

Fats, oils and grease (FOG) best management practices summary

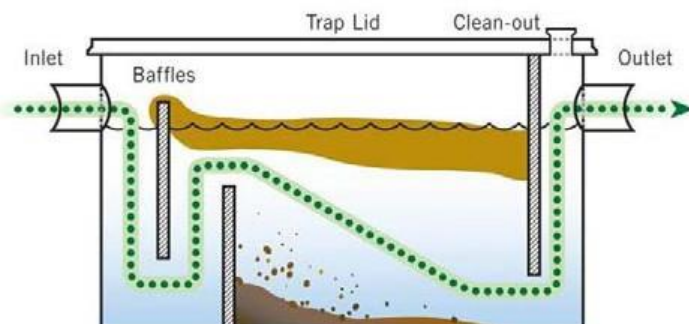
Food service establishments, or FSE's (restaurants, food trucks, commercial kitchens and production facilities) can take the following actions to minimize Fats, Oils and Grease (FOG) impact on wastewater:

- Wipe FOG from cooking equipment into the green bin (organics) before washing.
- Scrape dishes free of solid food and condiments into the green bin (organics) before washing.
- Install a grease interceptor for every fixture where FOG is released (rinse sinks, pot sinks, prep sinks, floor drains, mop sinks etc).
- Maintain the temperature of water draining from sinks and other fixtures below 60°C.
 - Grease interceptors are less efficient if water discharging into them exceeds 60°C as it will cause the FOG to emulsify then congeal in pipes further down the line once it cools, creating the perfect environment for a sewer blockage or back up.
- Recycle used fryer oil.
 - Used fryer oil can be stored in appropriate containers to be recycled. There are third-party organizations that will pick-up fryer oil and recycle it.

Grease interceptors

A grease interceptor is a treatment device that is installed in the plumbing line of a facility to regulate the concentration of fats, oils and grease within the discharging wastewater by allowing the FOG to float to the surface and solids to settle to the bottom of the device. These floating materials and settled solids are then removed, on a regular cleaning schedule, from the interceptor by a certified FOG waste hauler or the FSE staff.

Emulsifiers, enzymes, bacteria, solvents, hot water or any other agents must not be used to allow FOG pass through a grease interceptor.



The City of Calgary wastewater bylaw requires

- Grease interceptors need to be serviced before the volume of FOG and solids exceed 25 per cent of the liquid volume of the grease interceptor.
- Grease interceptors need to be serviced at least once every four weeks.
- All owners of a grease interceptor must maintain a maintenance schedule and records of each maintenance service for a period of two years, including records for disposal of waste residue.

For more information visit calgary.ca/FOG or to request the full version of the *Fats, oils and grease best management practices* document please contact 311.