

Fats, Oils, and Grease (FOG) Wastewater Information Handout

This information applies to all food service establishments (FSEs), including restaurants, cafes, butcher shops, and care centres. To comply with **The City of Calgary Wastewater Bylaw 14M2012**, businesses must limit fats, oils, and grease (FOG) from entering the wastewater system by installing and maintaining a grease interceptor and keeping service records. Proper FOG management helps prevent wastewater issues and costly fines.

Examples of FOG

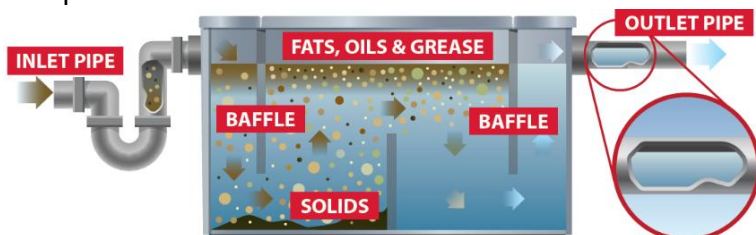
<p>Fats Dairy products (milk, cheese, butter, yogurt, cream, etc.) Gravies Meat products Soups</p>	<p>Oils Cooking oils Salad dressings Condiments Marinades Mayonnaise</p>	<p>Grease Bacon Hamburgers Chicken Pan drippings</p>

Why is FOG a Concern?

FOG can accumulate inside pipes and restrict the flow of wastewater. Over time, this buildup causes odours, backups, and damage to plumbing and wastewater systems. It also harms the environment and can lead to costly repairs and potential fines.

What is a Grease Interceptor?

A grease interceptor is a plumbing device installed in FSEs to limit the amount of FOG discharged into the wastewater system. It works by slowing the flow of wastewater, allowing grease to rise to the surface and solids to settle at the bottom. Baffles, which are internal dividers that control flow, retain the separated grease and solids, while treated wastewater flows into the municipal sanitary system. The captured FOG remains in the interceptor until it is removed.



Wastewater Bylaw 14M2012 Fines

27(1)(a) *Failing to install a grease interceptor at a location with adequate access*

Specified Penalty **\$2000**

27(1)(b) *Failing to select and install a properly designed grease interceptor*

Specified Penalty **\$2000**

27(1)(g) *Failing to properly maintain and clean all grease interceptors monthly or at intervals required by the Director, Water Services*

Specified Penalty **\$1500**

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

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

26(4)(b) *Failing to keep a maintenance log for each grease interceptor on the premises*

Specified Penalty **\$500**

26(4)(b.1) *Failure to keep maintenance logs on the premises for a minimum two years*

Specified Penalty **\$500**

43(6) *Failing to comply with a Remedial Order*

Specified Penalty **\$1000**

