and the type of food served. Grease interceptors should be serviced a minimum of once every 4 weeks.

WHAT YOU SHOULD DO

- Place screens over drains
- Wipe grease from dishes and pots
- Recycle used oil
- Train employees
- Scrape food scraps and grease into your green bin
- Check grease trap often - Clean often
- Avoid pouring grease down drains or toilets
- Avoid using degreasers, emulsifiers or hot water to dissolve grease
- Never pour grease straight into a garbage dumpster

For more info on grease interceptors and FOG best management practices:

http://www.cwwa.ca/net_FOG_e.asp

