



Fats, oils and grease (FOG) Wastewater Information Handout

Food service establishments or FSEs (restaurants, food trucks, commercial kitchens and production facilities) must adhere to The City of Calgary Wastewater Bylaw 14M2012. Use these tips to comply with regulatory requirements, lower fees and protect your business, the community and the environment.

Examples of FOG

Fats	Butter, margarine, ice cream, cheese, meat and fat meat cuttings, dairy products, etc
Oils	Salad dressing, cooking or deep fryer oils, olive oil, broth, sauces, etc
Grease	Chicken, hamburgers, bacon, etc

Why is FOG a concern?

Cooking with fats, oils and grease (FOG) causes problems if disposed of down the drain. FOG can clog pipes, reduce plumbing flow, create odours, sewer backups, environmental damage and expensive repairs to the wastewater system.

Manage contaminants in your wastewater

- Wipe FOG off cooking equipment into the green bin before washing.
- Scrape dishes free of solid food and condiments into the green bin before washing.
- Install a grease interceptor for every fixture where FOG is released (rinse sinks, pot sinks, prep sinks, floor drains, mop sinks etc.)

Wastewater Bylaw 14M2012 Fines for Non-Compliance

27(1)(a) *Failing to install a FOG interceptor*
Min. **\$500** Specified Penalty **\$2000**

27(1)(b) *Failing to properly maintain and clean each FOG interceptor*
Min. **\$500** Specified Penalty **\$1500**

“Properly maintain” is defined as meeting the following requirements:

- *CSA B 481 6.1.1(a) Grease interceptors shall be serviced before the combined volume of FOG and solids exceeds 25% of the liquid volume of the grease interceptor.*
- *CSA B 481 6.1.1(b) Grease interceptors shall be serviced at least once every four weeks.*

Proper servicing consists of removing the entire content and thoroughly cleaning the grease interceptor and inspecting its components.

26(4)(b) *Failing to maintain a maintenance schedule and record of each maintenance for the FOG interceptor for a period of two years*
Min. **\$100** Specified Penalty **\$500**

27(4) *Using agents to facilitate passage of FOG through an interceptor*
Min. **\$500** Specified Penalty **\$1000**

43(6) *Failing to comply with a Remedial Order*
Min. **N/A** Specified Penalty **\$1000**

- 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 and congeal in pipes 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 and recycle fryer oil.



Clogged wastewater pipe

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. This floating materials and settled solids are then removed, on a regular cleaning schedule, from the interceptor by a certified FOG waste hauler or staff.



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

Fats, oils and grease (FOG) grease interceptor service record

Grease interceptors need to be cleaned at least once every four weeks OR more often if FOG and solids exceed 25% of the grease interceptor capacity. 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. [Download information on cleaning and maintaining your grease interceptor.](#)

Date	Employee or Contractor name (who cleaned/inspected)	Condition of interceptor (good, fair, poor)	Requires repair Y/N	Grease layer* (%)	Solids layer* (%)	Water layer (%)

*The combined total of the Grease layer (%) + Solids layer (%) should NOT be more than 25%. The water layer should always be 75% or more and interceptors must be cleaned every 4weeks or more often as required.

For more information please visit calgary.ca/FOG or contact 311 or the Industrial Monitoring Group at img@calgary.ca