

Stop and think! Not down the sink.

When fats, oils and grease (FOG) go down the drain, they can cause problems for your business – **clogged pipes, reduced plumbing flow, odours or even sewer backups**. This can cost you time, money and customers.

A few simple actions in your kitchen can reduce the amount of FOG your business sends down the drain.

To help keep fats, oils and grease out of the drain:



1. Install a grease interceptor(s) for every drain where FOG can be released.

This is a requirement as per Wastewater Bylaw 14M2012. Fines for not installing a grease interceptor where required are **\$2000** per missing grease interceptor.

2. Wipe FOG from cooking equipment before washing

Use a paper towel or spatula to wipe down cooking equipment before washing or soaking.



3. Scrape dishes before washing

Excess fats, oils and grease from a dirty dish will eventually make its way down the drain. Scraping dishes before washing reduces the amount of FOG in your pipes.



4. Recycle used fryer oil

Store used deep fryer oil (such as canola and sunflower) for recycling. Various third-parties will provide containers and pick up deep fryer oil and reuse it for other purposes.

5. Regularly inspect and clean the grease interceptor

Inspecting and cleaning your grease interceptor is an important step to reducing FOG- related problems. Depending on your business, cleaning and maintenance frequency will vary. The grease interceptor must be cleaned before the total FOG and solids levels exceed 25% or every 4 weeks, whichever comes first. You can face a fine of **\$1500**.



6. Don't use additional agents to pass FOG through a grease interceptor.

Under the Wastewater bylaw, it is prohibited to use enzymes, bacteria, emulsifiers, solvents, hot water or any other agent in a grease interceptor. You can face a fine of **\$1000**.

For more information on maintaining your grease interceptor, visit calgary.ca/FOG or call **3-1-1** and ask to be referred to the Industrial Monitoring Group.