

INSTALL AND MAINTAIN A GREASE TRAP

GOOD FOR YOUR BUSINESS.
GOOD FOR OUR SEWERS.



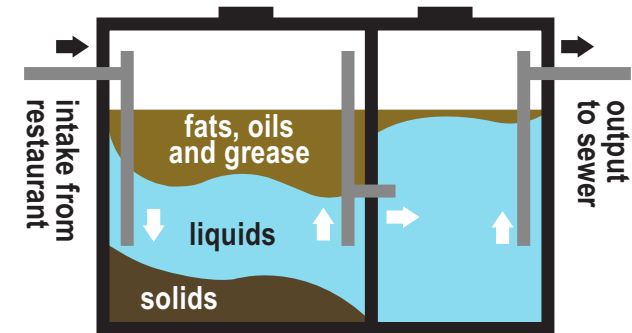
WHY IS THIS IMPORTANT FOR RESTAURANT OWNERS?

- Grease traps are required under Ontario Building Code 350.06 anywhere that food is cooked, processed, or prepared, and must be properly sized, installed and maintained.
- Ottawa's Sewer Use By-law limits grease discharge and is enforceable through penalties and fines.
- If a sewer blockage occurs, a public health inspector may close a restaurant until repairs are complete.
- Grease build-up in the sewer system results in higher City operating costs, which can result in higher sewer rates for Ottawa residents and businesses.

WHAT CAN YOUR STAFF DO?

- Cooking oils, fats, lard/shortening, butter, sauces, and dairy products should never be poured down your drain.
- Always use sink basket strainers to collect food waste.
- Scrape food scraps and wipe grease from dishes and pots into the green bin/garbage.
- Do not use degreasers, emulsifiers or hot water to dissolve grease.
- 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 to prevent these substances from clogging your plumbing or the City's sewer pipes, causing backups.

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

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