

INSTALL AND MAINTAIN A GREASE TRAP

GOOD FOR YOUR SEPTIC TANK.
GOOD FOR BUSINESS.



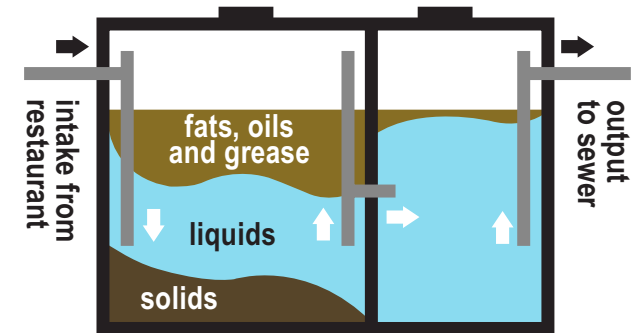
WHY IS THIS IMPORTANT FOR RURAL RESTAURANT OWNERS?

- Septic and holding tank waste from rural restaurants is classified as “restricted” in the Sewer Use By-law. This waste cannot be discharged at the City’s wastewater treatment facility unless it has been approved by City staff prior to being picked up by a licensed hauler.
- Rural restaurants, food trucks, caterers and other food service establishments can request an exemption by providing proof of a grease trap and maintenance records.

WHAT CAN YOUR STAFF DO?

- Substances including cooking oils, fats, lard/shortening, butter, sauces, and dairy products should never be poured down the drain.
- Always use sink basket strainers to collect food waste.
- Scrape food scraps and grease into the green bin/garbage.
- Recycle used cooking oil.
- Spread awareness of grease disposal among employees.

WHAT ARE GREASE TRAPS?



Grease traps (or ‘interceptors’) are designed to trap fats, oils and grease and can help extend the life of your septic system if properly sized, installed and maintained.

For more information, please contact a representative of the Sewer Use Program at:

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