

DID YOU KNOW?

GREASE BUILDUP IS THE MAIN CAUSE OF RESTAURANT SEWER BACKUPS

RESTAURANT SEWER BACKUP WILL RESULT IN IMMEDIATE CLOSURE

GREASE BUILDUP CAN FLOOD BASEMENTS THROUGHOUT THE CITY

GREASE TRAP INSTALLATION AND MAINTENANCE IS MANDATORY

DON'T USE EMULSIFIERS, DEGREASERS OR HOT WATER TO CLEAR GREASE

WHY IT'S IMPORTANT TO YOU

The *Ontario Building Code 350.06* states that grease traps are required anywhere food is cooked, processed or prepared. There are also enforceable limits in each municipality's Sewer Use Bylaws that prohibit the discharge of grease and oil over certain levels. These limits are enforceable through penalties and fines.

It is very expensive to return the sewer back to normal after a grease blockage and backup. This cost by the municipality could be charged back to the restaurant or food establishment. If a blockage does occur the Health Inspector will close the restaurant and any restaurant upstream of the blockage until water usage can resume. This could result in an entire day or more of lost operating hours and revenue.

Grease buildup in the sewer system and treatment facility results in higher operating costs which in the end are charged back to the citizens of the municipality in increased sewer rates and taxes.



London
CANADA

Contact Information:

SINKS ARE NOT GARBAGE CANS

RESTAURANT GREASE



WHY YOU SHOULD DISPOSE OF GREASE PROPERLY

KEEP GREASE OUT OF THE SEWER

Restaurants and food service operations account for a high percentage of the grease accumulation in our sewers, and the resulting blockages and back-ups. Major sources of grease are baking goods, lard, food scraps, cooking oil, shortening, butter, creamy sauces, dairy products (i.e. milkshakes), meat fats, batter and gravy.

WHAT IS A GREASE TRAP?

Grease traps and interceptors are containment units designed to trap grease, oil, solids and other debris. They prevent these substances from getting into the sanitary sewer system where they can eventually block the entire pipe.

Grease traps and interceptors need to be properly sized, installed and, most importantly, maintained!

WHAT TO DO WITH GREASE?

When cleaning the grease trap/interceptor yourself, scoop out the solidified grease portion on the top and place in the garbage for disposal. Place the liquid portion in a sealable container. Used cooking oil can be recycled. Storage bins can be rented from cooking oil recyclers usually at no cost to you.

There are several companies that are certified and licensed grease removal contractors.

Keeping a logbook of all cleanouts, either by you or a contractor, along with receipts from the contractor, will help you maintain a grease trap/interceptor cleaning schedule.

WHAT YOU SHOULD DO

Place screens over drains
Wipe grease from dishes and pots
Recycle used oil
Train employees
Scrape food scraps and grease into garbage
Check grease trap often - Clean often
Avoid pouring grease down drains or toilets
Avoid using degreasers, emulsifiers or hot water to dissolve grease
Avoid pouring grease straight into garbage dumpster

