



Bylaw updates for Food Service Establishments

August 2025

The City of Calgary would like to inform you of the recent updates to the Wastewater Bylaw 14M2012 which took effect this spring. These changes are designed to improve wastewater management at The City and reduce the impact of wastewater on our rivers and the environment. We ask that you review them in detail as they may impact your current operations including your wastewater pre-treatment practices.

Bylaw Section	Previous wording	Updated wording	Key changes
26.4.b	Maintain a maintenance schedule and record, in a form as prescribed by the <i>Director</i> , of each maintenance for every <i>pre-treatment system</i> installed at the <i>premises</i> for a period of two years, including records for disposal of <i>water residue</i> .	Keep a maintenance log for each <i>pre-treatment system</i> on the <i>premises</i> , in the form prescribed by the <i>Director, Water Services</i> , with a record of every inspection, servicing, and repair;	Wording has been updated and broken down into sections to ensure business owners understand what the expectations are for documenting pretreatment system maintenance.
26.4.b.1	N/A	Keep maintenance logs in accordance with subsection (b) on the <i>premises</i> for a minimum two years;	This new section indicates that businesses with pre-treatment systems must keep a minimum of two continuous years of properly completed maintenance logs onsite and available for review by a City inspector.

26.4.1	N/A	A person must not provide false or misleading information on a maintenance log under this Bylaw;	This is a new section and indicates that all documentation in maintenance logs must be truthful and accurate.
27.1.b	Monitor, operate, properly maintain at all times, and clean each <i>FOG interceptor</i> installed in or on the <i>premises</i> in accordance with the requirements set by CAN/CSA B481	Select and install a <i>FOG interceptor</i> which is properly sized and designed in accordance with the <i>CAN/CSA B481</i> ;	When installing a FOG (fats, oils and grease) interceptor, businesses must ensure the equipment is the proper size and approved by CSAB481 or other plumbing association.
27.1.c	Ensure that all wastewater does not exceed the concentration limits for FOG, as set out in schedule C of this Bylaw.	Ensure the FOG interceptor meets the requirements of the <u><i>National Plumbing Code of Canada</i></u> ;	All businesses must ensure their FOG (fats, oils and grease) interceptor meets the <u><i>National Plumbing Code of Canada</i></u> standards.
27.1.d	Maintain a record of FOG interceptor cleaning and maintenance, in a form as prescribed by the Director, Water Services, and submit each such record to the Director, Water Services upon request.	Ensure the <i>FOG interceptor</i> is installed in a location that has <i>adequate access</i> for cleaning;	This is a new requirement to ensure that there is nothing impeding access to your FOG (fats, oils and grease) interceptor so it can be properly cleaned and maintained.
27.1.e	N/A	Ensure a minimum of 12 inches (300mm) clearance between the cover of the <i>FOG interceptor</i> and the bottom of the sink or other obstacle;	This is a new requirement to ensure that there is nothing impeding access to your FOG (fats, oils and grease) interceptor so it can be properly cleaned and maintained.

27.1.f	N/A	Monitor, operate, <i>and properly maintain a FOG interceptor</i> at all times;	A new section outlining that it is the responsibility of a Food Service Establishment to properly operate, monitor and maintain the FOG (fats, oils and grease) interceptor at their business.
27.1.g	N/A	Clean all <i>FOG interceptors</i> monthly or at intervals required by the <i>Director, Water Services</i> ;	A new section outlining that all FOG (fats, oils and grease) interceptors must be cleaned monthly, unless otherwise determined by Water Services at The City of Calgary.
27.1.h	N/A	Dispose of exhaust hood wash water in a <i>fixture</i> that is connected to a <i>FOG interceptor</i> or haul such water to a location approved by the <i>Director, Water Services</i> ;	A new section outlining that exhaust hood wash water must be disposed of in a sink or other device that is connected to a FOG (fats, oils and grease) interceptor. Alternatively, it may be disposed of at an approved facility.

Please review these changes to ensure your business continues to be compliant with the Wastewater Bylaw.

We strongly recommend hiring a service provider to ensure proper cleaning and maintenance of your pre-treatment device, and to ensure all fats, oils and grease are disposed of at an approved facility. As a reminder, fats, oils and grease may not be disposed of at a local landfill.

To download an updated copy of **Wastewater Bylaw 14M2012**, please visit www.calgary.ca/bylaws/water-bylaws.html. Please note that all words shown in italics are defined in the Bylaw.

Should you have any questions regarding the above bylaw amendments please contact 311.