

Managing fat, oil and grease (FOG)



Help keep FOG out of the wastewater system!

The problem with FOG

Improper disposal of fat, oil and grease (FOG) can block wastewater pipes and cause build up on wastewater handling equipment. Blocked pipes can overflow causing health concerns, environmental issues and property damage. Repairs can be costly and lead to increased infrastructure maintenance costs and possible tax increases.



Blocked wastewater pipe

Roles and responsibilities

Managing FOG is a shared responsibility. Anyone discharging or permitting the discharge of FOG must comply with The Region of Waterloo's *Sewer Use By-law 1-90*. Workers, management, the facility owner and if applicable, the property owner, must understand and manage the type of materials and amounts going down the drain.

FOG discharge limits

Sewer Use By-law 1-90 requires establishments to limit the amount of FOG entering the wastewater system.

- Animal or vegetable oil and grease is limited to 100 milligrams per litre
- Synthetic or mineral oil and grease is limited to 15 milligrams per litre

In addition, the By-law states establishments must not discharge solid or viscous substances into the wastewater system if the volume or size of the material will decrease flow in the pipes or cause obstructions.

Does this apply to my business?

All establishments that dispose of FOG into the wastewater system must comply with the By-law. Examples include:

- | | | |
|------------------|---------------------------|--------------------------------|
| ✓ Bakeries | ✓ Butcher shops | ✓ Hospitals |
| ✓ Daycares | ✓ Coffee shops | ✓ Fast food restaurants |
| ✓ Schools | ✓ Banquet centres | ✓ Food processing plants |
| ✓ Grocery stores | ✓ Recreational facilities | ✓ Nursing and retirement homes |

Help reduce FOG entering the wastewater system by:

1. Installing and properly maintaining a Grease Interceptor or Trap

- Ensure the grease Interceptor is the right size for your requirements
- Connect all fixtures discharging grease to the Interceptor
- Maintain the device in accordance with the manufacturer's instructions and CAN/CSA Standard B481
- Check and clean grease traps often and keep maintenance records that include:
 - Date of service
 - Person doing the work
 - Description of any repairs
 - Volume of water, solids, and grease in the Interceptor and per cent volume occupied by water
 - Disposal method for materials removed
- Do not use enzymes, bacteria, solvents, chemical agents, hot water or any other means to move the grease through the interceptor

2. Correctly dispose of food scraps and FOG

- Don't put FOG down drains or toilets
- Dry wipe dishes before washing and dispose of food scraps and residue in the green bin or waste receptacle
- Install screens over drains

3. Ensure employees understand and follow procedures for handling FOG

- Provide training
- Supervise employees
- Post reminders

Document 1893944 – September 2015



Region of Waterloo, Water Services

519-575-4400 (TTY: 519-575-4608)
www.regionofwaterloo.ca/water

Email: waterservices@regionofwaterloo.ca
Find us on Facebook: [/ROWWaterServices](https://www.facebook.com/ROWWaterServices)