

## DID YOU KNOW?

Municipal by-laws limit what you can put down sanitary sewers and storm sewers.

### Sanitary Sewers

Sanitary sewers are connected to your sink, grease trap, dishwasher and kitchen drain. These sewers carry waste water to a water treatment facility before going into a river or stream.

**Limits:** Only small amounts of solids, grease and detergent are allowed down the sanitary sewer.

### Storm Sewers

Storm sewers located outside your restaurant carry untreated rainwater directly into a river or stream.

**Limits:** You can put absolutely nothing down the storm sewer.

## WHAT IS THE PENALTY?

Restaurants found to violate sewer use by-laws can face fines up to \$50,000 per violation.



## HOW DO I AVOID A FINE?

Follow the three simple Best Management Practices.

## BEST MANAGEMENT PRACTICES:

### 1. Capture Food/Liquid Food Waste

The kitchen sink is not a garbage disposal.

No solid or liquid food (milkshake/grease) can be put down the sink.



**How do I prevent food or liquid food from going into the sanitary sewers?**

#### ALWAYS:

- Scrape food from plate and utensils into trash (or food recycling bin if available), before washing in sink or dishwasher.
- Place liquid foods such as: dairy products, milkshake syrup, condiment, batters, and gravy into trash (or food recycling bin).
- Place fryer or cooking grease into grease recycling container.
- Use sink basket strainers to collect food residue and dispose of in trash.

#### What are the advantages?

- \* Collecting all food and liquid food waste in a food recycling program could save money for your restaurant. (Ask your waste hauler/recycler about an organics recycling program.)
- \* Uncontaminated cooking oil/grease has value - ask your grease recycler for free collection or cash rebate.

## 2. Clean Grease Trap Regularly

By-laws state all restaurants must have a properly sized grease trap.

#### What is a grease trap?

A grease trap (or grease interceptor) is the container usually found under the sink, connecting the sink to the sanitary sewer line. Its purpose is to separate oil/grease and solids from going into the sewer system.

Contact your municipality, equipment supplier or local plumber for information on grease trap sizes, how they work and maintenance requirements.

#### How do I maintain a grease trap?

Regularly clean your grease trap.

*Option 1:* Contact a waste disposal company that specializes in grease trap cleaning.

*Option 2:* Clean it yourself by following this procedure at regular intervals.

#### Grease Trap Cleaning Procedure:

1. Remove lid.
2. Scoop all oil/grease and solids into pail.
3. Replace lid.
4. Dispose of material properly.

\* **NEVER** use sink the when cleaning your grease trap.

\* **NEVER** use chemical solvents, caustics, emulsifiers, or hot water to clean out your grease trap.

#### What are the advantages?

\* Cleaning the grease trap regularly will reduce odours and pump outs and will lower plumbing costs.



### 3. Cleaning Outside Your Restaurant

Absolutely nothing (trash, grease, or dirt) can be washed down the storm sewer outside your restaurant.

#### ***How do I avoid material going down the storm sewer, when cleaning the outside area?***

Storm sewers carry untreated rain water directly into our rivers and streams, therefore proper cleaning procedures must be followed.

*Option 1:* Contact a company to professionally clean the outside area.

*Option 2:* Clean it yourself by following this procedure.

#### **Outdoor Cleaning Procedure:**

1. Remove any equipment from area to be cleaned.
2. Sweep to collect trash, dirt and other debris.
3. Spray down area using only water. (NO soap or detergent).  
*Ensure no water goes down storm sewer.*
4. Spray all purpose cleaner only in places where grease / food spilled.
5. Sweep with stiff broom
6. Mop up liquid and dispose of properly.



#### ***What are the advantages?***

- \* A cleaner looking restaurant with no odour problems.
- \* Avoid injury claims due to employees slipping on grease.

## SEWER BY-LAWS

The Municipality of London Ontario By-law WM-2 prohibits the discharge of the following materials into:

### Sanitary Sewers

- ? Solid materials large enough to block sewer flow
- ? Sewage with a pH less than 6.0 or greater than 10.5
- ? Sewage with more than 100 milligrams per liter (mg/L) of grease or oil
- ? Sewage in which the biochemical oxygen demand (BOD) is more than 300 mg/L
- ? Sewage containing more than 350 mg/L of suspended solids

### Storm Sewers

- ? Absolutely NOTHING is permitted down storm sewers

Environmental Services  
Pollution Control Operations



## GREASE MANAGEMENT FOR YOUR RESTAURANT

